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| Starters | „Bigosik po Wrocławsku” pickled red cabbage wood ear local bacon | 27,- |
| | Potato doughnuts truffle cream chives | 27,- |
| | "Paprykarz" smoked trout tomatoes paprika | 27,- |
| | Sunflower seeds pate  champignon thyme | 27,- |
| | Set of 3 Snacks | 72,- |
| First courses | Polish Beef Tartare smoked eel Polish wasabi pickled cucumbers eel foam | 60,- |
| | Egg from an organic farm  asparagus from Magnica tarragon crumble cheese sauce | 38,- |
| | Cepelinai roe deer physalis hunting sauce | 52,- |
| | Zielenica's Trout tartare  rhubarb cucumber radish horseradish | 56,- |
| | Vegetable Guinea fowl soup young vegetables tart dill | 38,- |
| Main courses | Cut of beef beef rib from Zatzczyk purple carrots marinated beetroot potato dumplings demi glace | 112,- |
| | Sea Trout  sorrel sauce celery spring onion white asparagus from Magnica | 98,- |
| | Vege kaszanka salsefia jabłko brunatna pieczarka vege demi glace | 58,- |
| | Vege black pudding  juss z kurczaka nowalijki | 89,- |
| | Szynka praska  cured pork hip from from Zlotnica apple black pudding from Ciuta smoked potato puree pork demi glace | 68,- |
| | Polish aged beef tenderloin  dhome fries spring vegetables bernaise sauce demi glace | 169,- |
| Desserts | Rhubarb yeast vanilla | 34,- |
| | Eclair hazelnut chocolate | 34,- |
| | Milk chocolate  caramel meringue | 34,- |