

Starters

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| 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

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| 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

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| 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

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| 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 |

