



# LA BRASSERIE

m o d e r n e

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## APPETIZERS

Salmon / cucumber / horseradish *Signature*  
PLN 42

Beef / marinated egg yolk /  
homemade flatbread  
PLN 39

Veal dumplings / butter emulsion /  
chervil oil  
PLN 38

Prawns / wild garlic / sweet peas  
PLN 47

Herring / buttermilk / fermented cucumber  
PLN 35

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## SOUPS

Traditional Polish sour rye soup / egg /  
white sausage  
PLN 25

Vegetables / pistou / buckwheat *VEGE*  
PLN 25

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## MAIN DISHES

Smoked tofu / young vegetables /  
apple dashi *VEGAN*  
PLN 54

Potato dumplings / broad beans / truffle *VEGE*  
PLN 52

Halibut / morel mushrooms / sweet peas  
PLN 78

Dry aged pork chop / potato purée /  
cabbage  
PLN 68

Duck / celeriac / lavender  
PLN 75

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## BRASSERIE CLASSICS

Pâté En Croûte / mustard seeds / pickles  
PLN 48

Leek / mimosa Vinaigrette / croutons *VEGE*  
PLN 32

Nicoise Salad  
tuna / green vegetables / lettuce  
PLN 48

Sole Meuniere  
sole fish / lemon / dill potatoes  
PLN 95

Bavette / pepper / French fries  
PLN 85

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## FROM THE GRILL

Chateaubriand for two persons  
PLN 220

Lamb saddle  
PLN 85

Beef fillet  
PLN 95

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## SAUCES

Béarnaise / pepper / red wine

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## CONDIMENTS

Buttery potato purée / grilled  
vegetables / Anna potatoes /  
garden salad with vinaigrette  
sauce / French fries  
PLN 12

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## DESSERTS

Salted caramel / macarons / ginger  
PLN 22

Lavender crème brûlée /  
creme fraîche / blood orange  
PLN 22

Profiteroles / vanilla / chocolate  
PLN 22

Assiette of desserts  
PLN 22

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## FRENCH AND POLISH CHEESE

Morbier, Comte,  
Camembert Du Normandie  
Drunk Goat, Frontiera Blue Jersey,  
Quince Cheese  
PLN 45

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## TASTING MENU

4 courses  
PLN 125

4 courses with wine pairing  
PLN 179

5 courses  
PLN 150

5 courses with wine pairing  
PLN 225

