

Main dishes

Smoked trout fillet with horseradish mousse, 48,00
potato salad and beetroot leafs

Grilled beef sirloin, pepper-mustard sauce, 62,00
French fries and salad

Confit duck thigh with parsnip puree, spicy 54,00
plum chutney and chive oil

Grilled chicken breast with white wine cream . . . 48,00
sauce served with french fries and caramelised
brussel sprouts

Wild boar sirloin with rosemary sauce, potato . . . 68,00
Dauphinoise and brandy-glazed carrots

Quail stuffed with lardo, hazelnuts and raisins . . 95,00
marinated in Sauterne wine with beetroot, raviolis
and foie gras sauce

Beef tenderloin with Forresitiere sauce, sweet . . 89,00
potato fries and braised shallots

Saddle of venison steak Rossini on a toast 120,00
with Strasbourg pâté, porcini mushrooms and
Madera sauce

Desserts

Chocolate mousse 18,00

Crème brûlée 18,00

Tiramisu 18,00

Chestnut and rum puree with whipped cream . . . 18,00

Fondant au chocolat with salted caramel ice 25,00
cream

Lemon sorbet with limoncello and whipped 15,00
cream

a full selection of dessert is available

10% service charge will be added to bills over 30,00 PLN