

seasonal menu

Allergens:

 Gluten,  Milk,  Fish,  Egg,  Celery,  Citrus,
 Lupine,  Peanuts,  Garlic,  Crustaceans,  Mustard,
 Soy,  Nuts,  Sulfites,  Sesame

Our carefully crafted seasonal menu is designed to delight your senses and bring a touch of warmth to your day. ♥

Starters

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|---|--------------|
| Classic burrata with green pesto  | 12.00 |
| <i>Burrata, pesto sauce, pine nuts, tomatoes</i> | |
| Beef carpaccio    | 13.00 |
| <i>Arugula, parmesan, capers</i> | |
| Tuna tartar   | 17.00 |
| <i>Tuna, avocado, wakame, unagi sauce, mango</i> | |

Main course

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| Ravioli with ricotta and spinach    | 13.00 |
| <i>Cream, spinach, pesto, gluten-free ravioli</i> | |
| Ravioli with Boletus    | 16.00 |
| <i>Cream, mixed mushrooms, truffle paste</i> | |
| Porcini risotto with truffle slices    | 18.00 |
| <i>Rice, parmesan, mushrooms, truffle</i> | |

Fish and seafood

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|---|--------------|
| Sea bass with vegetables and pesto sauce  | 23.00 |
| <i>Mixed peppers, zucchini, asparagus, hummus, pea purée, pesto</i> | |
| Mussels a la Neapolitana     | 10.00 |
| <i>Garlic, squid</i> | |
| Patagonian squid with garlic   | 13.00 |
| <i>Tuna, avocado, wakame, unagi sauce, mango</i> | |

Soup

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| Mushroom soup  | 12.00 |
| <i>Mushrooms, truffle, coconut milk, potato, carrot, onion, garlic, thyme, black pepper</i> | |

 Vegetarian  Spicy



DRINKS

Hot cocktails

Punch (non-alcohol)

Mixed juices, mixed citrus, spices

7.00

Warsaw mulled wine

*Red wine, liqueur, spiced rum, cream,
spices*

11.00

Remy lord

Cognac, vermouth, liqueur, peach syrup

12.00

Signature cocktails

Black prosecco

Gin, prosecco, mixed syrups, lime juice

11.00

Pera Appletini

*Gin, Martini Extra Dry, pear syrup, lime
juice*

11.00

Lemonades

Strawberry&Apple

Mixed syrups, lemon juice, Sprite

8.00

Peach Sour

*Mixed syrups, lime juice, sugar syrup,
Sprite, espuma*

8.00

Oreo

Oreo, milk, cream, mixed syrups

8.00