



Starters

Tartare di filetto di manzo

Beef tartare / truffle mayonnaise / yolk / shallots / lardo / shimeji mushrooms / French mustard / ciabatta

38zł

Gamberi / Cozze

Prawns or clams / butter / white wine / garlic / parsley / ciabatta

- spicy version includes tomatoe sauce with 'nduja salami

34 zł

Cavoletti di Bruxelles e fagioli

Brussels sprouts / white bean / Calabrian sausage / lemon hollandaise sauce / ciabatta

24zł

Carota viola e oca

Glazed purple carrot / smoked goose breast / avocado / sesame / orange dressing (gluten free)

-vegetarian version includes goat cheese (gluten free, vegetarian)

26 zł

Zuppa di funghi

Wild mushrooms creamy soup / toast / Jerusalem artichoke sauce / marinated mushrooms / sour cream / parsley oil (vegetarian)

27 zł

Middle course

Papardelle con spalla di manzo

Papardelle pasta / shoulder tender / mushrooms / truffle oil / grana padano

33zł

Risotto con lingua di manzo

Arborio rice / beef tongue / grana padano / wasabi horseradish (gluten free)

28zł

Spaghetti Aglio Olio e Peperoncino

Spaghetti pasta / garlic / oil / peperoncino / parmigiano reggiano (vegetarian)

25zł

Fettuccine Puttanesca e gamberi

Fettuccine nero di sepia pasta / tomatoes / olives / anchovies / capers / prawns

34zł

Gnocchi con crema al taleggio

Potato gnocchi, taleggio cheese cream / pickled cabbage / honey / walnuts (vegetarian)

27 zł

Ravioli al salmone e ricotta

Homemade Ravioli / salmon / ricotta / dill / gin tapioca / dill emulsion

32zł

Main courses

Salmone e arancini

Salmon fillet / Nori rice balls / broccoli puree / prawn bisque with French mustard (gluten free)

69zł

Filetto di maiale

Pork tenderloin / smoked potato / pakchoy / oyster mushrooms / pumpkin and mushrooms
mousse / smoked bacon sauce (gluten free)

44zł

Petto d'anatr

Duck breast / fluffy apple pancakes / beetroot ketchup / parsnip puree / pickled fennel / cognac
sauce

49zł

Bistecca

Beef tenderloin / potato puree with truffle oil / fried spinach / pickled tomato / Bordelaise sauce

90zł

Desserts

Tortino al cioccolato

Chocolate fondant / toffee / custard / ice-cream

19zł

Torta di carote

Carrot cake / chocolate / peanuts / salted caramel with carrot / juniper meringue / ginger gel

18zł

Mousse di mango

Mango mousse / tonka bean / honeybread / yoghurt / redcurrant

19zł

