



Winter time:

Herring tartare 16

herring in chives oil | gherkin | chilli | lime | quinoa
guaqamole | horseradisch cream | plum-beet mousse

Goose carpaccio 26

goose breast | caper mayonnaise | shimeji in marinade | arugula
the passion fruit | wakame | grana padano | lemon oil

Boulabaisse soup 16

hake | fried shimeji | vegetable salsa | baked toasts | oil

Zander 42

zander fillet | stewed seasonal vegetables | soy sauce
chickpeas in a creamy sauce | caper sauce | romanesco

Boar ribs 37

boar ribs | baked vegetables | beet crunch | baked potato slices
roasted garlic mousse | rosemary sauce

Gingerbread meringue 18

patissiere cream | citrus salad | pomegranate
blackcurrant sorbet

Chefs recommend

Kamil Kuna & Mateusz Strojny & their TEAM