

Menu à la carte

Starters

Wild garlic, carrots, green peas	36 zł
Beetroot terrine, walnut, horseradish	36 zł
Courgette flower, girolles, apricot	39 zł
Beef tartar, capers, lard	39 zł

Mains

Turbot, leek, saffron	99 zł
Girolles risotto, leek, tarragon	65 zł
Roe deer, celeriac, forest fruits	95 zł
Scottish salmon, courgette flower, rhubarb	89 zł

Desserts

Forest fruits, juniper, spiced ice cream	28 zł
Strawberries, elderflower, lemon verbena	26 zł
Cherries, bitter chocolate, creme fraiche	29 zł

Sides

Vegetables	12 zł
La Ratte potatoes	12 zł
Potato croquette	12 zł

Something after or instead dessert

Cheese selection	50 zł/ 100 grams
Home made Charcuterie	50 zł

12,5 % of service charge is added to the bill

Dyletanci

Tasting Menu

Broad bean, tomatoes, tarragon

Beetroots, horseradish, walnut

Scottish salmon, strawberries, rhubarb

Wild garlic, carrot, pea

Girolles, gooseberry, purslane

Roe deer, celeriac, forest fruits

Forest fruits, juniper, spiced ice cream

Petit Four

Tasting menu 210 pln per person

Wine Pairings

1.0. Earth - the closest you can get - 250 pln per person

2.0. Something you might have heard about - 500 pln per person

3.0. Icons and Fairy Tales - 1200 pln per person

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