

CAVIARS

- Siberian sturgeon 330 pln
- Salmon 80 pln
- Pike 80 pln
- Caviar set 460/230 pln

COLD APPETIZERS

- Herring with a campfire potato 45 pln
- Jewish forshmak 44 pln
- Baked goat cheese with carrot cake 56 pln
- Goose liver pate 45 pln
- Grilled romaine salad with roast beef and truffle sauce 70 pln
- Composition of salads and vegetables with cream cheese 45 pln
- Fjord trout tartare 65 pln
- Deer tartare 65 pln
- Beef tenderloin tartare 65 pln
- Three tartare set 175 pln
- Homemade meats specialties plate 90 pln
- Selection of local farm cheese 100 g/80 pln

HOT STARTERS

- Stuffed cabbage rolls with lamb 48 pln
- Snails with local Jersey cheese 80 pln
- Smoked eel dumplings 60 pln
- Duck dumplings 49 pln
- Dumplings with potatoes and mushrooms 49 pln

SOUPS

- Ukrainian borscht 48 pln
- Fish soup 70 pln
- Seasonal soup 42 pln

