

OFICYNA

ROZALIN

MENUE

STARTERS

Goat cheese from black goats baked beetroots, Grójec's apple, hazelnut	38 zł
Beluga lentil caviar wakame seaweed, crème fraiche, samphire, capers	32 zł
Sturgeon "cheesecake" pumpernickel, roasted almond flakes, horseradish, trout caviar	42 zł
Deer sirloin tartare mushrooms, French mustard, Bottarga, smoked salt	44 zł
Duck Dumplings prune, veloute, dashi, mushrooms	34 zł
Smoked trout sour soup eel, zander sausage, marjoram, potatoes, mushrooms	29 zł

MAIN COURS

"Wielkopolska" Guinea fowl sunflower risotto, barley, peas, sauce mole	62 zł
Sturgeon sirloin yuzu kimchi, butter potatoes with chives, radish, Bretonne sauce	76 zł
Corn-fed duck breast Grójecki apple, foie gras, Silesian dumplings, Hoisin sauce	68 zł
Deer saddle baba ghanoush, baked beetroots, eggplant puree, glazed vegetables, demiglace	79 zł
Boiled Leek eggs with breadcrumbs, roasted buckwheat, fresh herbs, Hollandaise sauce	52 zł

DESSERTS

Eggnog cream Chiboust meringue, mandarins, almond crumble	29 zł
Our Homemade Cheesecake	29 zł
Dark Chocolate covered lavender marshmallows orange peel, Malaya cardamom	29 zł