

# ||| kredens

Grill . Sea . Wine

## Starters

*served with home-baked bread*

<b>Bianca</b>	29
truffle cream, truffle oil, pecorino	
<b>Beef tartare</b>	49
pickles, shimeji, egg yolk, shallots, mustard	
<b>Shrimp</b>	54
beurre blanc, parsley, chili, tomatoes, garlic	
<b>Burrata</b>	42
Arugula, tomatoes, parmesan cheese, olives, pistachio dressing	
<b>Soup of the day</b>	
ask the staff	
<b>Fish soup with seafood</b>	48
seafood, shrimp, squid, fish broth, fresh mules leek, fennel, zucchini, parsley, tomatoes	

## Main

<b>Beef tenderloin</b>	119
Green pepper, demi-glace, vegetables, potatoes	
<b>Stek Rib Eye</b>	99
Green pepper, salad with parmesan, potatoes	
<b>Pork Sirlions</b>	64
mashed potatoes, parma ham, roasted peppers, spinach leaves, scamorza, supreme sauce	
<b>Burger Brioche</b>	59
lettuce, tomato, pickles, cheddar, bacon, aioli, fries	
<b>Brioche with cod</b>	59
lettuce, tomato, pickles, mayonnaise sauce, fries	
<b>fish of the day</b>	88
risotto, seasonal vegetables, colored tomatoes	
<b>Risotto</b>	58
lemon oil, seasonal vegetables, pesto	
<b>Spaghetti with shrimp or seafood</b>	72
butter and wine sauce, parmesan cheese, tomatoes, herbs	
<b>Ravioli with baked potato</b>	56
truffle sauce, mushrooms, tomatoes, grana padano, zucchini	
<b>Seafood in panko</b>	56
Lettuce leaves, avocado, tomatoes, ginger, harissa mayo	
<b>Lettuce with liver and raspberries</b>	48
raspberry sauce, grana padano, fruit, parma chips	

## Pizza

*\*In the wood-fired oven we bake for you a variety of flatbread, pizzas and our variations.*

<b>White mozzarella</b>	32
mozzarella fior di latte, San Marzano tomatoes, basil	
<b>Mortadella with burrata</b>	44
mozzarella fior di latte, San Marzano tomatoes, mortadella with pistachios, burrata, olive oil, grana padano	
<b>Spianata piccante</b>	42
mozzarella fior di latte, San Marzano tomatoes, grana padano, spianata piccante, olives, jalapeno, onions	
<b>Vege</b>	38
mozzarella fior di latte, San Marzano tomatoes, zucchini, olives, roasted peppers, red onions	
<b>Chef's Variation</b>	42
mozzarella fior di latte, cream, parmesan cheese, spianata gorgonzola, arugula, pecorino, sun-dried tomatoes	
<b>Ham with truffle</b>	42
mozzarella fior di latte, truffle sauce, cooked ham, mushrooms, grana padano, arugula, truffle oil	
<b>Parma</b>	48
mozzarella fior di latte, San Marzano tomatoes, Parma ham, arugula, tomatoes, grana padano	
<b>Shrimp</b>	48
mozzarella fior di latte, San Marzano tomatoes, chili	

Dear Guests.

By dedicating a restaurant to you, we want you to feel comfortable and at ease. We believe that simplicity and reliability of cooking combined with high quality products are the basis of success.

Chef Andrzej Jaworski