

MENU

Walentynkowe

PRZYSTAWKA

Krewetki | sos zielone curry | cukinia |
marchewka | melon | bazylia

ZUPA

Consommé z grzybów | parmezan | tortellini
grzybowe | emulsja z czarnego czosnku |
wywar z grzybów

DANIE GŁÓWNE

Filet z halibuta | szparagi |
purée z dyni z rozmarynem |
gnocchi szafranowe | sos bearnaise

DESER

Mus czekoladowy | wiśnie | beza

NAPOJE

Kieliszek prosecco
lub
prosecco 0%

300 PLN/OS

Możliwość dobrania wine
pairingu w cenie
110 PLN/ os

VALENTINE'S DAY

Menu

APPETIZER

Shrimps | green curry sauce | zucchini |
carrot | melon | basil

SOUP

Mushroom consommé | parmesan cheese |
mushroom tortellini | black garlic emulsion |
mushroom stock

MAIN COURSE

Halibut fillet | asparagus |
pumpkin puree with rosemary |
saffron gnocchi | bearnaise sauce

DESSERT

Chocolate mousse | cherries | meringue

BEVERAGES:

A glass of prosecco
or
prosecco 0%

300 PLN/PER PERSON

Possibility to select
wine pairing for
110 PLN/ per person

Pre-booking is required
Prices include VAT.

Service charge is not included, a 10% service charge will be added to the bill.

