

BUSINESS LUNCH

12:00 – 16:00

MONDAY

Roasted cauliflower soup with cheddar and toasted sunflower seeds

Porcini and pumpkin gnocchi with toasted sunflower seeds

TUESDAY

Pumpkin soup with chestnuts and sage, served with crème fraîche

Bao with pulled pork, served with a salad of seaweed, pepper, cucumber and sesame

WEDNESDAY

Consommé Célestine with a herb crêpe

Penne with salmon, kale and courgette, finished with saffron, chilli and lime zest

THURSDAY

Tom Kha Gai – Thai coconut soup with chicken, mushrooms, galangal and lime

Gnocchi in venison ragù with oyster mushrooms and rosemary

FRIDAY

Courgette soup with tofu and nigella seeds

Pęczotto – barley risotto with chanterelles, shallots, pumpkin, rosemary and goat cheese

55^{PLN}

A 10% service fee is added to the bill.