

BUSINESS LUNCH

12:00 – 16:00

MONDAY

Crème de champignons with wild mushrooms, parsley and croutons

Duck pierogi with salsify crisps, served on red cabbage and Antonovka apple velouté

TUESDAY

Onion soup with a Gruyère crouton

Chicken bao with kimchi, chilli and sesame cucumber

WEDNESDAY

Tuscan white bean soup with kale and vegetables, served with bread

Pęczotto – pearl barley risotto with pumpkin, plum, oyster mushroom and Gorgonzola

THURSDAY

Fermented cucumber cream soup with sorrel and a poached egg

Goat cheese and truffle gnocchi in sage butter, topped with Parmesan

FRIDAY

Pasta e Fagioli with cannellini beans, tomatoes and rosemary, served with Parmigiano

Cepelinki with bryndza on pumpkin velouté, oyster mushroom and a roasted seed crisp

55^{PLN}

A 10% service fee is added to the bill.