



a'la carte

Combining tradition with modernity, we discover authentic Polish cuisine, based exclusively on local, quality products. Thanks to this, old recipes gain new life, rewriting the pages of culinary history.

Starters

V	Pyra with gzik cottage cheese from Krajkowo potato cake sour cream radish	55
V	Pierogi with chestnuts walnut quince	51
	Stuffed lamb in grape leaves yogurt roasted grape sauce mint	55
	Steak tartare boletus sour cream mushroom cake	65

Soups

V	Mushroom soup buttermilk seasonal mushrooms	42
	Crayfish soup dumpling with crayfish sour cream tomato	55

Local snacks

	Antonius Caviar blinis sour cream cucumber marinated in Polish gin	
	Siberian sturgeon 5*	270
	Oscierta sturgeon 6*	350
V	Selection of regional cheeses	79
	Selection of Polish cold cuts	79

Main courses

V	Roasted kohlrabi buckwheat broccoli broad beans lemon mayonnaise shallot aioli sauce <i>possible VEGAN option</i>	75
	Pike-perch potato cake hazelnuts wild broccoli old Polish sauce	115
	Loin of venison nut breadding beetroot terrine blackberries dogwood fruit	189
	Duck breast apples dumplings cuckoo sauce	95

Desserts

V, GF	Goat cheesecake white chocolate raspberry and rhubarb compote larch olive oil rhubarb sorbet	39
V	Wuzetka Krajkowo cream vanilla white chocolate burnt butter ice cream	37