

# Szef kuchni poleca

## Chef recommends

**Tatar z wędzonego jesiotra, suszony pomidor, szalotka, szczypiorek, zielone jabłko, majonez truflowy** [180g] **42,00**

Smoked sturgeon tartare, sun-dried tomatoes, shallot, chives, green apple, truffle mayonnaise

**Bulion grzybowy, tortellini z karczochem, suszonymi grzybami i boczkiem** [300ml] **26,00**

Mushroom bouillon, tortellini with artichoke, dried mushrooms and bacon

**Filet z pstrągą, kasza burgul z borowikami, puree z topinambura** [260g] **56,00**

Trout fillet, bulgur groats with wild mushroom, jerusalem artichoke puree

**Karczek z jelenia, sos demi-glace, puree z pasternaku, warzywa sezonowe** [250g] **72,00**

Deer neck, demi-glace sauce, parsnip puree, seasonal vegetables

**Pizza Pera – sos serowy, mozzarella bufala, pieczona gruszka, kozi ser, świeża figa, rukola -v** **41,00**

Pizza Pera- cheese sauce, mozzarella bufala, roasted pear, goat cheese, fresh fig, rocket salad

**Krem imbirowy z piernikiem, crunch z orzecha, coulis z czarnej porzeczki** [150g] **24,00**

Ginger cream with gingerbread, nut crunch, blackcurrant coulis

***GRZANE WINO wg naszej oryginalnej receptury  
Mulled wine according our original recipe  
200ml***

**Białe wino grzane / White mulled wine** **21,00**

**Czerwone wino grzane/ Red mulled wine** **21,00**