



PSTRĄG | *see trout*

KOZIA GOUDA | *goat cheese*

POMIDOR | *tomato*

BURAK | *beet*

OSTRYGA | *oyster*

SELER | *celery*

KARCZOCZ | *artichoke*

POR | *leek*

JAGNIECINA | *lamb*

TRUFLA | *truffle*

MALINA | *raspberry*

SŁODYCZE | *sweets*

EXECUTIVE CHEF- LUKASZ BUDZIK

WINE PAIRING	250 PLN
WINE PAIRING PREMIUM	920 PLN
COCKTAIL PAIRING	250 PLN
NON-ALCOHOLIC PAIRING	250 PLN

A 12.5% service charge will be added to the final bill.