



TASTING MENU / 420

Beets, ginger, almonds, basil olive oil
Matjes, potato, kohlrabi, apple, leek cream
Crayfish bisque, red vegetables
Sturgeon, parsley, Brussels sprouts, saffron sauce
Lamb, demi glace, spinach, potato
Cottage cheese, rose ice cream, rose petals in syrup
Apple, milk ice cream, caramel

VEGAN TASTING MENU / 420 ⑤

Beets, ginger, almonds, basil olive oil
Puff pastry, green peas, smoked tofu
Porcini consommé, porcini, Lapsang Souchong tea
Cabbage and smoked prune dumplings, hazelnuts, Polish truffle, brown butter
Eggplant, black lentils, lovage, bergamot, sesame seeds
Vegan cottage cheese, rose ice cream, rose petals in syrup
Apple, apple sorbet, caramel

WINE PAIRING | *tasting portions* | 6 glasses / 280

MENU A LA CARTE

STARTERS

Beets, ginger, almonds, basil olive oil / 57 ⑤
Matjes, potato, kohlrabi, apple, leek cream / 68
Cabbage and smoked prune dumplings, hazelnuts, Polish truffle, brown butter / 72
Beef tartare, bone marrow, sunflower seeds, capers / 69

SOUPS

Porcini consommé, mushroom dumplings, Lapsang Souchong tea / 52 ⑤
Crayfish bisque, red vegetables / 55

MAIN COURSES

Eggplant, black lentils, lovage, bergamot, sesame seeds / 89 ⑤
Meagre, sauerkraut, beans, beurre blanc / 160
Sturgeon, parsley, Brussels sprouts, saffron sauce / 169
Lamb, demi glace, spinach, potato / 176
Rabbit, bacon, green peas, carrot, fennel / 156

PREDESSERTS

Cottage cheese, rose ice cream, rose petals in syrup / 39 ⑤
Polish farmhouse cheeses from Wańczykówka / 69

DESSERTS

Apple, milk ice cream, caramel / 45
Poppy seeds, black currant, tonka bean, brittle cookie / 48 ⑤

