



GROUP MENU

FOR START

Smoked sturgeon sour rye soup 'żurek', mashed potatoes, smoked sturgeon, onion marmalade, dill, dill oil

STARTERS TO SHARE

Two types of homemade bread, brown butter

Beef rump tartare, lovage mayonnaise, kataifi, pickled chanterelles, shallot

Wholegrain bread toast with herring, dill mayonnaise, shallot, dill, sherry dressing

Homemade black pudding, apricot marmalade, horseradish chantilly, chervil

Vegetable terrine, vege- glace, olive tapenada, vegan cream, herbs, chilli

Brioche, blue jersey cheese, fried fig, fig mustard

MAIN TO CHOOSE

(PLEASE CHOOSE YOUR DISHES AT LEAST 3 DAYS BEFORE THE EVENT)

Antonius sturegon, parsley root puree, confit pearl onion, thyme oil, sherry- pickled grapes

Venison loin, jerusalem artichoke puree, porcini demi- glace, mustard seeds, kale, rosemary powder

Roasted celery, truffle- celery emulsion, crispy potato strings, dill powder, truffle vege- glace

SIDES TO SHARE

Roasted beetroot, chicory, range dressing, hazelnuts

Cucumber salad, Śnieżka sour cream, dill oil

Potatoes, herb emulsion, pickled cucumber

Mashed potatoes, roasted garlic, chives

DESSERT

Chocolate cake, chantilly cream, sea buckthorn sorbet

Water, 1x coffee or tea

265

Price expressed in PLN in net amounts per person.
Additionally added service 12.5% of the gross amount