

BUSINESS LUNCH

12:00 – 16:00

MONDAY

Arugula, beetroots, strawberries, rhubarb, pomegranate, goat cheese

Ravioli with ricotta and spinach, tomatoes, eggplant purée

TUESDAY

Creamy green vegetable soup

Beef cheeks, truffle purée, young carrots, zucchini

WEDNESDAY

Roasted pumpkin soup with Jerusalem artichoke, ginger and cardamom

Ravioli with goose and boletus, red cabbage purée, cranberries

THURSDAY

Zucchini soup with feta and nigella seeds

Pork tenderloin, roasted celery mousse, Silesian dumplings, young carrots, beetroot

FRIDAY

Beetroot carpaccio, pomegranate, compressed strawberries, caramelized camembert, nigella seeds

Risotto alla milanese with shrimps and roasted tomatoes

55^{PLN}

A 10% service fee is added to the bill.