



## STARTERS AND SALADS

- BAKED AND MARINATED PUMPKIN** with grapefruit, vanilla and pomegranate **28zł**
- SALTED STURGEON** with smoked Crème fraîche, horseradish and trout caviar **38zł**
- CANAPÉ DE FOIE GRAS PARFAIT** with fig chutney and butter brioche **36zł**
- BEEF TARTARE** smoked with cherry served with egg yolk and homemade pickles **29zł**
- BEEF CARPACCIO** with burnt oak wooden Mayo, parmesan, pickles and Portobello mushrooms **29zł**
- LETTUCE SELECTION WITH AGED GOAT CHEESE**, pumpkin, nuts and parmesan **32zł**
- SMOKED BURRATA CHEESE** with paprika mousse, chicory and anchovies **32zł**
- WINE-BUTTER SHRIMPS** with garlic, Chili, tomato and parsley **42zł**

## SOUPS

- PUMPKIN AND CARROT CREAM** with coconut milk and pineapple-shrimp salsa **21zł**
- WHITE FISH SOUP** with boletus mushrooms, bonito, tomato, wine and dill **25zł**
- CHICKEN-BEEF BROTH** with homemade pasta **16zł**
- TONKATSU RAMEN** with pork, egg, Shiitake mushrooms and homemade noodles **25zł**

## PASTA and GNOCCHI

- GNOCCHI WITH CHANTERELLES**, smoked cottage cheese, chives and parmesan **24/29zł**
- BEETROOT GNOCCHI** with chicory, hazelnut and Lazur cheese **28/36zł**
- ROASTED GOOSE RAVIOLI** with chestnuts and parmesan **32/42zł**
- TAGLIATELLE WITH PORK LOIN**, boletus mushrooms, Garlic and parsley **28/36zł**
- TAGLIATELLE WITH PARMA HAM**, garlic, tomato concassé and shallot **32/42zł**
- TAGLIATELLE CHICKEN ALFREDO** in a cream-parmesan sauce with Portobello and parsley **29/36zł**
- TAGLIATELLE WITH SHRIMPS**, Chili, garlic, tomato concassé and basil **36/48zł**
- PAD THAI WITH BEEF SIRLOIN / SHRIMPS**, egg, Chili, basil and rice noodles **35zł**



### MAIN COURSE

- FISH AND CHIPS, black cod with baked garlic aioli 26/32zł
- HALIBUT FILLET with Clams sauce 38/49zł
- FREE RANGE CHICKEN BREAST with leek and dry tomatoes sauce 26/34zł
- BAKED RABBIT with chanterelles and lemon thyme 29/42zł
- PORK TENDERLOIN SCHNITZEL with poached egg and honey-mustard sauce 28/38zł
- LAMB'S LOIN SHASHLIK with teriyaki sauce, chive and sesame seeds 29/48zł
- VENISON STEW with baked cabbage, mushrooms and young beans 32/47zł
- BEEF SIRLOIN STEAK from lava grill with black pepper and truffle sauce 65zł

### SIDES

- BUTTER POTATO PUREE 8zł
- BELGIAN FRIES 8zł
- SMOKED COTTAGE CHEESE GNOCCHI 8zł
- BAKED POTATOES WITH HERBS 8zł
- SALAD SELECTION WITH HOMEMADE DRESSING, CHIVE AND SHALLOT 8zł
- SEASONAL VEGETABLES FROM THE PAN 8zł
- COLESLAW WITH HOMEMADE MAYO 8zł

### DESSERTS

- FONDANT from Belgian chocolate with vanilla ice creams 25zł
- HALVA MOUSSE with cherry and almond granola 25zł
- CHEESECAKE white chocolate and mascarpone with raspberries 25zł
- PEAR IN WINE with spicy chocolate mousse and hazelnuts 25zł