

Menu

Soups

1

Soup of the day

Seasonal, fresh ingredients

29 PLN

2
Witamina A i Fosfor

Fish soup with fish and seafood broth

Seasonal vegetables, fresh herbs

~ Kcal 378 • Protein 14.47 g • Carbohydrates 23.09 g • Fats 19.32 g • Fiber 6.44 g

38 PLN

Starters

1
Magnez i Mangan

Dumplings with trout and ricotta

Seasonal vegetables, fresh herbs

~ Kcal 259 • Protein 15.73 g • Carbohydrates 19.25 g • Fats 9.24 g • Fiber 2.8

36 PLN

2
Witamina A i E

Roasted root vegetables

Seasonal vegetables, fresh herbs

~ Kcal 275 • Protein 7.13 g • Carbohydrates 14.14 g • Fats 21.91 g • Fiber 4.2

34 PLN

3
Żelazo i Foliany

Beetroot tartare

Seasonal vegetables, fresh herbs

~ Kcal 237 • Protein 6.21 g • Carbohydrates 13.7 g • Fats 18.05 g • Fiber 2.97

32 PLN

4
Foliany i Mangan

Campfire potatoes

Kale, Bernese sauce with buttermilk, smoked cheese

~ Kcal 428 • Protein 10.6 g • Carbohydrates 24.9 g • Fats 31.6 g • Fiber 2.7

36 PLN

5
Witamina E i G

Kalamata olives

Green pesto

~ Kcal 210 • Protein 2.06 g • Carbohydrates 5.44 g • Fats 19.56 g • Fiber 1.08

20 PLN

6

Cheese of the day

Selection by our chef, always fresh and full of character

32 PLN

7

Homemade bread

Freshly baked on-site, served with creamy butter

12 PLN

Menu

Salads



NAMI salad

38 PLN

Lettuce, seasonal vegetables, pickles, seeds, herbs, vinaigrette, homemade crackers

~ Kcal 247 • Protein 9.66 g • Carbohydrates 21.37 g • Fats 15.65 g • Fiber 10.11 g



Smoked trout with fruit wood

+ 8 PLN

~ Kcal 103 • Protein 16.1 g • Carbohydrates 0 g • Fats 4.62 g • Fiber 0 g



Baked trout with lemon and thyme

+ 16 PLN

~ Kcal 130 • Protein 25.92 g • Carbohydrates 0 g • Fats 2.84 g • Fiber 0 g



Grilled corn chicken breast

+ 16 PLN

~ Kcal 142 • Protein 16.74 g • Carbohydrates 0 g • Fats 8.37 g • Fiber 0 g

Main Dishes



Beef cheeks

72 PLN

Cabbage with groats and mushrooms, herb dumplings, mustard sauce

~ Kcal 450 • Protein 40.51 g • Carbohydrates 31.48 g • Fats 17.23 g • Fiber 3.01 g



Duck leg

76 PLN

Cherry Dumplings, beetroot topping, sauerkraut and kimchi puree, demi-glace

~ Kcal 461 • Protein 17.64 g • Carbohydrates 19.54 g • Fats 34.93 g • Fiber 1.69 g



Trout fillet

74 PLN

Horseradish and potato puree, fish brine with yogurt, fresh herbs with sour cream

~ Kcal 304 • Protein 31.4 g • Carbohydrates 20.7 g • Fats 9.02 g • Fiber 2.39 g



Baked halibut fillet

82 PLN

Pickled cabbage, confit potatoes, tartar sauce with leek and apple, leek sauce in white wine

~ Kcal 469 • Protein 33.69 g • Carbohydrates 35.4 g • Fats 18.53 g • Fiber 4.76 g



Potato, celeriac, and parsley gratin

48 PLN

Pickled celeriac, marinated apple, vegetarian demi-glace with baked apple

~ Kcal 292 • Protein 8.54 g • Carbohydrates 27.87 g • Fats 18.65 g • Fiber 10.11 g



Open cabbage roll

44 PLN

Brown rice with pistachios, chestnuts, and cranberries, pickles, tomato sauce, chive aioli

~ Kcal 260 • Protein 6.61 g • Carbohydrates 40.1 g • Fats 9.84 g • Fiber 4.33 g



Green risotto

48 PLN

Asparagus, cheese, broccoli

~ Kcal 445 • Protein 15.19 g • Carbohydrates 56.54 g • Fats 17.88 g • Fiber 7.77 g

Desserts



Chocolate fondant

36 zł

Homemade ice cream, cherry sauce

~ Kcal 547 • Protein 10,87 g • Carbohydrates 33,22 g • Fats 40,77 g • Fiber 0,88



Mango tart

38 zł

Coconut foam, lime ice cream

~ Kcal 545 • Protein 13,52 g • Carbohydrates 27,17 g • Fats 42,33 g • Fiber 3,92



Ice cream of the day

34 zł

Crumble, coulis, seasonal fruit

~ Kcal 525 • Protein 13,01 g • Carbohydrates 51,88 g • Fats 30,11 g • Fiber 2,97