



We welcome inquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order taker of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

CAVIAR

Polish caviar 'Antonius'
– please inquire about availability

Siberian (30 gr) 325
Oscietra (30 gr) 425
Melba toast, boiled egg,
crème fraîche, chives

APPETIZERS

Herrings

Baltic herring fillets, mustard seeds, coriander,
clove, crushed peppercorn, cold-pressed linseed oil,
roasted beetroot, burnt shallot, lemon sour cream,
apple emulsion 35

Beef tartare

Seasoned beef, anchovies rolls, pickled
cucumbers from Hajnówka, burnt shallot,
marinated mushrooms, fresh lovage 45

Marinated duck breast

Duck, sea salt, mulling spices,
marinated beetroots, boletus mushrooms,
red wine sauce 43

Foie gras

Foie gras terrine, Jerusalem artichoke
and vanilla purée, dried fruit truffle
coated in pistachio nuts, brioche 59

Beetroot salad

Assiet of marinated beetroot, smoked quark,
honey dressing with caraway, raspberry jelly 37

St. Jaques and cauliflower

St. Jaques, cauliflower and lemon velouté,
tempura cauliflower, burnt cauliflower 35

„Pierogi”

Veal dumplings, boletus mushrooms, thyme, veal
sauce, rapeseed oil, seaberry preserve 37

Rabbit tagiatelle with pumpkin pesto

Rabbit, roasted pumpkin pesto, lime,
roasted pumpkin seeds, pumpkin oil,
'Bursztyn' cheese 43

„Kopytka”

Mini potato gnocchi with prawns,
bell pepper sauce, chilli, spinach 45

TASTING MENU

~ Available till 21:30 ~

Beef tartare

Seasoned beef, anchovies rolls,
pickled cucumbers from Hajnówka, burnt shallot,
marinated mushrooms, fresh lovage

Ostoya Vodka, Poland (20 ml)



Wódka Belvedere, Poland (20 ml)

„Pierogi”

Veal dumplings, boletus mushrooms, thyme,
veal sauce, rapeseed oil, seaberry preserve

Casa Silva Chardonnay, Gran Terroir, Chile (75 ml)



*Schloss Gobelsburg Steinsetz Grüner Veltliner,
Austria (75 ml)*

Duck broth

Duck dumplings, cranberry,
apple, fresh lovage

Vega Vella Rose Ecologic - D.O. Rioja, Spain (75 ml)



*Domaine Laporte Pouilly-Fume Les Duchesses,
Loire, France (75 ml)*

Sturgeon

Sturgeon fillets, 'Antonius' caviar,
pickled cucumber sauce, crème fraîche,
beetroot risotto

Pikes Traditionale Riesling, Clare Valley, Australia (75 ml)



COS Rami, Sicilia IGT, Italy (75 ml)

Apple cake

Apples, crunchy butter cake,
vanilla ice-cream

Vino Santo Spirito, Frescobaldi, Tuscany, Italy (50 ml)



Calvados Château du Breuil 8 YO, France (20 ml)

~ 195 menu ~ 295 wine pairing

~ 370 Coravin wine pairing

SOUPS

Traditional Polish "Żurek"

Rye leaven, boletus mushrooms, burnt egg yolk,
pork dumpling with marjoram 25

Mushroom soup

Forest mushrooms, dried bay bolete bullion,
pasta, thyme 25

Duck broth

Duck dumplings, cranberry,
apple, fresh lovage 30

MAIN COURSES

Sturgeon

Sturgeon fillets, 'Antonius' caviar, pickled cucumber
sauce, crème fraîche, beetroot risotto 85

Veal roulade with boletus mushrooms

Veal, boletus mushrooms, pickled cucumber,
red cabbage purée, bread dumpling 79

Baby chicken

Baby chicken stuffed with challah and foie gras,
boletus mushroom mousse, salsify,
purple potato, thyme sauce 75

Duck

Roasted duck, blackcurrant, chilli, dark chocolate,
dumplings stuffed with 'Bryndza' cheese
and potatoes, caramelized turnip 90

Lamb

Lamb shank, potato cake, brussel sprouts in cream,
veal sauce with juniper 83

Deer

Deer loin, sauerkraut, mushroom broth,
morel mushroom, potato dumplings
with cheese and bacon 110

FROM OUR GRILL

Polish aged bull entrecote 300 g 120

Beef steak 220 g 150

Rack of lamb 97

Tiger prawns 120

Salmon medallion 70

Sole 150

Choice of sauce:

Café de Paris butter

Hollandaise sauce

Beef sauce

Peppercorn sauce

Port wine sauce

Tikka masala sauce

CONDIMENTS

15 pln each

French fries

Potatoes roasted with herbs

Potato purée

Beans with shallot and vinaigrette

Sautéed spinach

Boiled vegetables

Garden salad with French dressing

DESSERTS

Polish cheeses

Polish artisan cheeses, mustard
with mirabelle plum 39

Apple cake

Apples, crunchy butter cake, vanilla ice-cream 25

Chocolate cake with nuts

Dark chocolate mousse, walnut mousse,
caramel sauce 25

Meringue

Crispy meringue, lemon cream,
chocolate crumble 25

Poppy seed cake

Chocolate cream, plum preserve 25

Ice-cream

Cream, chocolate, strawberry ice-cream
with chocolate crumble and whipped cream 25