

MUSHROOM MENU

01-30.09

APPETIZERS

Potatoes, mushrooms, goat's beard, parsley 49 PLN

Kashubian potato pancakes, wild mushrooms in a cream emulsion, goat's beard, parsley oil

Elderflower Liqueur 30% (40 ml) 28 PLN

Wild mushrooms, burrata, pear 62 PLN

wild mushrooms sautéed in butter, burrata, truffle oil, marinated pear, baby spinach, apple cider vinegar vinaigrette

Gooseberry Liqueur 30% (40 ml) 28 PLN

SOUP

Wild Mushroom Soup 46 PLN

Ravioli with porcini mushrooms and caramelized onions, pine shoot olive oil, crispy Jerusalem artichoke

Quince Liqueur 30% (40 ml) 28 PLN

FISH DISHES

Halibut, porcini mushrooms, peas, beurre blanc 95 PLN

Halibut sautéed in butter, pea purée, king oyster mushrooms, beurre blanc, parsley oil, trout roe caviar

Dobroński Cider (330 ml) 22 PLN

MEAT DISHES

Venison, porcini mushrooms, plums 155 PLN

Venison cutlets with autumn mushrooms, roasted celery purée, fermented plums, juniper sauce, dried porcini mushroom powder

Cherry Liqueur 30% (40 ml) 28 PLN

DESSERT

Apple, cinnamon, pecan 45 PLN

Caramelized apple, cinnamon mousse, financier, pecan, vanilla, caramel

Kashubian Ratafia 30% (40 ml) 27 PLN