



Starters

French tartare 25

Beef tenderloin, champignons, onion, shallot

Foie gras 39

Pearl barley, marinated onion, marshal sauce

Herring two ways 18

Dried tomatoes, Dijon mustard

Zander pasty 19

Pikeperch, cabbage, puff pastry, beetroot, mushrooms emulsion

Shrimp and calamari 29

Calamari, shrimp, cherry tomatoes, chili, wine sauce

Soups

Mushroom broth 14

Potatoes, onions, spinach

Roast potato cream soup 12

Peanuts, bacon

Polish sour rye soup 13

Eggs, white sausage, potatoes

Salads

Salad with roasted goat cheese 27

Salad mix, orange confiture, carrots, pumpkin seeds, grapes

Chicken salad 24

Salad mix, tomatoes, cucumbers, onions, croutons, parmesan

Pasta

Tagliatelle with salmon 28

Celery, cream, white wine

Pappardelle with venison 29

Wild boar neck, cherry tomatoes, ruddy sauce, parsley



Main courses

Veal schnitzel 52

Potatoes, hollandaise sauce, spring onions, lemon

Roast duck 53

1/2 duck, potatoes with rosemary and leeks, red cabbage served hot, currant sauce

Shoulder of lamb 49

Potatoes, spinach, ruddy sauce with champignons, roast garlic

Chicken 28

Potatoes, green beans, oyster mushrooms, ruddy sauce

Pork tenderloin 36

Puff pastry, potatoes, morel sauce

Beef tenderloin 57

Potato gratin, green salad mix with fennel, pepper sauce

Zander 36

Portobello, spinach, potatoes, white wine sauce

Cod sirloin 34

Beans, green peas, chorizo, cauliflower puree

Kaszotto 27

Boletus, peeled barley, spinach, ruddy sauce

Dessert

Plum crumble 14

Caramel ice cream with sea salt

Cheesecake 12

Glaze of earl gray, raspberry sauce

Creme Brule 16

Chocolate liqueur, cuckoos" with vodka

Pancakes with marzipan 16

Yoghurt ice cream, orange juice