

CAVIARS

- Siberian sturgeon 350 pln
Salmon 95 pln
Pike 95 pln
Caviar set 520/260 pln

COLD
APPETIZERS

- Fjord trout gravlax with crème fraîche 70 pln
Herring with a campfire potato 50 pln
Jewish forshmak 50 pln
Salad with wild herbs and smoked eel 85 pln
Warm salad with Rib Eye beef 95 pln
Roasted Ramiro pepper with Tonnato sauce 46 pln
Goose liver pâté with pampushka 46 pln
Deer tartare with mushroom parfait 70 pln
Beef tenderloin tartare with potato crisps 70 pln
Homemade meats specialties plate 90 pln
Selection of local farm cheeses 100 g/90 pln

HOT STARTERS

- Roasted beef marrow 80 pln
Chef's favorite appetizer 65 pln
Stuffed cabbage rolls with pulled lamb 60 pln
Smoked eel dumplings 65 pln
Duck dumplings with cheese espuma 65 pln
Dumplings with potatoes and mushrooms 60 pln

SOUPS

- Ukrainian borscht with pampushka and lard 55 pln
Fish soup accompanied by caviar crouton 95 pln
Seasonal soup 50 pln

