

CAVIARS

Siberian sturgeon 330 pln

Salmon 90 pln

Pike 90 pln

Caviar set 480/240 pln

COLD APPETIZERS

Fjord trout gravlax with crème fraîche 65 pln

Herring with a campfire potato 48 pln

Jewish forshmak 48 pln

Salad with wild herbs and smoked eel 75 pln

Warm salad with Rib Eye beef 85 pln

Roasted Ramiro pepper with Tonnato sauce 46 pln

Goose liver pâté with pampushka 46 pln

Deer tartare with mushroom parfait 65 pln

Beef tenderloin tartare with potato crisps 65 pln

Homemade meats specialties plate 90 pln

Selection of local farm cheeses 100 g/90 pln

HOT APPETIZERS

Roasted beef marrow 80 pln

Chef's favorite appetizer 60 pln

Stuffed cabbage rolls with pulled lamb 55 pln

Smoked eel dumplings 62 pln

Duck dumplings with cheese espuma 62 pln

Dumplings with potatoes and mushrooms 55 pln

SOUPS

Ukrainian borscht with pampushka and lard 52 pln

Fish soup accompanied by caviar croutons 80 pln

Seasonal soup 45 pln

