



## SEASONAL MENU

**CREAMY PUMPKIN SOUP** + two tiger prawns + coriander pesto 18 pln

**BRUSCHETTA WITH PAN FRIED CHORIZO** + tomato sauce + roasted Hokkaido pumpkin + mozzarella cheese + gorgonzola cheese + marinated quince + rucola 25 pln

**SALAD WITH ROASTED PUMPKIN** and Ramiro pepper + feta cheese + rucola + lamb's lettuce + parsley + pumpkin seeds + black cumin + feta cheese dressing 31 pln

**PIZZA WITH NDUJA calabrese** + tomato sauce + roasted Ramiro pepper + roasted Hokkaido pumpkin + pan fried spinach + goat cheese + caramelized red onion 31 pln

**DUCK BREAST** with potato and gorgonzola puree + quince sauce + lamb's lettuce salad with red onion and fennel 39 pln

**GNOCCHI WITH ROASTED PUMPKIN** + oyster mushroom + champignon mushrooms + spinach + truffle cream + Grana Padano cheese 32 pln

**FOCACCIA WITH NDUJA calabrese** + roasted Ramiro pepper + aioli sauce + goat cheese + lamb's lettuce + mozzarella + garlic butter 25 pln

**CARROT CAKE** + mascarpone mousse + pickled quince 18 pln

**MERINGUE** with lime mascarpone mousse + raspberry sauce + fruit 18 pln

**SPARKLING WINE MALVASIA dolce** glass / bottle 12 pln / 49 pln

**QUINCE VODKA** Soplica shot 12 pln / 40 ml

**MULLED RED WINE**

+ cinnamon + orange slice + cloves 15 pln

**QUINCE SOUR** 21 pln

40ml Soplica quince vodka + lemon juice + sugar syrup + angustura

**DRUNK BEE ( warm)**

Ballantines whisky + apple juice + cinnamon + cloves + honey 21 pln

**WINTER TEA with fruit** + cinnamon + ginger + cloves + raspberry juice

– small 9 pln ( 0,33 l ) / large 16 pln (0,8l)

+ rum ( 60ml ) - 8 pln