

„Food pairing” is the art of combining flavours.  
It is an innovative way to improving the dishes, it inspires experiment with food by matching it with high-quality alcohols, not only to evoke its character but also present a new image of traditional dishes.

We kindly invite you to discover Polish cuisine in original interpretation of Michał Tkaczyk who combines it with a selection of vodkas, meads and liquors from the collection of over 500 items from our Vodka Atelier.

Cocktails and tasting sets have been prepared by Tomasz Matek,  
4-times Flair Bartending World Champion.

## SIDES AND SALADS

## RECOMMENDED ALCOHOLS

( I - opening, II - closing )

<p><b>Spiced herring</b> 29,- baltic herring, coriander grains, mustard grains, clove, cinnamon, chive, young potato, with dill, sour cream</p>	<p>I. Krova 15,- II. Młody Ziemniak 2016 14,-</p>
<p><b>Herring with lovage</b> 29,- baltic herring, lovage pesto, cucumber foam</p>	<p>I. Grey Goose Le Citron 15,- II. Stumbras Pure 10,-</p>
<p><b>Pork jelly</b> 28,- mustard, vinegar, horseradish with roasted apples, radish &amp; cucumber salad, marjoram emulsion</p>	<p>I. ELIXIR from wild horseradish 12,- II. Finlandia 9,-</p>
<p><b>Beef tatar</b> 39,- aged beef, mustard emulsion, lovage, anchois, 64°C egg yolk</p>	<p>I. Beluga Noble 13,- II. Dwór Sieraków Pieprzówka 12,-</p>
<p><b>Chicken salad</b> 36,- chicken breast, crispy Romaine lettuce, “Oscypek” cheese, crispy bacon, anchois dressing</p>	<p>I. ELIXIR from wild horseradish 12,- II. Dwór Sieraków Superior 10,-</p>
<p><b>Goat cheese, young beetroots</b> 29,- smoked goatcheese, vegetables, beetroot, carrot</p>	<p>I. Sopllica Pigwowa 7,- II. Nalewka Longinus Dziegielówka 14,-</p>

Allergen information available on request

10% service charge will be added to a party of 5 or more

## HOT APPETIZERS

## RECOMMENDED ALCOHOLS

( I - opening, II - closing )

<p><b>Black pudding</b> 35,- black pudding, spicy apple pure, gravy with sauce with plum liquor, wholemeal powder</p>	<p>I. Staropolska Wódka Regionalna Litworowa 10,- II. Ciroc 13,-</p>
<p><b>Duck dumplings</b> 29,- young beetroots, thyme sauce, herb topping</p>	<p>I. Okowita Warmińska 14,- II. Saska Śliwka Węgierka 7,-</p>
<p><b>Cheese-stuffed dumplings with truffle</b> 29,- potatoes, white truffle, curd, Bryndza cheese, baked tomatoes foam</p>	<p>I. Dwór Sieraków 10,- II. Belvedere Unfiltered 14,-</p>
<p><b>Potatoes gnocchi</b> 32,- mushrooms, broad beans, string-bean, tomatoes, aged “Bursztyn” cheese</p>	<p>I. Finlandia Platinum 13,- II. Grey Goose 13,-</p>

## SOUPS

## RECOMMENDED ALCOHOLS

<p><b>Crayfish soup</b> 25,- crayfish tails, fish bouillion, dill water, tomato olive</p>	<p>Belvedere Citrus 14,-</p>
<p><b>Żurek</b> 22,- smoked bacon, potatoes, quail egg, crispy bacon chips, marjoram emulsion</p>	<p>ELIXIR from wild horseradish 12,-</p>
<p><b>Krupnik</b> 21,- millet with vegetables, free range chicken meatballs, dill essence</p>	<p>Stumbras Premium Organic 13,-</p>

## COLD BEVERAGES

## HOT BEVERAGES

<p>Ostromecko Elixir water 0,3l / 0,7l 7,- / 18,- Acqua Panna 0,25l / 0,7l 10,- / 22,- S. Pellegrino 0,25l / 0,7l 10,- / 22,- Lemonade DW 0,3 / 1l 12,- / 29,- Coca Cola, Coca Cola Zero, 8,- Fanta, Sprite, Tonic Kinley (0,2l) 8,- Cappy juices (0,2l) 8,- Freshly squeezed juices (0,25l) 15,- Energy drink BURN 10,-</p>	<p>Tea Ronnefeldt 12,- Coffee Illy small / large 8,- / 12,- Espresso Illy / double espresso 8,- / 12,- Cappuccino Illy 12,- Cafe Latte Illy 15,-</p>
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## WINE BY THE GLASS

<p>Sparkling wine 19,- White wine 24,- Red wine 24,-</p>
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Full offer available in the Wine Menu

## MAIN DISHES

## RECOMMENDED ALCOHOLS

( I - opening, II - closing )

<p><b>Cod</b> 59,- fried cucumbers, honey, broad beans, millet, fried spring onion, young cauliflower and saffron sauce, beetroot emulsion</p>	<p>I. Norwegia 9,- II. Grey Goose Le Citron 15,-</p>
<p><b>De Vollaile with white truffle</b> 49,- free range chicken breast, white truffle, butter, green pea, cauliflower, potatoes</p>	<p>I. Ogiński Vodka 8,- II. Belvedere Unfiltered 14,-</p>
<p><b>Roasted duck</b> 67,- young beetroot with raspberries, balsamic sauce, young burned potatoes, beetroot puree, nut powder</p>	<p>I. Sopllica Staropolska Głogowa 12,- II. Finlandia Redberry 9,-</p>
<p><b>Pork patly</b> 43,- selected pork, roasted vegetables, young potatoes with dill</p>	<p>I. Pałac Kultury 14,- II. Amundsen 9,-</p>
<p><b>Pork knuckle</b> 49,- young cabbage, potatoes, beer sauce, potato cake, young cabbage foam</p>	<p>I. Extra Żytnia 5,- II. Ketel One 13,-</p>
<p><b>Beef tenderloin</b> 77,- aged beef, potatoes with white truffle, roasted parsley root, shallot, Bernasie and brown butter sauces, green beans with smoked bacon</p>	<p>I. Żubrówka Bison Grass 7,- II. U'lvkq 23,-</p>

## DESSERTS

## RECOMMENDED ALCOHOLS

<p><b>Regional cheeses</b> 44,- Blue Frontiera from Jersey cows' milk, long-ageing Łomnicki goat cheese, “Oscypek” cheese from sheep' milk (seasonal)</p>	<p>Old-Polish liqueur of Karol Majewski: Cherry plum 14,- Four Seasons 14,-</p>
<p><b>Meringue</b> 24,- vanilla cream, strawberries, strawberry sorbet, strawberry jelly</p>	<p>Smirnoff Black Espresso 9,-</p>
<p><b>Cold cheesecake</b> 24,- free range goat cheese, berries, yolk cake, raspberry sorbet</p>	<p>Nalewka Longinus z Pigwowca 14,-</p>
<p><b>Plum in chocolate</b> 24,- lums marinated in plum brandy, chocolate mousse, chocolate powder, vanilla ice cream</p>	<p>Staropolska Wódka Regionalna Śliwowa 12,-</p>
<p><b>Ice-cream to choose</b> 24,- selection of home-made seasonal ice creams and sorbets</p>	<p>J.A. Baczewski Ovovit 12,-</p>