

Snacks	Sunflower seed pâté sunchoke pickled shallot	28,-
	Fish croquettes smoked sprats tartar sauce	28,-
	Turkey liver spicy crayfish mayo lime	28,-
	Set of 3 snacks	78,-
First courses	Beef Tartare chicken emulsion cashews red pine mushroom	62,-
	"Czernina" without blood goose hearts hand-cut noodles marjoram	42,-
	Mashed pumpkin dumplings cottage cheese cranberry coffee	41,-
	Salmon Trout bone marrow emulsion trout caviar borage	59,-
	Brussels sprout "Bursztyn" cheese sour pickled vegetables elderflower	38,-
	Borscht yellow beetroot saffron marjoram lamb dumplings	42,-
Second courses	Dry-aged ribeye roasted potato mayo pickled tomato	189,-
	Rabbit bacon cranberry pumpkin	78,-
	Vegetarian Sausage mushroom apple sunchoke	62,-
	Zander crayfish winter vegetables orange	98,-
	"Śląskie niebo" pork belly mashed potato dumplings sun dried fruits	69,-
Desserts	Eclair dark chocolate plum orange	38,-
	Apricot cake almonds white poppy	38,-
	Apple Pie cinammon almond vanilla	38,-

Please inform our staff of any allergies or dietary restrictions prior to selecting your menu. A 10% service charge is added to the final bill for groups of 7 or more and for these groups is prepared shortened menu. Advance reservation is required for groups of more than 4 guests. Tasting menu reservations must be made at least two days in advance. A 10% service charge is added to the menu price.