

MUND

LUNCH MENU

SMØRREBRØD

Traditional Danish dish served on dark rye bread

Pan fried plaice with celery remoulade, rainbow tomatoes, caper brown butter	180g (1, 3, 4, 7, 9, 10, 12)	49
Hand-peeled white shrimp, snow peas, buttermilk emulsion	160g (1, 2, 3, 7, 10, 12)	45
Beef tartare, black garlic mayonnaise, tomato confit, creamy egg yolk	140g (1, 3, 6, 7, 10, 12)	42
Smoked trout, semi-salted cucumber, dill cream cheese	140g (1, 3, 7, 10, 12)	47
Pulled pork, spring leek, pickled onion, shiso	160g (1, 7, 10, 12)	37
Potato salad, truffle, mayonnaise, mustard seeds, crispy onion, Bursztyn cheese	160g (1, 10, 12) VV	29
Fiskesuppe		46
Norwegian fish soup - cod, salmon, prawns, mussels, fresh dill	260g (2, 4, 7, 9, 14)	
Veal frikadelle, dry forest mushroom sauce, cucumber and capers salad	230g (1, 3, 7, 9, 12)	59
Pan-fried fillet of salmon, spring vegetables, fresh herb foam	280g (3, 4, 7, 10, 12)	89
Potato dumplings, broad bean, chanterelles, mushroom consommé with truffle	270g (1, 3, 7, 9) V	47
Brunost cheesecake with white chocolate, raspberry sorbet		36
Roasted rye ice cream, rhubarb confiture	120g (1, 3, 7, 8) V	29

V – vegetarian dish VV – vegan dish

ALLERGEN LIST:

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Tree nuts 9. Celery
10. Mustard seeds 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Mollusc

A 10% service charge will be added to the bill. All prices are in Polish Zloty and include VAT.
If you have any food allergies, please inform our waiting staff while ordering.