

Przystawki / Appetizers

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| 1 | Burrata na pieczonych pomidorach  | 22 PLN |
| | <i>Burrata cheese with baked tomatoes</i> | |
| |  Torrontes • Bodega Lagarde, Mendoza, Argentina • 750 ml | 110 PLN |
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| 2 | Carpaccio wołowe z kaparami i parmezanem  | 27 PLN |
| | <i>Beef carpaccio with capers and parmesan cheese</i> | |
| |  Chianti Classico Meleto DOCG • San Pietro, Toscana, Italy • 750 ml | 140 PLN |
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Zupy / Soups

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| 3 | Krem szparagowy z kwaśną śmietaną   | 16 PLN |
| | <i>Asparagus cream with sour cream</i> | |
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| 4 | Zupa minestrone    | 14 PLN |
| | <i>Minestrone soup</i> | |
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Sałaty / Salads

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| 5 | Kurczak lub krewetki, sałata, pomidory cherry, sos vinegret  | 28 PLN |
| | <i>Chicken or shrimp, lettuce, cherry tomatoes, vinaigrette dressing</i> | |
| |  Sauvignon Blanc • Mount Riley, Marlborough, New Zealand • 750 ml | 160 PLN |
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| 6 | Sałatka nicejska  | 28 PLN |
| | <i>Salad Nicoise</i> | |
| |  Solaris • Turnau, Winnica Baniewice, Poland • 750 ml | 160 PLN |
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Dedykowane wino
Dedicated wine



Danie wegetariańskie
Vegetarian dish



Danie wegańskie
Vegan dish



Danie bez glutenu
Gluten-free dish



Danie bez laktozy
Lactose-free dish

Gramatura dań oraz karta alergenów dostępne u menadżera lokalu
Weight and allergen card available at the restaurant manager

Dania główne / Main dishes

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| 7 | Gicz jagnięca, kasza pęczak, seler naciowy, kiszony burak
<i>Roasted lamb leg, pearl barley, celery, pickled beetroot</i>
🍷 Cabernet Sauvignon • Stark-Conde, Stellenbosch, South Africa • 750 ml | 54 PLN
210 PLN |
| 8 | Polędwica wołowa, ziemniaki, szparagi, sos z zielonego pieprzu 🌿
<i>Beef tenderloin, potatoes, asparagus, pepper sauce</i>
🍷 Zinfandel • Wente Vineyards, California, USA • 750 ml | 74 PLN
160 PLN |
| 9 | Kotlet cielęcy, puree ziemniaczane, duszone pory, sos z czerwonego wina 🌿
<i>Veal, mashed potatoes, braised leeks, red wine sauce</i>
🍷 Chianti Classico Meleto DOCG • San Pietro, Toskania, Italy • 750 ml | 58 PLN
140 PLN |
| 10 | Filet z sandacza, makaron z cukinii, sos pomarańczowy 🌿 📄
<i>Pike perch fillet, zucchini noodles, orange sauce</i>
🍷 Solaris • Turnau, Winnica Baniewice, Poland • 750 ml | 52 PLN
160 PLN |
| 11 | Tagliatelle, krewetki, pomidory koktajlowe, sos winno – cytrynowy
<i>Tagliatelle, shrimps, cherry tomatoes, wine and lemon sauce</i>
🍷 Sauvignon Blanc • Mount Riley, Marlborough, New Zealand • 750 ml | 36 PLN
160 PLN |
| 12 | Filet z kurczaka zagrodowego, mus z topinamburu, fasolka szparagowa, sos estragonowy 🌿
<i>Free-range chicken fillet, Jerusalem artichokes puree, green beans, tarragon sauce</i>
🍷 Chardonnay Morning Fog • Wente Vineyards, California, USA • 750 ml | 36 PLN
160 PLN |

Desery / Desserts

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| 13 | Sernik z musem z porzeczki
<i>Cheesecake with black currant mousse</i>
🍷 Szlachetny Zbiór • Turnau, Winnica Baniewice, Poland • 375 ml | 16 PLN
160 PLN |
| 14 | Crème brûlée z rozmarynem 🌿
<i>Crème Brûlée with rosemary</i>
🍷 Szlachetny Zbiór • Turnau, Winnica Baniewice, Poland • 375 ml | 14 PLN
160 PLN |
| 15 | Pavlova z malinami 🌿
<i>Pavlova with raspberries</i>
🍷 Szlachetny Zbiór • Turnau, Winnica Baniewice, Poland • 375 ml | 17 PLN
140 PLN |