

MAIN COURSES

WILLA BIAŁA

Grilled octopus with Rouille sauce	135 pln
Fjord trout with Beurre Blanc sauce	120 pln
Turbot with Bisque sauce	165 pln
Smoked eel with puree and vegetables	120 pln
Honey-baked ribs	100 pln
Duck breast with ginger Demi-Glace sauce	100 pln
Chef's saddle of lamb with morel mushrooms	175 pln
Beef tenderloin medallion with Porto sauce	150 pln

STEAKS

*The price for steaks below is the price per 100 g.
Each steak has a different weight.
Please ask the waiter for details.*

Seasoned Rib eye steak	100 g / 95 pln
Seasoned Striploin steak	100 g / 90 pln

SIDES

French roasted potatoes	25 zł
Potato puree	22 zł
Grilled vegetables	35 zł

DESSERTS

Pear mousse on cheesecake	42 pln
Sacher with chocolate and cranberries	42 pln
Honey cake with citrus gel	42 pln
Pastry Chef's favorite dessert	45 pln

* In case of a group larger than 6 people
10% service tip is included in the bill.

* Please ask the staff for information on allergens.