

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 - 69 PLN

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

Fermented mushroom and artichoke cream soup - 39 PLN

Fried local cheese from Ślubów | ground black pepper | honey
G | L | S *Local cheese*

Fried calamari - 48 PLN

Black pepper | galangal root aioli | French fries with ranch sauce
E | F | G | L

Ricotta dumplings - 43 PLN

Plum and kalamata olive jam | lemon | brown butter | fried leeks
VEGETARIAN | ZERO WASTE | E | G | L *Local ricotta*

Caesar salad - 49 PLN

Parmesan | anchovies | croutons | romaine lettuce
ADD: grilled chicken breast + 17 PLN
VEGETARIAN | E | F | G | L

Stracciatella cheese - 56 PLN

Baked golden beetroots with hot sauce | fried oyster mushrooms | warm vinaigrette with galangal root and honey
VEGETARIAN | G | L | S *Local rapeseed oil*

Grilled cauliflower - 45 PLN

Almond cream | vegetable demi-glace | vinaigrette with truffles, hazelnuts, and apple
VEGAN | N | S *Local vegetables*

Mushroom, spinach, and ricotta ravioli - 69 PLN

Parmesan | brown butter | rocket leaves
VEGETARIAN | E | G | L *Local ricotta*

Fried trout fillet - 85 PLN

Mussels | radish | caviar | beurre blanc sauce | spinach | potato purée
L | F | C *Local vegetables*

Grilled tuna steak - 92 PLN

Vin jaune sauce with almonds | carrot and yuzu dressing | sushi rice | truffle | green vegetables | ginger butter
F | N | E | S *Local vegetables*

Roasted duck with cardamom

1/2 - 89 PLN | 1/4 - 69
Potato purée | sweet & sour red cabbage | beetroot and coffee gravy
L | S

Grilled chicken breast - 62 PLN

Miso cream sauce with green peppercorns | coffee | potato pancake | bell pepper and truffle relish
E | G | L | S

Beef cheek - 78 PLN

Roasted onion and egg yolk sauce | shiitake and sake ragout | fried potatoes with parmesan and truffle
E | S | L

New York steak - 125 PLN [250g] L

Fillet mignon steak - 146 PLN [250g] L

Grilled apple-fed pork neck - 72 PLN [300g] L

ADDITIVES | SAUCES (to choose from):

Young potatoes with chives and lemon butter | French fries | Grilled vegetables
Sautéed cabbage with raisins and apple **+25**
Green peppercorn sauce | Demi - Glace sauce | Homemade BBQ sauce **+9**

Triple chocolate brownie - 46 PLN

Caramel | brown butter ice cream | dried chocolate
E | G | L *Local dairy*

Basque cheesecake - 44 PLN

Burnt white chocolate | pear | poppy seed and black tea custard
L | E *Local dairy*

French toast - 39 PLN

Plum and cinnamon jam | sour cream ice cream | lemon thyme
E | G | L | N *Local bread and dairy*

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.