

# SUMMER OPENING BRUNCH

16.06.2026

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- **OYSTER SELECTION**

GILLARDEAU / FINE DE CLAIRE / BOUDUAISE

- **SUSHI & SASHIMI**

- **SLOW-ROASTED VEAL TENDERLOIN**

CHANTARELLE PUREÉ / DUCK LIVER SAUCE

PINE SYRUP MARINATED CARAMELIZED CHERRIES

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## **SALAD COUNTER:**

- MIXED GREEN LEAVES
- STRAWBERRY
- CHERRY
- RASPBERRY
- BLUEBERRY
- MARINATED OLIVES
- CUCUMBER
- CHERRY TOMATO
- DRIED TOMATOES
- SHREDDED CARROT
- CORN
- RED ONION
- ROASTED BACON
- PUMPKIN SEEDS
- HERB CROUTONS
- PARMESAN CHEESE
- BLUE CHEESE
- CAESAR SAUCE
- VINAIGRETTE
- RASPBERRY SAUCE
- HERB OIL

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## **COLD COUNTER:**

- MARINATED TUNA / STRAWBERRY-WILD GARLIC SALSA  
TARRAGON / CORIANDER
- CITRUS-MARINATED SALMON  
FRENCH MUSTARD & SHERRY VINEGAR SAUCE
- SMOKED „MOWI” SALMON / GREEN PEPPER MARINATED  
STRAWBERRIES / CAPERS / LEMON
- KING PRAWNS / PINEAPPLE / CHILI / CUCUMBER / COCKTAIL SAUCE
- COLD CUT SELECTION / HOMEMADE PICKLES / HORSERADISH
- POLISH BEEF TARTARE / MARINATED PORCINI  
DIJON MUSTARD SAUCE
- SMOKED GOOSE / STRAWBERRY-MINT SALSA / NUT OIL
- ROASTED BABY ROOT VEGETABLES / BELL PEPPER SALSA  
BLACK SESAME / HEMP OIL
- MARINATED ASPARAGUS / RASPBERRY DRESSING / MUSTARD  
GREENS SALAD
- CHICORY LEAVES / JURA BLEU CHEESE / CHERRY / BERRY
- CAESAR SALAD / ANCHOVIES / PARMESAN / CHERRY TOMATOES
- BROCCOLI SALAD / EGG / YOGURT DRESSING
- NIÇOISE SALAD/ EGG / OLIVES / TUNA
- HOMEMADE BREAD / BURNT BUTTER / HERB OIL

## **HOT COUNTER:**

- ROASTED BARBARY DUCK / GINGER-CHERRY GLAZE  
CHERRY-CARDAMOM SAUCE
- SLOW-ROASTED BEEF / ROASTED ONION / THYME JUS
- PIKE-PERCH FROM VISTULA LAGOON / CRISPY SAGE  
OLIVE & TOMATO SALSA
- „MOWI” SALMON / LOBSTER SAUCE  
BLACK ELDERBERRY MARINATED FENNEL
- BABY POTATOES / ROASTED GARLIC OIL / CHIMICHURRI SALSA
- PORCINI & CHEESE RAVIOLI / TRUFFLE EMULSION  
PECORINO CHEESE / PINE NUTS
- BAKED BROCCOLI / BECHAMEL SAUCE / LEMON GREMOLATA  
NUT SALSA
- ROASTED YOUNG CABBAGE / HEIRLOOM TOMATO SAUCE  
DILL / NUT SALSA
- „NOTHING” SOUP / “LENIWE” DUMPLINGS  
STRAWBERRY COMPOTE MARINATED FRUITS
- BEETROOT BORSCHT / HARD-BOILED EGG / DILL

**BUFET DESEROWY:**

- STRAWBERRY-PISTACCHIO TART
- JASMINE-STRAWBERRY PANNA COTTA
- CHERRY BROWNIE
- STRAWBERRY TRIFLE WITH CHERRY SAUCE
- MASCARPONE & BERRY MOUSSE MERINGUE
- YOGURT CAKE WITH RHUBARD & CRUMBLE
- LIME & STRAWBERRY MACARONS
- FRUIT SALAD WITH BLACK ELDERBERRY SYRUP

**KIDS CORNER:**

- GUINEA FOWL BREAST WITH CREAM SAUCE
- COD A LA FISH & CHIPS
- CORNFLAKE-BREADED CHICKEN FILLET
- CREAMY POTATOES WITH BUTTER
- GREEN BEANS WITH BUTTER & BREADCRUMBS
- ORANGE-GLAZED BABY CARROTS
- FRENCH FRIES
- CHOCOLATE FOUNTAIN WITH FRUITS & SWEETS
- ICE CREAM & SORBET SELECTION WITH COLORFUL TOPPINGS