

A P P E T I Z E R S

- deer brawn** | vegetable mustard | beet | bryndza cheese 48zł / 150g 🍴
- deer tartare** | cranberries | sunflower seeds | soy sauce | shallots 59zł / 100g 🌿🍴🍷
- bear garlic "**panna cotta**" | potato emulsion | smoked
curd crumble | lovage oil 39zł / 150g 🍴🍷
- foie gras** | apple | quince | elderberry 88zł / 100g
- pike sausage** | roe | sauerkraut | blackcurrant
Dijon mustard 49zł / 150g
- farmhouse cheese board** small 80zł | 250g, big 150zł / 500g 🍴🍷
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S A L A D S

- grilled Caesar** salad | caper fruit | Caesar dressing | chicken 45zł 🍷
- golden beet** | choioggia beet | bryndza | honey-mustard dressing 40zł 🍴
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S O U P S

- pigeon broth** | fried breast | leg 39zł / 200ml
- cream of roasted parsley** | pear 35zł / 200ml 🍴
- fish cream** with pickled cucumber | crayfish | smoked fish 39zł / 200ml 🍴🍷
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M A I N D I S H E S

- sturgeon** | onion jam | parsnips | wild broccoli | smoked roe 67zł / 300g 🍷🍴
- corn chicken** | pear | parsley pureé | avocado | roasted garlic 55zł / 300g 🍴
- duck breast** | cucumber | red cabbage | turnip | cognac sauce | raspberries 69zł / 300g 🍴
- anglerfish** (sea devil) | baked celery | potato cream pickled cucumber
pumpkin | chilli 70zł / 300g 🍴🍷
- saffron risotto** | forest mushrooms 57zł / 300g 🍴
- deer** | scorzonera | carrot | pumpkin | cranberries | potato 145zł / 280g
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D E S S E R T S

- rum brownie** with white chocolate and pear 35zł / 150g 🍴🍷
- vanilla **marshmallow** with salted caramel and cinnamon 32zł / 100g 🍴🍷
- palace **cake** 28zł
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