

## MAIN COURSES



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

## STEAKS

Seasoned Rib Eye steak with french potatoes	330 g / 340 pln
Seasoned Striploin steak with french potatoes	330 g / 300 pln

## SIDES

Potato puree	25 pln
Grilled vegetables	45 pln
French roasted potatoes	25 pln

## DESSERTS

Pistachio «Napoleon»	55 pln
Sacher with milk chocolate and orange	50 pln
Galician «Kyiv»	50 pln
Pastry Chef's favorite dessert	55 pln

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

\* Please ask the staff for information on allergens.