

RESTAURANT

CAVIARS

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

COLD APPETIZERS

- Chef's favorite appetizer 60 pln
- Herring with a campfire potato 47 pln
- Jewish forshmak 46 pln
- Wild herb salad with vegetable espuma 52 pln
- Tomatoes with local stracciatella 52 pln
- Roasted Ramiro pepper with Tonnato sauce 44 pln
- Goose liver pate 45 pln
- Deer tartare 65 pln
- Beef tenderloin tartare 65 pln
- Homemade meats specialties plate 90 pln
- Selection of local farm cheese 100 g/80 pln

HOT APPETIZERS

- Stuffed cabbage rolls with lamb 48 pln
- Croustade with campfire vegetables 46 pln
- Smoked eel dumplings 60 pln
- Rabbit dumplings 65 pln
- Smoked cheese dumplings 50 pln

