

### Starters

Tuna fish tartar with fresh tomato and avocado	44
Terrine of foie gras with walnuts mousse and own vodka, cassis jelly	64
Slowly baked fillet of wild Baltic salmon on warm cabbage salad, potato with bacon	52
Salad of lobster with golden beet root and Salicorn, coriander dressing	68
Ragout of scallops with pine nuts & cauliflower, spring onion and capers beurre blanc	54
Pierogi of catfish with dry tomato and goat's cheese	42
Creamy celery and pear soup with crab and chervil	32

### Fish

Baked fillet of halibut with grapes and walnuts, oyster sauce	86
Grilled fillet of dorade royale with dry boletus risotto and baked potato consommé	82

### Meats

Roasted loin of venison with morel sauce, pumpkin papardelle and beet root comfiture	108
Seared cumin crusted prime of Challans duck, celery with pear and blackberry sauce	112

### Sweets

Muesli – Porridge, banana and cranberries	Each 28
Apple with bison grass	
“Pain perdu” with preserved plum and cottage cheese sherbet	
Cheese assortment or cheese of the day	64/28

All prices are in Polish Zloty and include VAT

