

## Drinks

Espresso	9,00
Espresso macchiato	9,00
Caffé Americano	11,00
Cappuccino	13,00
Caffé latte	15,00
Tea Ronnefeldt	15,00
<i>English breakfast ,Earl Grey, Green Leaf, Refreshing Mint, Sweet berries, Cream orange , Morgentau</i>	
Still water Cisowianka 0,7 l	18,00
Sparkling water Cisowianka Perlage 0,7 l	18,00
Książęce beer 0,5 l	17,00
<i>Złote Pszeniczne, Czerwony Lager, Ciemne Łagodne, IPA, Weizen</i>	
Aperol Spritz	26,00
Prosecco Sanfeletto extra dry	
glass 10cl	15,00
bottle	110,00



## Appetizers

Beef tenderloin tartare with homemade pickles, sous vide egg yolk and porcini mayonnaise <i>for two people</i>	110,00
Deer loin carpaccio with truffle cream, Dziugas cheese and crispy shallots	55,00
Potato cakes with sour cream and herring caviar	51,00
✔ Goat cheese salad with fresh leaves and roast cherry tomatoes	37,00
✔ Pierogis filled with cheese, bryndza and onions	36,00
Pierogis filled with beef and mushrooms	38,00
Shrimps in butter with garlic and white wine	52,00
Wild boar strogonoff with boletus mushrooms served with wholemeal bread	39,00
French fries with aioli sauce	16,00

## Soups

Żurek: Polish Sour Rye Soup with quail egg and sausage	23,00
✔ Courgette and leek cream soup with Parmesan cheese	21,00

*a 10% service charge is added the bills over PLN 30*

## *Main dishes*

---

Freshly smoked trout fillet with potato pancakes and horseradish mousse	59,00
Chicken breast with cider and bacon sauce, fried ravioli and sweet corn	59,00
✔ Potato dumplings with boletus mushrooms, 63°C yolk and crispy sage leaves	49,00
Grilled beef sirloin, pepper-herb butter, French fries and salad	67,00
Seasoned beef tenderloin with fried mushrooms, beetroot ketchup and baked potatoes	98,00
Wild boar tenderloin with mashed pumpkin and blackberry sauce	72,00
Sous vide duck breast, cherry and vodka sauce, caramelized beetroot and cauliflower puree	69,00
Deer and wild boar burger <i>with juniper sauce, Polish cheese and cucumber served with fries</i>	62,00

## *Desserts*

---

Tiramisu	25,00
Crème brûlée	25,00
Fondant au chocolat with salted caramel ice cream	28,00
Meringue <i>with mascarpone cream and fresh fruits</i>	31,00
Strawberry ice cream <i>with whipped cream and meringue</i>	18,00
"Salted caramel" ice cream <i>with peanuts and chocolate sauce</i>	18,00
Lemon sorbet with limoncello	18,00

*a 10% service charge is added the bills over PLN 30*

