


SPRING SPECIAL MENU

SOUPS & APPETIZERS

OYSTERS Fine de Claire No. 2 fresh on a half shell	1 pc	12,00 zł
CREAM OF SPRING SORREL with poached egg and crispy bacon		21,00 zł
CORNMEAL-FRIED OYSTERS Fine de Claire No. 2 served on a half shell with hollandaise-mustard sauce	3 pcs	39,00 zł
TUNA TARTARE with avocado, leek, cucumber, chili and coriander, served with wasabi mayonnaise		43,00 zł

MAIN COURSES

VEGGIE WELLINGTON baked beetroot in french pastry on scorzonera mousse and boiled vegetables		41,00 zł
NORWEGIAN ARCTIC COD 'SKREI' with bordelaise sauce, baked celery mousse, sauteed grapes and chicory		66,00 zł
TAGLIATELLE WITH OCTOPUS AND PRAWNS fresh homemade pasta in wine-butter emulsion with tomato concasse and rucola		69,00 zł
FILLET OF ZANDER on Milanese-style risotto with sugar peas		76,00 zł
BEEF WELLINGTON on scorzonera mousse, boiled vegetables and spicy hollandaise sauce		89,00 zł

DESSERT

BELGIAN CHOCOLATE CAKE with cherries		28,00 zł
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REGULAR MENU

APPETIZERS

BLACK PUDDING with caramelised 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
PRAWNS with spicy sauce served on 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 croutons, with caramelised apples and blackcurrant jam		69,00 zł

SOUPS

WHITE BORSCHT with smoked sausage and poached egg		22,00 zł
FISH SOUP with seafood		31,00 zł

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

SALADS

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 with avocado mousse

34,00 zł

with extra chicken

45,00 zł

with extra king prawns

68,00 zł

STEAK SALAD

sliced red angus sautéed striploin with mixed lettuce, caramelised cashews and cherry sauce

49,00 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

on beetroot carpaccio, with baked parisienne potatoes, cherry tomatoes and sugar peas

79,00 zł

TASTING MENU

FIVE COURSES

per person 169,00 zł

Tuna tartare with avocado, leek, cucumber, chili, coriander and wasabi mayonnaise

Black pudding with caramelised apple and onion chutney

Tagliatelle with octopus and prawn in wine-butter emulsion

Red angus striploin steak with bernaise sauce and vegetables

New York cheesecake

FIVE COURSES MENU WITH WINE PAIRING

per person 289,00 zł

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