

**CHEF PAWEŁ OSZCZYK AND SOMMELIER CHAMPION OF POLAND 2012,  
ANDRZEJ STRZELCZYK, INVITE YOU TO DISCOVER THE SPRING A LA CARTE MENU**

**Starters**

Moelleux of foie gras preserved in Muscatel vine,  
goat's cottage cheese with beurre noisette, rhubarb & ginger confiture 64

Ribbons of tuna fish with grapefruit, beet root and avocado , fresh basil 52

Pastrami of duck with herbs leaves, marinated strawberry and foie gras slivers,  
coffee and caramelized soy sauce 47

Veal and octopus ravioli with watercress 51

Ragout of scallops with cauliflower and asparagus,  
marinated spring onion with vanilla and hibiscus 54

Velvet creamy asparagus soup with marinated Scottish salmon,  
beet root and apple 49

**Fish**

Confit of pike perch with green peas and lovage, asparagus and morel 92

Grilled fillet of sea bass with fennel, eggplant and tomato 102

**Meats**

Slow roasted rack of Welsh lamb, green peas and garlic leaves ravioli,  
spring vegetables and laurel sauce 121

Roasted prime of royal pigeon with lovage, celery and parsnips, own essence 89

Grilled aged beef entrecote with asparagus and classical Béarnaise sauce 92

Sweets

Each

34

Mango & passion fruit with orange sherbet

Chocolate mousse with Earl Gray tea, raspberry and Tonka bean

Rhubarb with butter milk nougat and own sherbet

Cheese assortment or cheese of the day

64/28