

Soups

1

Soup of the day

Seasonal, fresh ingredients

29 PLN2
Vitamin A and Phosphorus**Fish soup with fish and seafood broth**

Seasonal vegetables, fresh herbs

~ Kcal 378 • Protein 14.8 g • Carbohydrates 1.9 g • Fats 7.1 g • Fiber 1.2 g

38 PLN

Starters

1
Potassium and Selenium**Trout ceviche**

Horseradish, rhubarb, apple

~ Kcal 184 • Protein 15.7 g • Carbohydrates 19.7 g • Fats 8.6 g • Fiber 0.8

42 PLN2
Vitamin B12 and Selenium**Mushroom parfait** 🌿

Homemade brioche, shallot jam, sea buckthorn gel, toasted buckwheat, pickles

~ Kcal 330 • Protein 12.5 g • Carbohydrates 37.0 g • Fats 14.1 g • Fiber 3.2 g

36 PLN3
Vitamin C and Potassium**Radish and turnip tartare** 🌿

Mango, avocado

~ Kcal 129 • Protein 2.5 g • Carbohydrates 8.9 g • Fats 10.0 g • Fiber 3.0 g

34 PLN4
Folate and Manganese**Campfire-roasted potatoes** 🌿

Kale, béarnaise sauce, buttermilk, smoked cheese

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

36 PLN5
Vitamin E and G**Kalamata olives** 🌿

Green pesto

~ Kcal 210 • Protein 2.1 g • Carbohydrates 5.4 g • Fats 19.6 g • Fiber 1.1 g

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

Mixed greens, seasonal vegetables, pickles, seeds, herbs, vinaigrette, cracker
~ Kcal 247 • Protein 9.7 g • Carbohydrates 21.4 g • Fats 15.7 g • Fiber 10.1 g

32 PLN



Add-on: Trout smoked with fruit wood

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

+ 8 PLN



Add-on: Trout baked with lemon & thyme

~ Kcal 130 • Protein 25.9 g • Carbohydrates 0 g • Fats 2.8 g • Fiber 0 g

+ 16 PLN



Add-on: Grilled corn-fed chicken breast

~ Kcal 142 • Protein 16.7 g • Carbohydrates 0 g • Fats 8.3 g • Fiber 0 g

+ 16 PLN

Main courses



Beef Bourguignon

Young seasonal vegetables, confit potatoes
~ Kcal 238 • Protein 35.1 g • Carbohydrates 14.9 g • Fats 5.2 g • Fiber 2.9 g

72 PLN



Duck breast

Herb dumplings with buckwheat groats, beet greens with currant and farmhouse cream
~ Kcal 592 • Protein 56.1 g • Carbohydrates 33.9 g • Fats 23.2 g • Fiber 3.7 g

76 PLN



Trout fillet

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

74 PLN



Roasted Halibut Fillet

Pickled cabbage, confit potatoes, tartar sauce with leek and apple, leek sauce in white wine
~ Kcal 688 • Protein 38.5 g • Carbohydrates 31.0 g • Fats 45.0 g • Fiber 3.3 g

82 PLN



Herb Dumplings with Buckwheat Groats

Green vegetables, heirloom tomatoes and pickles, bryndza cheese
~ Kcal 485 • Protein 24.6 g • Carbohydrates 54.1 g • Fats 14.5 g • Fiber 7.8 g

48 PLN



Open Cabbage Roll

Brown rice with pistachios, chestnuts and cranberries, pickles, tomato sauce, chive aioli
~ Kcal 260 • Protein 6.6 g • Carbohydrates 40.1 g • Fats 9.8 g • Fiber 4.3 g

44 PLN



Mushroom dumplings

Sauerkraut foam, smoked farmer's cheese
~ Kcal 550 • Protein 19.0 g • Carbohydrates 72.1 g • Fats 19.8 g • Fiber 13.9 g

48 PLN

Desserts

**Chocolate cake with cherry** **36 zł**

Coffee cream, cherry ice cream

~ Kcal 332 • Protein 9.8 g • Carbohydrates 43.7 g • Fats 15.2 g • Fiber 2.1

**Mango Tart** **38 zł**

Coconut mousse, lime ice cream

~ Kcal 258 • Protein 3.5 g • Carbohydrates 36.6 g • Fats 11.1 g • Fiber 0.9

**Ice Cream of the Day** **34 zł**

Crumble, coulis, seasonal fruits