

APPETIZERS

Rye and wheat sourdough bread, rapeseed oil		19,-
Sorrel soup, potato, crème fraîche, egg, leek, herring roe		34,-
Broad beans, tomato, basil, habanero pepper, flatbread		47,-
Vegetable salad, asparagus, crab, yogurt sauce, trout roe		58,-
Burrata, tomato, asparagus, coriander, ginger		52,-
Baked potato, crème fraîche, chard, sourdough, onion, chives, truffle		52,-
Beef tartare, lard, carrot, buckwheat, horseradish, sherry mayo		59,-
Tuna, peas, coriander, cucumber, shallot		70,-
Guinea fowl, carrots, asparagus, radish, gribiche, puntarelle, pesto		64,-
Foie Gras, cassis, walnuts, apple, chicory, brioche		86,-
Antonius caviar Oscietra 6*, blini 6 pcs, sour cream	30g can	490,-

MAIN DISHES

Grilled asparagus, egg, smoked trout from Zielenica, hazelnut		79,-
Risotto, asparagus, morels, Brillat-Savarin, truffle		89,-
'Kofduny' dumplings with lamb, sauerkraut sauce, smoked wild boar		119,-
Poularde, morels mushrooms, asparagus, spring vegetables		119,-
Scallops, snap pea, wasabi, apple		129,-
Croaker, dumplings with scallops, fish broth, lemon grass, coriander		135,-
Pluma Iberico, potato, artichoke, asparagus, truffle, Madeira sauce		138,-
Lamb, cima di rapa, 'Pyza' dumpling, 'Nduja', wild garlic		148,-
Rib eye steak, Black Angus, Argentina, aged 28 days	300g	240,-
Chateaubriand Black Angus, asparagus, potato, pepper sauce	100g /	96,-

SIDES

Potatoes, buttermilk, dill	19,-
Tomatoes, chimichurri, onion	19,-
Green beans, Pecorino, lovage	19,-

CHEESE SELECTION

Comté, Bursztyn, Sheep Gouda	59,-
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DESSERTS

'Wine Baba' poundcake, halvah, rhubarb, sherry	38,-
Tête de Moine, dry fruit cake, fig with chili, Spätzle jelly (chardonnay, pinot blanc, welschriesling)	38,-
Waffle, sour cream, strawberry	38,-

A 12.5% service charge will be added to your bill
Please ask waiter about allergens in dishes.