

Menu

Cold

Oysters	26/28
Gillardeu oyster sautéed or with toppings – ask us for details	
Beef tartare	59
Beef tenderloin / portobello / spring onion oil / pickled red onion / mustard seeds / pasteurized egg yolk	
Straciatella	46
Straciatella by Bianca Mozzarella / Hokkaido pumpkin / miso paste / chilli oil / shiso / hazelnuts / mustard seeds	
Herring for the Psie Pole Shelter	38
Matias herring / tartar sauce / crème fraîche / shallot / chanterelles / capers	

Hot

Croquette with Mangalica black pudding	16
Plum chutney / lard / radicchio	
Celery	39
Celery purée / burnt butter / hollandaise sauce/ spring onion oil / buckwheat groats pop corn	
“Piękny Jaś” beans	32
Sage butter / pangrattato / pistachios / lemon zest	
Raviolo with liquid egg yolk	38
Ricotta and mascarpone stuffing / dried egg yolk / spinach / dashi / Katsuobushi	
Risotto	58
Shrimps / bisque / chicken stock / green peas / guanciale	
Mulard duck's breast	63
Red wine and raspberries sauce / raspberries / beetroot / kale	
Chicken	52
Deboned chicken drumstick O' Farm / jus / Duchess potatoes / mustard seeds / roasted shallots / mushrooms / dill	
Halibut	77
Mousseline sauce / trout roe / parsley root / samphire	

Dessert

Chocolate mousse	25
Dark chocolate / roasted apples / crumble	
Meringue	28
Orange chantilly / tangerine	
Cheese plate	45
Cheeses from local Pod Czerwonym Kogutem / sweet side	