

## EXEMPLE A LA CARTTE

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

### STARTERS

DIEPPE SCALLOP, POTATO TERRINE, BLACK WALNUT	29
ENSALADA RUSA, ANTONIUS CAVIAR	28
PIEROGI, POTATO, WINTER TRUFFLE	29
ŽUREK, BLACK GARLIC, POTATO MOUSSELINE	23

### MAIN

SKREI, BISQUE, TROUT CAVIAR, PUMPKIN	40
GUINEA FOWL, MORELS, PARSNIP	42
GNOCCHI, BASIL PESTO, OG KRISTAL	29

### DESSERT

CHEESE SELECTION	15
BREAD & BUTTER, BIANCETTO TRUFFLE	19
'SNICKERS'	14
DAME BLANCHE	14
KARPATKA, RHUBARB, ANGELICA ROOT	14

SOIRÉE

## EXAMPLE MENU

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

### MENU SPRING '26

*Polish Borscht, Brown Butter,  
Seasonal Inspirations  
Focaccia, Yeast Butter*

**Ensalada Rusa, Antonius Caviar**

**Żurek, Potato Mousseline, Speck**

**Dieppe Scallops, Potato Terrine, Black Walnut**

**\* Pierogi, Vin Jaune, Winter Truffle \***

**Guinea Fowl, Vermouth, Parsnip, Morels**

*Smoked Apple Infusion, Basil Oil*

**Karpatka, Rhubarb, Angelica Root**

*Chocolate Prune, Faworki*

<b>3 moments (lunch only)</b>	<b>65</b>
<b>5 moments</b>	<b>98</b>
<b>6 moments</b>	<b>120</b>
<b>Wine Pairing</b>	<b>40/58</b>
<b>Non Alcoholic</b>	<b>42</b>
<b>Supplement Cheese</b>	<b>10/15</b>

**SOIRÉE**