

bistro

sourdough bread, butter **15**

olives **15** vegan, GF

pickles **15** vegan, GF

leek, black rice, salsa verde **42** GF

beetroot, fig, buckwheat **39** GF

mac'n'cheese, truffle **45**

aubergine, yogurt, gochugaru **45** GF

beef tartare, wild garlic, radish **53** GF

crab, celery, toast **59**

beef tongue, cranberries, horseradish **54**

cabbage roll, lentils, goat cheese **59** GF

ravioli, green peas, yuzu **65**

duck, pomegranate, parsley root **89** GF

skrei cod, cauliflower, mussels **98** GF

lamb, morel mushrooms, gratin **112** GF

mandarin, yogurt, sunflower **36** GF

tart, passion fruit, white chocolate **36**

Rudnicki cheese (100 g), jam **48** GF



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In case of any allergies or intolerances, please let us know.

We add 12,5% service charge to groups of 5 and more.