



SEASONAL MENU

CREAMY PUMPKIN SOUP with sage chips 18 pln

POLENTA FRIES BAKED WITH MOZZARELLA and grana padano cheese and truffle cream 26 pln

CHEESE AND GARLIC BREAD SERVED with aioli dip 21 pln

BRUSCHETTA WITH BAKED PUMPKIN AND GOAT AND FETA CHEESE + caramelized red onion + rucola 32 pln

QUINOA SALAD WITH BAKED PUMPKIN AND AVOCADO + red onion + pomegranate + dry cranberries + rucola + lambs lettuce and cumin dressing + optional grilled halloumi cheese 32 pln

PARMEZAN RAVIOLI WITH BAKED PUMPKIN, garlic and sage and grana padano cheese 37 pln

GNOCCHI WITH BAKED PUMPKIN AND OYSTER MUSHROOMS + spinach + truffle cream and grana padano cheese 38 pln

PACCHERI WITH GOAT CHEESE, BAKED PUMPKIN AND CHICKEN + sun -dried tomatoes + spinach + grana padano cheese 38 pln

CHICKEN WITH PARMA HAM AND MOZZARELLA CHEESE IN WHITE WINE AND ROSEMARY SAUCE + potato and pumpkin puree + lambs salad with cucumber and red onion 41 pln

PIZZA WITH BACON, BRIE CHEESE AND OYSTER MUSHROOMS + champignons+ truffle cream+ rucola and grana padano cheese – 38 pln

PIZZA WITH BAKED PUMPKIN AND GOAT CHEESE WITH BASIL PESTO+ red onion + rucola 38 pln

CARROT CAKE WITH SALTED CARAMEL 24 pln

HOT GINGER, LEMON AND HONEY DRINK – 0,3L 16 pln