

See the dishes:



Monday: closed

Tuesday – Thursday: 14:00 – 21:00

Friday: 14:00 – 23:00

Saturday: 13:00 – 23:00

Sunday: 13:00 – 20:00



## STARTERS

**Shrimps with chorizo** 47,-  
200 g  
tomato concasse / garlic / wine / parsley /  
butter / bread

**Beef tenderloin tartare** 55,-  
150 g  
pickled cucumber / pickled mushrooms / onion /  
anchovies / capers / mustard seed / plum /  
egg yolk / bread / smoked butter

**Tuna tartare** 49,-  
150 g  
chorizo / pickled ginger / sesame / chives /  
sriracha / egg yolk / bread / butter

**Vegan a'la mackerel** 55,-  
120 g  
smoked tofu / king oyster mushrooms / white beans /  
nori / leek / pickled cucumber / dill / bread

**Set of starters for two** 117,-  
330 g  
beef tartare / tuna tartare / vegan a'la mackerel /  
shrimps / breaded cauliflowers / cheese carbs /  
spring rolls / dip



## SOUPS

**Sorrel soup** 35,-  
250 ml  
mashed potatoes / poached egg / bacon

**Beef broth with gyoza** 41,-  
250 ml  
ginger / sesame / leek oil



## SALADS

**Caesar salad with guinea fowl** 59,-  
300 g  
lettuces / bacon / radish / cherry tomatoes /  
pickled red onion / ripened cheese / bread chips /  
anchovies-bacon sauce

**Salad with rabbit liver** 49,-  
300 g  
lettuces / apple / radish / ginger / pickled red  
onion / raspberry / bread chips /  
raspberry-mustard dressing



# esencja

## RESTAURACJA

### STEAKS ON HOT SALT STONE

baked potatoes / mixed salad with vegetables /  
olives / feta / truffle oil / sauce

**Beef tenderloin (Poland)** 129,-  
200 g + 250 g

**Entrecôte (Argentina)** 115,-  
300 g + 250 g

**Tuna** 105,-  
200 g + 250 g



## MAIN DISHES

**Vegan cabbage roll** 55,-  
350 g  
cabbage / beluga lentils / soya /  
whole grain mustard / tarragon / salsify /  
samphire / radish / apple mus

**Pasta with octopus** 75,-  
350 g  
black tagliatelle / bisque / garlic /  
parsley / chili / dill oil

**Cod loin** 69,-  
350 g  
potato gratin / fennel /  
oriental tomato salsa / dill oil

**Guinea fowl breast** 71,-  
350 g  
mashed potatoes with whole grain mustard /  
orange glazed carrots / blackberry sauce /  
roasted wings sauce / dill oil

**Roast pork ribs** 65,-  
350 g  
bao bao / pickles / romaine lettuce /  
chive mayonnaise / own sauce

**Beef cheeks** 69,-  
350 g  
mashed potatoes with whole grain mustard /  
smoked cabbage / blood sausage / chorizo /  
pickled beetroot / own sauce / dill oil

**Deer & boar** 93,-  
350 g  
deer tongue / wild boar cheeks / sunchoke /  
carrot / pickled beetroot / sage /  
pickled mushrooms / demi glace / leek oil



## DESSERTS

**Crème brûlée** 35,-  
150 g  
artisanal sorbet

**Chef's inspiration** 35,-  
150 g  
ask the staff for details



Share your opinion about us!



## SEASONAL DRINKS

**Freshly squeezed juice** 19,- / 65,-  
250 ml / 1000 ml  
ask the staff about flavors

**Homemade lemonade** 19,- / 55,-  
250 ml / 1000 ml  
ask the staff about flavors

**Ice coffee** 19,-  
200 ml

**Ice tea** 19,-  
200 ml



## JUICES, DRINKS, NECTARS

**Juices, nectars** 11,-  
200 ml  
apple / orange / blackcurrant

**Water** 9,-  
330 ml  
still / sparkling

**Carafe of water** 11,-  
1000 ml  
still / sparkling

**Sparkling drinks** 11,-  
200 ml  
Pepsi / Pepsi Max / 7-up / Mirinda / Schweppes

**Energy drinks** 15,-  
250 ml  
Red Bull / Red Bull Zero



## COFFEES / TEAS

**Espresso** 11,-  
30 ml

**Americano** 11,-  
120 ml

**Doppio** 17,-  
60 ml

**Espresso macchiato** 13,-  
40 ml

**White coffee** 13,-  
150 ml

**Cappuccino** 15,-  
150 ml

**Flat white** 17,-  
180 ml

**Latte** 17,-  
250 ml

**Latte macchiato** 17,-  
250 ml

**Coffee syrup** 3,-  
20 ml  
czekolada / wanilia / karmel / stony karmel

**Tea** 15,-  
400 ml  
black Ceylon / earl grey / green /  
green jasmine / green mint / forest fruits /  
raspberry-pear / mango

