



S T A R T E R S




Beef tartare | marinated mushrooms | chipotle pepper mayonnaise | anchovies
buttered bun 59zł / 200g  

Confit potato in roasted butter | cheddar | pickles | potato crisp | chives 42zł / 350g  

Sea bass in tempura | aioli | sweet chilli | chipotle 55zł / 150g  

Fries from batat | parmesan | white truffle 40zł / 250g  

Board of homestead cheeses 80zł / 250g, 150zł / 500g   

Brined romaine lettuce | grilled chicken | anchovies | fried capers 48zł / 250g 
* vege option: nuts, grapes, blue cheese 48zł / 250g  

S O U P S



Horseradish cream | potato purée | egg | bacon chips 39zł / 250ml   



Cream of mushroom soup | cep caviar | inflatable vermicelli pasta 42zł / 250ml  


Soup of the Day* ask the waiter for availability 35-45 zł / 250ml

M A I N D I S H E S

Steak of seasoned beef tenderloin | fried king oyster mushroom
potato tart with bryndza cheese | pea shoots | truffle sauce 140zł / 200g / 400g  

Classic pork chop in panko | fried cabbage | mashed potatoes
with burnt butter 62zł / 180g / 500g  

Kartacz with pulled pork cheek | root vegetable stew | green pea purée
red cabbage salad 59zł / 150g / 400g  


Butter risotto | fried fish* | crayfish | crayfish mousse 69zł / 150g / 300g 
*ask the waiter for the type of fish

Truffle gnocchi | oyster mushroom | parmesan 59zł / 400g   

D E S S E R T S

Cream puff | coffee cream | raspberry mousse 35zł / 170g   

Monoportions | *ask the waiter 35zł / 170g 

Palace cake 35zł / 170g 

Ice cream dessert 38zł / 200g   



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