

SEASONAL SPECIAL MENU

SOUPS & APPETIZERS

OYSTERS Fine de Claire No. 2 1 pc **12,00 zł**

Your choice of two: fresh on a half shell or cornmeal-fried

WILD MUSHROOM SOUP **26,00 zł**

with herbs and farmer cream

CRISPY BAGS STUFFED WITH GOOSE **28,00 zł**

with onion jam and baked pumpkin mousse

GOOSE BREAST TARTARE **36,00 zł**

with dried porcini mushrooms, marinated honey fungus and a chive mayonnaise

MAIN COURSES

VEGGIE WELLINGTON  **41,00 zł**

baked beetroot in french pastry on pumpkin puree and boiled vegetables

FILLET OF ZANDER **66,00 zł**

with wild mushroom risotto, nuts crumble and orange jam

BALTIC RED GURNARD FISH **69,00 zł**

baked in milk, with chive-potatoe puree, vegetables and mustard sauce

GOOSE LEG CONFIT **76,00 zł**

with red cabbage puree, caramelised beetroot and rooty sauce with black lilac and chocolate

DESSERT

CHOCOLATE FONDANT **26,00 zł**

with a scoop of salty caramel ice cream

BUSINESS LUNCH
MON-FRI 12.00-16.00
3 COURSES 29,00 zł

REGULAR MENU

APPETIZERS

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

CREAM OF PUMPKIN 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**

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

GRILLED OCTOPUS

with ratatouille and a chive-potatoe puree

79,00 zł

BEEF WELLINGTON

on scorzonera mousse, boiled vegetables and spicy hollandaise sauce

89,00 zł

TASTING MENU

FIVE COURSES

per person **169,00 zł**

matjes herring on potato salad / crispy bags stuffed with duck / zander with wild mushroom risotto / rack of lamb with sautéed spinach, mashed potatoes and peppercorn sauce / belgian chocolate cake

WINE PAIRING

per person **140,00 zł**

sommelier selection

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

STEAKS

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

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

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