

## PRZYSTAWKI

{ first courses }

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <b>Tatar / Tartare</b>                                                                        | 52 |
| Wołowina, "kurczak", pieczarka<br><i>Beef, "chicken", champignon</i>                          |    |
| <b>Grasica / Sweetbread</b>                                                                   | 62 |
| Gratin ziemniaczane, trufla, majonez grzybowy<br><i>Potato gratin, truffle, mushroom mayo</i> |    |
| <b>Zupa / Soup</b>                                                                            | 40 |
| Ogórek, żółtko, węgorz<br><i>Cucumber, egg yolk, eal</i>                                      |    |
| <b>Troć / Sea trout</b>                                                                       | 49 |
| Pomidor, śmietana<br><i>Tomato, sour cream</i>                                                |    |
| <b>Pomidor / Tomato</b>                                                                       | 42 |
| Lubczyk, twaróg, kimchi<br><i>Lovage, cottage cheese, kimchi</i>                              |    |
| <b>Gęsie żołądki / Goose gizzards</b>                                                         | 53 |
| Brioche, grzyby<br><i>Brioche, mushrooms</i>                                                  |    |
| <b>Chleb i masło / Bread &amp; butter</b>                                                     | 16 |

## DANIA GŁÓWNE

{ main courses }

|                                                                                                        |     |
|--------------------------------------------------------------------------------------------------------|-----|
| <b>Przepiórka / Quail</b>                                                                              | 110 |
| Czarny czosnek, dziki brokuł, milkbread<br><i>Black garlic, wild broccoli, milkbread</i>               |     |
| <b>Żebro wołowe / Beef rib</b>                                                                         | 99  |
| Shiitake, marchew, morela<br><i>Shiitake mushroom, carrot, apricot</i>                                 |     |
| <b>Sola Dover / Dover sole</b>                                                                         | 120 |
| Mule, szjki rakowe, ziemniak, beurre blanc<br><i>Mussels, crayfish, potato, beurre blanc sauce</i>     |     |
| <b>Grillowana kapusta / Grilled cabbage</b>                                                            | 60  |
| Młoda kapusta, Maitake, ser od Nizio Farm<br><i>Young cabbage, Maitake mushroom, Nizio Farm cheese</i> |     |
| <b>"Comber" jagnięcy / Saddle of lamb</b>                                                              | 135 |
| Ziemniak, koper włoski, winogrona, verjus<br><i>Potato, fennel, grape, verjus</i>                      |     |

## DESERY

{ desserts }

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| <b>Owoce leśne / Forest fruits</b>                                                                  | 35 |
| Werbena, jogurt, biszkopt migdałowy<br><i>Verbena, yogurt, almond sponge cake</i>                   |    |
| <b>Czekolada / Chocolate</b>                                                                        | 35 |
| Orzech laskowy od Tree Nuts, toffi, oliwa<br><i>Hazelnut from Tree Nuts farm, toffee, olive oil</i> |    |