



TO START OR TO SHARE

Mackerel glazed with soy and Earl Grey cucumber and capers relish	24 pln
Ravioli codfish and lobster mousse, tomato bisque	36 pln
Crispy baby squid Dancing Anchor sauce & lime	23 pln
Salad with avocado mix of roasted nuts, spinach & quail egg	23 pln
Grilled chicken hearts halloumi cheese & herbs	18 pln
Grilled corn rosted sweet potato, pomegranate, herbs & lemon olive oil	26 pln
Crispy pork belly watermelon & herbs	21 pln
Chicken wings in two marinades sesame, lime & Dancing Anchor sauce	21 pln

FROM THE SEA TO THE LAND

Shade-fish miso, baked tomato, zucchini, herbal oil	58 pln
Farm chicken breast bread crumbs, truffle, young potato & pak choi	39 pln
Codfish beluga lentils, green vegetables with seaweed, caviar sauce, roasted hazelnuts	52 pln
Pulled pork burger sweet potato fries	36 pln
Chicken breast burger sweet potato fries	36 pln
Glazed pork chop buckwheat soufflé & caramelized carrots	46 pln
Pork cheeks bulgur groats, broccoli, carrot, beetroot fatback & cherry sauce	34 pln
Baked avocado tomato concasse, egg & parmesan cheese	32 pln
Braised pork ribs red wine, coffee, coriander	34 pln
Shrimps miso, baby spinach & bread	45 pln

SHARING PLATES

For each dish we serve two sides
& two sauces of your choice

Farm chicken stuffed with butter	89 pln
Pork in every form crispy belly, crisps with ears & skin, pork shoulder & pork ribs	74 pln
Seafood plate shrimp, langoustin, oysters, mussels, Dancing Anchor sauce, mignonette sauce	97 pln

SOUPS

Fish soup scallop & herbs	22 pln
Tails soup dried vegetables & pork	18 pln
Shōyu-ramen chicken, seaweed, egg, noodles, fresh coriander	23 pln

SIDE DISHES

Every dish vegetables	12 pln
la ratte potatoes mashed potato with horseradish	
bulgur groats grilled corn	
baked potatoes with parmesan cheese caramelized beetroots with herbs	
garden salad with pickled vegetables and crunchy pumpkin	

COLD SAUCES

Dancing Anchor
truffle mayonnaise
pineapple BBQ
aioli with wild garlic

WARM SAUCES

peach sauce
roasted garlic sauce
mushroom sauce
bell pepper sauce

DESSERTS

Cheesecake fruit mousse & almonds	18 pln
Dacquoise coffee cream, dark chocolate chips & meringue	19 pln
Tart roasted apples, cardamom & white chocolate chips	17 pln

If you suffer from a food allergen/s please inform your order taker in order for us to prepare a suitable meal to meet your needs.

Prices including VAT, service charge not included.

