

## Appetisers

### Beef tartar

Tenderloin/pickle/onion/capers/mustard and honey sauce/marinated mushrooms/  
beetroot crisps/parsley sand/chicory/dill/toasted bread

38 pln

### Carpaccio

Beef tenderloin/lettuce mix/rocket/roasted sunflower seeds/roasted artichoke/  
grilled champignons/croutons/Parmesan cheese shavings/micro peas/sun-dried tomato/  
olive oil/chilli/nasturtium

32 pln

### Pan shrimps

White wine/nasturtium/Parmesan cheese/butter/Italian croutons/coriander/olive powder

38 pln

## Salads

### Roman salad

Bacon/anchovy/grilled chicken/croutons/Parmesan cheese/home-made mayonnaise/  
beet greens/egg yolk/sous vide/radish/green sand/dill/nasturtium

29 pln

### Devil salad

Beef tenderloin/chilli pepper/crunchy vegetables/ lettuce mix/Parmesan cheese/olives/  
capers

40 pln

### Rocket salad

Rocket/olive oil/roasted seeds/sun-dried tomato/capers/chorizo

35 pln

## Pasta

Spanish sausage/garlic flakes/spinach/olives/shrimps/capers

**34 pln**

**Risotto**

Baked boleti/garlic/beef broth/Parmesan cheese/white wine/parsley

**38 pln**

**Chinkali**

Mutton/butter/parsley/lemon/mushroom broth/mini marche/olive powder/coriander

**34 pln**



### **Soup**

Baked beetroot cream/green pesto/mini beetroot leaves/parsley sand/  
horseradish foam/blackcurrants

**18 pln**

### **Fish soup**

Shrimps/surimi/root vegetables/coriander/garlic/chilli/olives/mussels

**30 pln**

### **Sour soup**

Dried mushrooms/horseradish/goose stomach/home-made white sausage/potato/egg

**25 pln**



**Main dishes**

Baked bream

Dried mushrooms in white wine/flakes of roasted garlic/cocktail tomatoes/rocket  
60 pln

**Fish straight from the pan with butter, sweet peas and black lentils**

Salmon/butter with herbs

200 g

Pike/butter with herbs

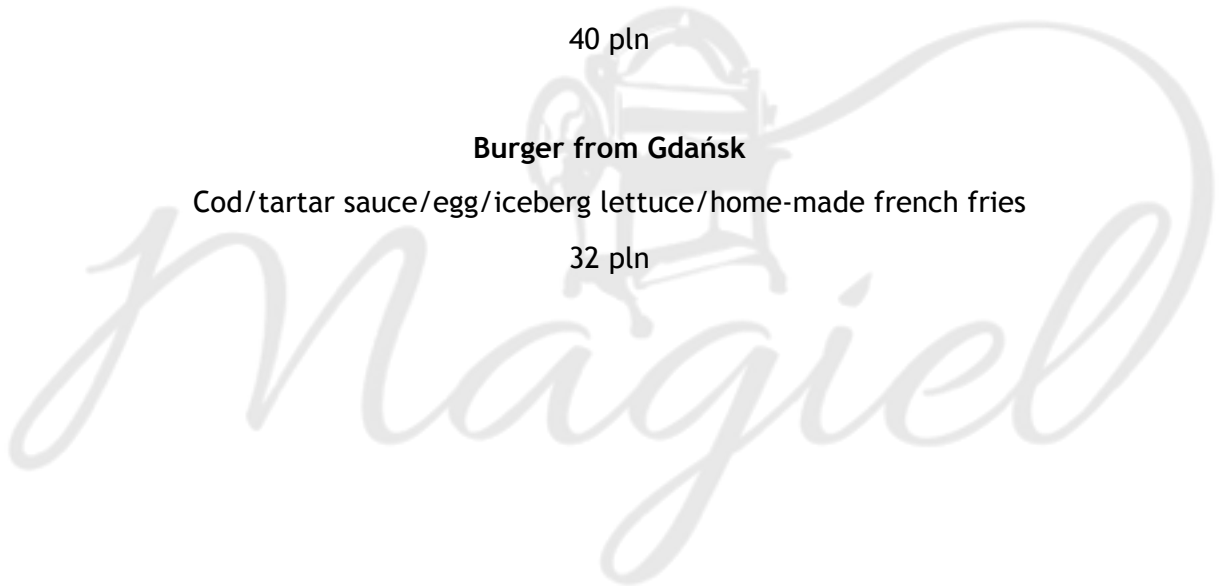
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40 pln

**Burger from Gdańsk**

Cod/tartar sauce/egg/iceberg lettuce/home-made french fries

32 pln



## **Meat dishes**

### **Roast beef steak**

Puréed sweet potato/parsley/goats' cheese/butter/carrot/dill/  
beetroot crisps/beetroot sponge/nasturtium leaves

65 pln

### **Tenderloin steak**

Julienne potatoes/carrot/grilled champignons/marinated pepper/  
demi-glace/nasturtium/pepper/spinach

70 pln

### **Pork jowls with tails**

Butter/carrot/peeled barley/parsley pesto/veal wine sauce

39 pln

### **Stuffed veal shank**

Peritoneum/peeled barley/asparagus/confit goose stomachs/capers/veal sauce

65 pln

### **Almond burger**

Beef/rocket/barbecue sauce/tomato/onion/sour cucumber/bacon/blue cheese/jalapeño  
peppers/almond

Home-made French fries

32 pln

### **Duck for two baked in roasting pan**

Potatoes/carrot/parsley/onion/fried cabbage/raisins

Potatoes

120 pln

### **Half a duck baked in roasting pan**

Potatoes/carrot/parsley/onion/fried cabbage/raisins

Potatoes

60 pln

## **Dessert**

25 pln

Ptasie mleczko (chocolate-covered marshmallows)

Mocha/whiskey/coffee/mango sponge/flamed meringue

Meringue cake

Mango/strawberry kvass/mascarpone cheese/fruit/powdered sugar/raspberry macarons/  
marzipan sponge

Three chocolates

Honey chocolate/Rose chocolate/dark chocolate/orange peel caviar/chocolate ganache

Almond cheesecake

Almonds/cookie crumbles/vanilla/mirabelle/caramel sand



**Children's menu**

**Soup**

Tomato soup with noodles  
12 pln

Chicken soup with noodles  
10 pln

**Main dishes**

Chicken nuggets with cucumber salad and home-made French fries  
20 pln

Spaghetti bolognese  
20 pln

Coated chicken breast with cooked carrot and potato purée  
22 pln

Cod cutlet with rice and cooked carrot  
22 pln

**Dessert**

Ice cream with whipped cream, chocolate chips, raisins, M&Ms, jelly and mint  
20 pln

*Magiel*