

COLD APPETIZERS

OYSTERS Fine de Claire No. 2	1 pc	12,00 zł
FISH CEVICHE citrus, seaweed		31,00 zł
BEEF / HORSE TARTARE *to choose pickles, quail egg, fries		34,00 zł
TUNA CARPACCIO with cucumber, rocket salad, ginger dressing		39,00 zł

HOT APPETIZERS

'CALAMARI FRITTI' fried baby calamaries, coriander, house dip		36,00 zł
KING PRAWNS mango, butter sauce, chili	5 pcs	46,00 zł
SAUTEED FOIE GRAS crouton, cherries, mango		56,00 zł

SOUPS

COLD BEET SOUP with soured milk		19,00 zł
CHANTERELLES SOUP with herbs		26,00 zł
FISH SOUP with seafood		33,00 zł

SALADS

GOAT CHEESE SALAD croutons, green lettuce, pini nuts, pear, raspberries, figs	32,00 zł
CURED SALMON GRAVLAX green lettuce, pomegranate, citrus	36,00 zł
NEW YORK CAESAR poached egg, cherry tomatoes, parmesan, croutons with avocado mousse	34,00 zł
with extra chicken	45,00 zł
with extra king prawns	68,00 zł

PASTA

GNOCCHI stuffed with goat cheese and truffle, in butter sauce	39,00 zł
RISOTTO with seasonal mushrooms, parmesan chips	46,00 zł
TAGLIATELLE WITH OCTOPUS, PRAWNS AND MUSSELS butter sauce, tomato concasse, rocket salad	69,00 zł

MAIN COURSES

VEGGIE WELLINGTON baked beetroot, french pastry, seasonal mushroom	41,00 zł
BEEF CHEEKS mashed potatoes, salsa verde, seasonal vegetables	49,00 zł
DUCK BREAST gnocchi, peas, sage, parma ham	66,00 zł
GRILLED OCTOPUS baked potatoes, grilled tomatoes and roman lettuce, spicy butter sauce	79,00 zł
BLUE HALIBUT chanterelles, saffron vermouth sauce, black rice, caviar	86,00 zł

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

TASTING MENU

per person **200,00 zł**

Fish ceviche, citrus, seaweed

Beef tartare, pickles, quail egg, fries

Fish soup

Halibut, chanterelles, saffron vermouth sauce, black rice, caviar

Beef cheeks, mashed potatoes, salsa verde, seasonal vegetables

Mascarpone cream, meringue, fruits

VEGETARIAN TASTING MENU

per person **200,00 zł**

Goat cheese salad

Tomato tartare with avocado

Chanterelles soup

Risotto with seasonal mushrooms

Weggie Wellington

Mascarpone cream, meringue, fruits

WINE PAIRING

per person **149,00 zł**

selection of wines by the glass

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
rocket salad with cherry tomatoes and parmesan cheese	16,00 zł
chanterelles	26,00 zł
sautéed foie gras	39,00 zł
saucés: Merliniego's peppercorn / rosemary / béarnaise / gorgonzola	10,00 zł