


AUTUMN SEASONAL MENU

APPETIZERS

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| OYSTERS Fine de Claire No. 2 Your choice of two: fresh on a half shell or cornmeal-fried | 1 pc | 12,00 zł |
| CREAM OF POTATO & HORSERADISH rye sourdough, with crispy goose and apricot chutney | | 22,00 zł |
| CRISPY BAGS STUFFED WITH GOOSE with onion jam and baked pumpkin mousse | | 28,00 zł |
| GOOSE BREAST TARTARE with dried porcini mushrooms, marinated honey fungus and a chive mayonnaise | | 36,00 zł |

MAIN COURSES

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| RAVIOLI STUFFED WITH DUCK with baked pumpkin, sage emulsion and roasted pini nuts | | 34,00 zł |
| VEGGIE WELLINGTON baked beetroot in french pastry on pumpkin puree and sautéed porcini mushrooms |  | 41,00 zł |
| BALTIC RED GURNARD FISH baked in milk, with chive-potatoe puree, seasonal vegetables and wine-mustard-saffron sauce | | 69,00 zł |
| GOOSE LEG CONFIT with red cabbage puree, caramelised beetroot and rooty sauce with black lilac and chocolate | | 76,00 zł |

DESSERT

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| VANILLA CREMEUX on almond sponge cake with crispy caramel filling and blackcurrant jam | | 18,00 zł |
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BUSINESS LUNCH
MON-FRI 12.00-16.00
3 COURSES 29,00 zł

REGULAR MENU

APPETIZERS

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| BLACK PUDDING with caramelized apple and onion chutney | | 26,00 zł |
| MATJES HERRING with potato salad | | 29,00 zł |
| STEAK TARTARE beef or horse raw tenderloin to choose | regular large | 34,00 zł 42,00 zł |
| 'CALAMARI FRITTI' fried calamaries with garlic aioli and picante sauces | | 34,00 zł |
| CARPACCIO of black angus beef with marinated chanterelles, capers, parmesan and truffle olive oil | | 36,00 zł |
| BOWL OF MUSSELS in wine-butter sauce or provencal style tomato sauce with herbs to choose | 0,5 kg | 39,00 zł |
| SEARED TUNA with guacamole, hoisin sauce and mixed lettuce | | 42,00 zł |
| PRAWNS with mango and ginger chutney | 3 pcs 6 pcs | 45,00 zł 78,00 zł |
| CRAYFISH in creamed brandy sauce | | 49,00 zł |
| OCTOPUS in wine-butter sauce with chorizo, olives, capers, tomatoes and herbs | | 65,00 zł |
| SAUTEED FOIE GRAS on crouton, with caramelised apples and blackcurrant jam | | 69,00 zł |

SOUPS

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| CREAM OF PUMPKIN SOUP with vanilla, ginger and a touch of cinnamon |  | 21,00 zł |
| FISH SOUP with seafood | | 29,00 zł |

For parties of five or more we add 10% service charge

SALADS

BAKED BEETROOT CARPACCIO

with roasted sheep cheese and walnuts



31,00 zł

MIXED LETTUCE AND HERBS 'MESCLUN'

with baked goat cheese on crostini



32,00 zł

NEW YORK CAESAR

with poached egg, baked cherry tomatoes, parmesan and croutons

34,00 zł

with chicken, poached egg, baked cherry tomatoes, parmesan and croutons

45,00 zł

with prawns, poached egg, baked cherry tomatoes, parmesan and croutons

68,00 zł

MAIN COURSES

RACK OF LAMB

with mashed potatoes, sautéed spinach and peppercorn sauce

according to weight 100 g **43,00 zł**

SEA BREAM / DORADE ROYAL

with mashed potatoes and grilled vegetables

62,00 zł

ROSTED DUCK

with herbal noodles, pear, cherries and rooty sauce

64,00 zł

FILLET OF JURASSIC SALMON BIO

with thai black rice, soy, sesame, chili and sautéed romaine lettuce

66,00 zł

TOURNEDOS STEAK

beef tenderloin steak with baked potatoes, boiled vegetables and peppercorn sauce

200 g **69,00 zł**

GRILLED OCTOPUS

with ratatouille and a chive-potatoe puree

79,00 zł

TASTING MENU

FIVE COURSES

matjes herring / ravioli stuffed with duck / red gurnard fish / rack of lamb / Belgian chocolate cake

per person **169,00 zł**

WINE PAIRING

sommelier selection

per person **140,00 zł**

For parties of five or more we add 10% service charge.

STEAKS

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| RIB EYE or STRIPLOIN, RED ANGUS, POLAND with fries, mixed lettuce and peppercorn sauce | | 300 g | 87,00 zł |
| FILET MIGNON, RED ANGUS, POLAND | | 100 g | 43,00 zł |
| FILET MIGNON FROM BLACK ANGUS |  | 100 g | 74,00 zł |
| NEW YORK STRIP FROM BLACK ANGUS |  | 100 g | 42,00 zł |
| RIB EYE FROM BLACK ANGUS |  | 100 g | 49,00 zł |
| BONE IN BLACK ANGUS RIB EYE from Ottomanelli & Sons, Bleecker St NYC (also good for two) |  | 100 g | 48,00 zł |
| STRIPLOIN from Tajima Gyu, "Kobe Style" A5 / BMS12 |  | 100 g | 149,00 zł |
| FILET MIGNON from Tajima Gyu, "Kobe Style" A5 / BMS12 |  | 100 g | 210,00 zł |

STEAK TASTING MENU

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| SELECTION OF STEAKS FROM EACH BREED OF CATTLE *extras included | | 2 kg | 1295 zł |
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Wagyu

- any of four Japanese breeds of beef cattle, the most desired of which is genetically predisposed to intense marbling and to producing a high percentage of oleaginous unsaturated fat. Those four breeds of wagyu are: Japanese Black (黒毛和種 Kuroge Washu), Japanese Brown (赤毛和種 Akage Washu or Akaushi), Japanese Polled (無角和種 Mukaku Washu), and Japanese Shorthorn (日本短角和種 Nihon Tankaku Washu). The meat from such wagyu cattle is known for its quality, high marbling score and commands a high price.

*more info about Merliniego's specials available on 

EXTRAS & SAUCES

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| grilled vegetables / ratatouille / boiled vegetables / mixed lettuce | 10,00 zł |
| cherry tomatoes salad with onion | 12,00 zł |
| 'Merliniego's puree' / steak fries / puree / baked potatoes | 12,00 zł |
| sautéed spinach | 14,00 zł |
| rucola with cherry tomatoes and parmesan cheese | 16,00 zł |
| mac & cheese | 16,00 zł |
| sautéed foie gras | 39,00 zł |
| saucés: Merliniego's peppercorn / rosemary / béarnaise / gorgonzola | 10,00 zł |