

## SZEF KUCHNI POLECA

Chef recommends

<b>Zupa z grzybów leśnych z warzywami</b> [300g] .....	26,00
Forest mushroom soup with vegetables	
<b>Bruschetta z grzybami, ser straciatella, pikolwana szalotka, oliwa truflowa</b> [230g] .....	34,00
Bruschetta with mushrooms, straciatella cheese, pickled shallots, truffle oil	
<b>Gruszka pieczona z serem pleśniowym toma blue, sałata, granat, prażone migdały, grzanka z gorgonzolą i świeżą figą</b> [200g] .....	46,00
Roasted pear with toma blue cheese, lettuce, pomegranate, roasted almonds, toast with gorgonzola cheese and fresh figs	
<b>Orecchiette z salsiccią, pieczarka portobello, cebula szalotka, sos pomidorowy</b> [250g] .....	48,00
Orecchiette pasta with salssiccia sausage, shallot onion, portobello mushroom, tomato sauce	
<b>Risotto z dynią, kozi ser, gruszka, szalwia, oliwa pietruszkowa</b> [250g] .....	48,00
Risotto with pumpkin, goat cheese, pear, sage, parsley oil	
<b>Pizza z pieczonym burakiem, sos serowy, mozzarella, kozi ser, rukola, orzechy, krem balsamiczny</b> .....	44,00
Pizza with roasted beet root, cheese sauce, mozzarella, goat cheese, rocket salad, nuts, balsamic cream	
<b>Pizza z salsiccią, sos pomidorowy, mozzarella, jalapeno, pomidor, cebula szalotka</b> .....	49,00
Pizza with salssiccia sausage, tomato sauce, mozzarella, jalapeno, tomato, shallot onion	
<b>Torcik dacquoise w pucharku z orzechami i karmelem</b> [180g] .....	29,00
Dacquoise cake cup's with nuts and caramel	

## GRZANE WINO wg naszej oryginalnej receptury

Mulled wine according our original recipe

200ml

<b>Białe wino grzane</b> / White mulled wine .....	24,00
<b>Czerwone wino grzane</b> / Red mulled wine .....	24,00