


MAIN DISHES



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| Grilled octopus with Rouille sauce | 150 pln |
| Fjord trout with caviar and vegetables à la noisette | 120 pln |
| Turbot with Jerusalem artichoke and black sturgeon caviar | 175 pln |
| Confit beef cheek with creamy banosh | 130 pln |
| Honey-baked ribs | 100 pln |
| Duck breast with baby carrots and Porto sauce | 110 pln |
| Chef's beef tenderloin medallion | 165 pln |
| Saddle of lamb with black garlic emulsion | 185 pln |

STEAKS

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

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| Seasoned Rib Eye steak | 100 g / 95 pln |
| Seasoned Striploin steak | 100 g / 90 pln |

SIDES

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| French roasted potatoes | 25 pln |
| Potato puree | 25 pln |
| Grilled vegetables | 35 pln |
| Seasonal side | 30 pln |

DESSERTS

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|---------------------------------------|--------|
| Pistachio «Napoleon» | 50 pln |
| Sacher with milk chocolate and orange | 47 pln |
| Galician «Kyiv» | 47 pln |
| Pastry Chef's favorite dessert | 47 pln |

WILLA BIAŁA

Head Chef Rostislav Tomylín

* A service charge of 12,5% is added
to tables of 4 or more guests.

* Please ask the staff for information on allergens.