

Starters	„Bigosik po Wrocławsku” pickled red cabbage wood ear local bacon	27,-
	Potato doughnuts rhubarb cream from Lomnica	27,-
	"Paprykarz" smoked trout tomatoes paprika	27,-
	Sunflower seeds pate 🍃 champignon thyme	27,-
	Set of 3 Snacks	72,-
First courses	Tartar of roe deer from St. Hubert hunting circle in Wrocław nasturtium botvina portobello eel chokeberry	60,-
	Egg from an organic farm 🍃 asparagus from Magnica tarragon crumble cheese sauce	38,-
	Snails in dough herbs from the forest nettle young garlic	30,-
	Zielenica's marinated Trout 🌿 cream of horseradish dill flowers radish cucumber	56,-
	Guinea fowl broth 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 black pudding 🍃🌿 salsefia jabłko brunatna pieczarka vege demi glace	58,-
	Stuffed guinea fowl in puff pastry juss z kurczaka nowalijki	89,-
	Pork cheeks 🌿 smoked pork fat celery remoulade mashed potatoes pork demi glace	68,-
Desserts	Polish aged beef tenderloin 🌿 dhome fries spring vegetables bernaise sauce demi glace	169,-
	Rhubarb yeast vanilla	34,-
	Eclair hazelnut chocolate	34,-
	Milk chocolate 🌿 caramel meringue	34,-