

Menu

Nonna Maria bread	12
Butter +2	
Gillardeau oysters No. 4	26/28
Sauté / with toppings	
Croquette with Mangalitsa black pudding	16
Red onion chutney / plums / lard / radicchio	
Beef tartare	59
Beef tenderloin / chanterelles / spring onion / red onion / mustard seed / egg yolk / spring onion oil	
Langoustine	78
Nantua sauce / orange / rosemary / fennel	
Veal	48
Anchovies / oyster mayonnaise / wild garlic capers / radish	
Pumpkin	44
Stracciatella / whey / tamarind / chilli oil / shiso / hazelnuts	
“Piękny Jaś” beans	34
Sage butter / pangrattato / pistachios / lemon zest	
Agnolotti	48
Smoked trout from Ojców / local cheese / black trumpet / dried egg yolk / butter emulsion	
Risotto	42
Blue d’Auvergne / pear / walnuts	
Veal sweetbread	73
Seasonal mushrooms / cranberries / mustard seed / white mulberry / jus	
Mulard duck breast	68
Raspberry wine sauce / brussels sprouts / blackberries / beetroot	
Chicken thigh	82
Morels / Riesling 2009 / celeriac purée / shallot / black garlic / Duchesse potatoes	
Cod cheeks	61
Yuzu / kale / potatoes / samphire / trout roe / fish stock / dill	
Cheese plate	51
Cheeses from Pod Czerwonym Kogutem / sweet side	
Chocolate terrine	28
Blackcurrant / plums / caramelized hazelnuts	
Marringue	26
Custard / cranberries / orange	