

STARTERS

Salmon marinated in sea salt, dill and citrus fruits served with honey 24 zł
and mustard seeds sauce, marinated red onion, cucumber and a toast

Beef sirloin carpaccio* 29 zł

Garlic butter shrimps served with green salad and garlic sauce* 55 zł

SOUPS

Creamy soup 14 zł

Beetroot soup with croquette with meat / dumplings 12 zł/14 zł

Free range chicken and duck broth with noodles 14 zł

Tomato soup made of fresh tomatoes with noodles or rice 14 zł/12 zł

MAIN COURSES

Salad with grilled salmon, citrus fruits and orange vinaigrette* 34 zł

Halibut served on green beans puree with with vegetables 44 zł
and potato fried in butter

Cauliflower steak on cauliflower puree with baked hasselback potato 25 zł
and chimichurri sauce (vegan dish)

Fettuccine a'le nero fried in olive oil with garlic, chili pepper and shrimps 49 zł
with aromas of fresh herbs

De Volaille cutlet with French fries and young white cabbage salad 32 zł

Pork tenderloin on kashotto with chanterelles with porto sauce, 40 zł
blackcurrant and lettuce in vinaigrette sauce

Pork chop with bone coated with breadcrumbs, fried in lard, 39 zł
served with potatoes and dill, accompanied with fried cabbage

Veal braised with sun dried tomatoes in crème fraîche sauce 46 zł
served with half puff pastry dumplings and mixed leaf salad with vinaigrette sauce

Beef sirloin steak on a pepper sauce with herbal whiskey butter 56 zł
served with salads and french fries

**We add a hot baguette to all hot starters and salads*