

## **SMALL PLATES**

Wheat and rye sourdough bread from RANO bakery, rapeseed oil	9,-
Pickled vegetables	10,-
Homemade canned pork, fermented cucumber	12,-

## **APPETIZERS**

Green asparagus, dill, mayo - served cold	28,-
Chilled beet soup, chive, egg	29,-
Tomatoes, ricotta, basil, chives	32,-
Trout, lime, radish	36,-
Beef tartare, mushrooms chips and mayonnaise	41,-
Foie gras, steamed dumpling, lavender, blackberry, tokaji	63,-

## **MAIN COURSES**

Kopytka' (dumplings made of mashed potatoes, eggs, and flour) with green peas	43,-
Free range chicken, new potatoes, sorrel, bean	49,-
Perch, currant, rutabaga, nappa cabbage	77,-
Sturgeon, leeks, black lentils, spring onions	79,-
Lamb, chanterelles, corn, tarragon	82,-
Beef fillet, blueberry, buckwheat, chocolate	98,-

## **FIRE**

*(All Steaks are served with choice of sauce: Béarnaise or peppercorn)*

Rib Eye	120, -
T-bone	30,-/100g

## **SIDES**

New potatoes / New cabbage / Romaine lettuce	12,-
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## **POLISH FARM CHEESES**

3/5/8 cheeses	30,-/45,-/60,-
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*All cheeses are served with goosberry and onion chutney.*

"Czarny bez" – matured cow's cheese.

"Bryndza" - sheep cheese.

"Szafir"- 12 months matured cow's cheese.

"Czerwony winowajca" - long matured cow's cheese.

Goat cheese with fenugreek, 4 month matured.

"Blu Wańczyk" - 4 months matured cow's cheese.

"Wędzona Ritta" - smoked, goat cheese.

"Pijana Koza" – goat cheese with redcurrant.

## **DESSERTS**

Marshmallow, strawberries, verbena	22,-
Burnt butter, biscuits, raspberry	26,-
Fudge, caramel, hazelnut, ice cream	26,-

For parties of 6 and above 12.5% of service will be included  
Please ask waiter about allergens in dishes.