

Smart cooking starts here.

We have a mission for our restaurant to have a positive impact on the environment and local community. That's why the dishes on our menu are not only savory compositions composed in the style of zero waste cuisine, but also made using products from small local producers from Lower Silesia and the surrounding area of Wrocław.



Beef tartare - 72 PLN

Pickles, chilled foie gras sauce, lemon, french toast with bell peppers marmalade
G|L|E|S Local bread

Beef carpaccio - 72 PLN

Hollandaise sauce with lemon, rocket leaves, parmesan, brown butter capers, grilled bread
G|L|E|S Local bread

Fried calamari - 48 PLN

Black pepper, aioli with galagal root, fries, salad mix with herbs
G|L|E|F

Grilled octopus - 72 PLN

Chilled almond soup with egg yolk, apple, cucumber, dashi dressing with truffles, fries with ranch sauce
G|N|C|E|F|M

Ricotta dumplings - 43 PLN

Grilled young broccoli, lemon, strawberries, fig leaves vinegar, brown butter
VEGET. | ZERO WASTE | G|L|E Local ricotta cheese

Caesar salad - 49 PLN

Parmesan, anchovies, croutons, romaine lettuce
Add: chicken **OR** grilled prawns
25 PLN | 27 PLN
VEGET. | G|L|C|E|F

Burrata di bufala - 59 PLN

Asparagus, rapeseed oil, bananas - tomatoes, kosho, black pepper, and grilled bread with olive oil
VEGET. | G|L|N|S Local rapeseed oil

Grilled broccoli & asparagus - 52 PLN

Almonds cream, kalamata olives and strawberries jam, mint vinegar
VEGAN | G|N|S Local vegetables

Mushrooms, spinach, ricotta ravioli - 69 PLN

Parmesan, rocket leaves, brown butter
VEGET. | G|L|E Local ricotta cheese

Seared tuna steak - 92 PLN

Vin jaune sauce with almonds, yuzu and egg yolk dressing, sushi rice, green vegetables, truffle
N|E|S|F Local vegetables

Halibut on the bone - 82 PLN

Mussels, radish, caviar, chives, beurre blanc sauce, spinach, potato puree
L|F|C Local vegetables

Duck breast - 69 PLN

Japanese gulash sauce, gooseberry, sunflower seeds, potatoes with cucumber, sour cream, mint
G|L|S Local cream

Grilled corn feed chicken breast - 68 PLN

Zucchini green curry sauce, green beans, tomatoes XO, garlic bread
G|L|E|S Local bread

Rib – eye steak [300g] - 159 PLN

L

New York steak [200g] - 110 PLN

L

Fillet mignon [250g] - 142 PLN

L

Grilled tiger prawns [6pc | 9pc] - 75 PLN | 99 PLN

L|C|F

Young potatoes with chives and lemon butter - 25 PLN

L

Fries - 25 PLN

G

Grilled vegetables - 25 PLN

L

Mix salad leaves with tomatoes, french dressing - 25 PLN

Green peppercorns sauce L|S - 9 PLN
Demi – Glace S - 9 PLN
House BBQ S - 9 PLN

Triple chocolate brownie - 44 PLN

Caramel, dry chocolate, brown butter ice cream
G|L|E Local dairy

Basque cheesecake - 42 PLN

Strawberry kosho, citrus
L|E Local dairy

French toast - 39 PLN

Blueberry jam, sour cream ice cream, lemon thyme
G|L|E|N Local dairy & bread

G - Gluten | L - Lactose | N - Nuts | C - Crustaceans | E - Eggs | S - Soy | F - Fish | M - Mushrooms

Dishes are prepared in an environment where allergens occur. For special cases dietary requirements, please inform your waiter before placing your order.

All prices are given in PLN and include tax. Additional charges apply for groups of more than 8 people. There is a service fee of 10% of the invoice value.