

Valentine's

M E N U

STARTERS

Beef fillet carpaccio / rucola / celery / aged Parmigiano Reggiano / capers / extra virgin olive oil	28
Tiger prawn grilled with garlic / guacamole / marinated vegetables with sesam seeds and lemon / chilli	18
Hummus / cumin / tahini / chive oil / marinated onion / garlic bread	14

SOUPS

Roasted pumpkin and coconut soup / parsley chips / chilli oil	18
Lemon soup with salmon balls / saffron / dill	19
Pan-roasted celeriac, garlic and leek soup / smoked bacon chips / croutons	18

SALADS

Mixed salad (small / large) / carrot / cherry tomatoes / red onion / pumpkin seeds / garlic bread / honey & mustard dressing	14 / 20
Goat's cheese salad / grilled French goat's cheese / mixed leaves/ grapes / carrot / cherry tomatoes/ caramelized walnuts / honey & mustard dressing	34
Caesar salad / grilled chicken / Romaine lettuce / anchovies / aged Parmigiano Reggiano / cherry tomatoes / croutons / B27 very own Caesar sauce	30

MAIN

Grilled duck fillet / "kopytka" (potato dumplings) / red cabbage cooked with red wine/ fig reduction	42
Pan-roasted salmon fillet / couscous with roasted vegetables and herbs / spinach with garlic / bearnaise sauce	44
Linguini with tiger prawns / cherry tomatoes / white wine / garlic / parsley / chilli	38
Spaghetti Carbonara / grilled smoked bacon / aged Parmigiano Reggiano / shallots / garlic / parsley	26
Beef cheeks / mash potato / celery purée / carrots poached in orange juice with anise	45
Steak of prime polish beef fillet / roast potatoes with rosemary & garlic / celeriac purée / chanterelle mushrooms poached with garlic & white wine / green peppercorn sauce	68

DESSERTS

Chocolate soufflé served with "SPOKO" homemade ice cream	18
Coffee crème brûlée with raspberries and fresh mint leaves	18
Zabaglione served with raspberry sorbet / raspberries / blueberries / fresh mint leaves	18