

## Chef's specials:

### **sour soup**

quail egg, white sausage, pulled beef

**16 zł**

### **braised rabbit leg**

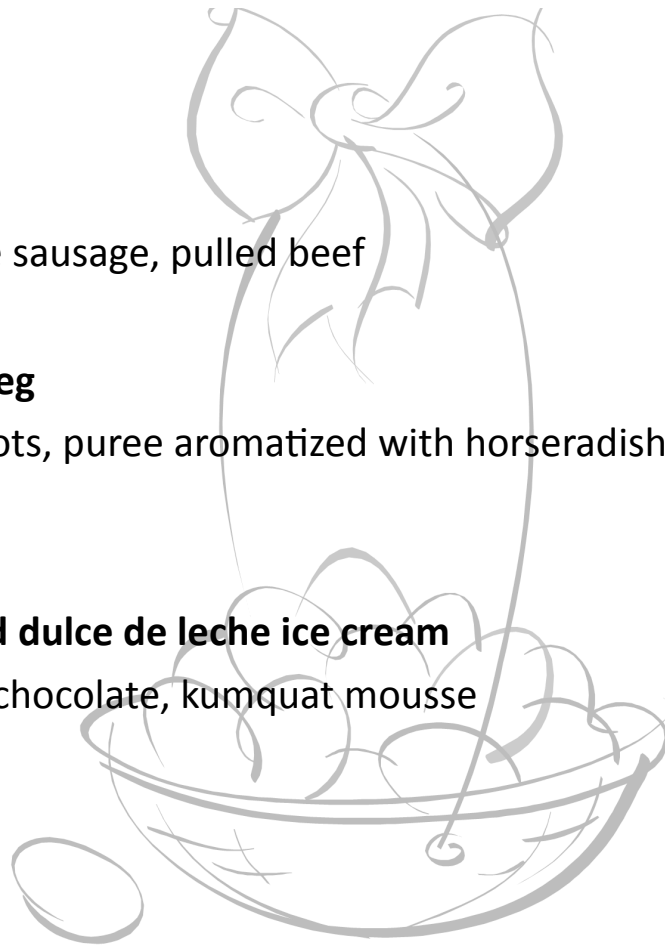
apsaragus, carrots, puree aromatized with horseradish,  
balsamic glaze

**49 zł**

### **poppy seed and dulce de leche ice cream**

oatmeal cookie, chocolate, kumquat mousse

**12 zł**



**KONDRAT**  
WINA WYBRANE

Recommends:

### **La Bastide Viognier d'Hauterive, 150 ml**

VDP 2017, France

**23 zł**

... pairs well with: braised rabbit legs.