

SEASONAL SPECIAL MENU

APPETIZERS

OYSTERS Fine de Claire No. 2		1 pc	12,00 zł
SAUTEED BLACK PUDDING served with caramelised apple and onion chutney			26,00 zł
DUTCH MATJES HERRING with sour cream, beetroot and marjoram oil			29,00 zł
FRESH MUSSELS in wine-butter or provencal style tomato sauce	*Wed - Fri	0,5 kg	39,00 zł
POLISH ARTISAN CHEESE SELECTION plate of cow's and goat cheese, homemade chutney			49,00 zł

MAIN COURSES

GNOCCHI WITH CHORIZO with spinach and egg yolk confit.			46,00 zł
PORK CHEEKS FROM MANGALITSA BREED with parsley puree, kale, chicory			56,00 zł
ARCTIC COD LOIN 'SKREI' with buttermilk sauce, mashed potatoes with roasted onion, leek and romanesco			69,00 zł

DESSERT

CHOCOLATE FONDANT with salty caramel ice cream			26,00 zł
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List of allergens and recipes available for request
For parties of five or more we add 10% service charge

REGULAR MENU

COLD APPETIZERS

BEETROOT DUMPLINGS stuffed with goat cheese		26,00 zł
BEEF / HORSE TARTARE pickles, quail egg, fries	*to choose	34,00 zł
BEEF CARPACCIO with rocket salad and shaved artisan cow's milk cheese		39,00 zł
TUNA TARTARE with yuzu mayonnaise and cucumber		46,00 zł

HOT APPETIZERS

KING PRAWNS mango, butter sauce, chili	5 pcs	49,00 zł
CRAYFISH in creamed brandy sauce		56,00 zł
SAUTEED FOIE GRAS crouton, jerusalem artichokes mousee with vanilla, fruits		69,00 zł

SOUPS

CREAM OF JERUSALEM ARTICHOKES with chive oil and sunflower seeds		26,00 zł
FISH SOUP with seafood		33,00 zł

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SALADS

BAKED ARTISAN GOAT CHEESE green lettuce, pear, seeds	36,00 zł
COLD ROAST BEEF SALAD green lettuce, cow's milk cheese with black lilac, cherry tomatoes, marinated shallots	41,00 zł
NEW YORK CAESAR chicken, roman lettuce, bacon, shaved parmesan, croutons or sautéed king prawns, roman lettuce, bacon, shaved parmesan, croutons	46,00 zł 68,00 zł

MAIN COURSES

PUMPKIN STEAK with black thai rice, broccoli and carrot puree	41,00 zł
TAGLIATELLE WITH OCTOPUS, PRAWNS AND MUSSELS butter sauce, tomato concasse, rocket salad	69,00 zł
TUNA STEAK with black thai rice, sugar peas, coriander	79,00 zł
GRILLED OCTOPUS french potatoes, courgette, orange-rosemary sauce with chili	89,00 zł

TASTING MENU

REGULAR matjes herring / beef tartare / fish soup / 'skrei' / 'mangalitsa' / chocolate fondant	per person	200,00 zł
WEGETARIAN goat cheese / beetroot dumplings / cream soup / truffle risotto / pumpkin steak / chocolate fondant	per person	200,00 zł
*extra wine pairing per person		150,00 zł

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STEAKS

RIB EYE or STRIPLOIN, RED ANGUS, POLAND with fries, mixed lettuce and peppercorn sauce		300 g	99,00 zł
WHISKY SOAKED DRY-AGED RIB EYE, RED ANGUS, POLAND 30 days dry-aged rib eye		100 g	41,00 zł
			*ask for availability
FILET MIGNON, RED ANGUS, POLAND		100 g	43,00 zł
FILET MIGNON FROM BLACK ANGUS		100 g	79,00 zł
NEW YORK STRIP FROM BLACK ANGUS		100 g	46,00 zł
RIB EYE FROM BLACK ANGUS		100 g	54,00 zł
STRIPLOIN from Tajima Gyu, "Kobe Style" A5 / BMS12		100 g	169,00 zł
FILET MIGNON from Tajima Gyu, "Kobe Style" A5 / BMS12		100 g	230,00 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 / mixed lettuce	10,00 zł
cherry tomatoes salad with onion	12,00 zł
mashed potatoes/ steak fries / baked potatoes	12,00 zł
sautéed spinach	14,00 zł
sautéed foie gras	39,00 zł
saucés: Merliniego's peppercorn / béarnaise / gorgonzola	10,00 zł