

„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 our original interpretation, combines with a selection of vodkas, meads and liquors from the collection of over 550 items from our Vodka Atelier.

Cocktails and tasting sets have been prepared by Tomasz Małek - Bartending World Champion.

SIDES AND SALADS

RECOMMENDED ALCOHOLS

(I - opening, II - closing)

<p>„Szuba” herring 34,- baltic herring, baked beetroot mousse, lemon mayonnaise, quail's egg, young potatoes, marinated shallot, apple caviar, "Oscypek" cheese, pickled cucumber from Hajnówka</p>	<p>I. Dwór Sieraków Superior 10,- II. Belvedere Lake Bartężek 20,-</p>
<p>Herring carpaccio 29,- marinated herring in lovage, salad, marinated mushrooms, sour cream</p>	<p>I. Belvedere Citrus 14,- II. Senator Komorowski 12,-</p>
<p>Pork jelly 29,- mustard, vinegar, horseradish with quince, baked garlic mousse, fresh marjoram, radish</p>	<p>I. ELIXIR from wild horseradish 12,- II. Finlandia 9,-</p>
<p>Beef tatar 39,- seasoned tenderloin, mustard emulsion, lovage, shallot, pickled cucumber from Hajnówka, 64°C egg yolk</p>	<p>I. Dwór Sieraków z Pieprzem 12,- II. Beluga Noble 13,-</p>
<p>Goat cheese with peach 29,- goat cheese in crispy dough, beetroot, salads, yogurt with passion fruit, raspberry caviar, peach in red wine, elderberry, caramelized walnuts,</p>	<p>I. Nalewka Longinus Dziegielówka 14,- II. Stumbras Premium Organic 13,-</p>

Allergen information available on request

10% service charge will be added to a party of 6 or more

HOT APPETIZERS

RECOMMENDED ALCOHOLS

(I - opening, II - closing)

<p>Black pudding 35,- crispy dough, spicy cabbage, apple mustard, aniseed chutney, sauce with cherry, lovage oil</p>	<p>I. Staropolska Wódka Litworowa 10,- II. Piasecki Miodówka Wiśniowa 9,-</p>
<p>Cheese-stuffed dumplings with truffle 29,- potatoes, white truffle, baked tomato foam, herbal sand, curd</p>	<p>I. Dwór Sieraków Superior 10,- II. Grey Goose 13,-</p>
<p>Duck dumplings 29,- caramelized cranberry, baked beetroot, apple with cinnamon, sour cream, thyme sauce, marjoaran emulsion</p>	<p>I. Mioduła Prezydencka 14,- II. Saska Śliwka Węgierka 7,-</p>
<p>Pearl barley 39,- wild mushrooms, shallot, parsley, tomatoes, smoked "Oscypek" cheese</p>	<p>I. Finlandia 9,- II. Grey Goose 13,-</p>

SOUPS

RECOMMENDED ALCOHOLS

<p>Truffle soup 25,- white truffle, potatoes, toast from wholemeal bread, chervil foam</p>	<p>Mtody Ziemniak 2017 14,-</p>
<p>Żurek 22,- smoked bacon, potatoes, quail egg, crispy bacon chips, marjoram emulsion</p>	<p>ELIXIR from wild horseradish 12,-</p>
<p>Beef consomme 25,- pouches with spicy beef, broth, lovage oil, vegetables</p>	<p>Pieprzono Kurnwica 10,-</p>

COLD BEVERAGES

HOT BEVERAGES

Ostromiecko Elixir water 0,33l / 0,7l	7,- / 18,-	Tea Ronnefeldt	12,-
Acqua Panna 0,25l / 0,7l	10,- / 22,-	Coffee Illy small / large	8,- / 12,-
S. Pellegrino 0,25l / 0,7l	10,- / 22,-	Espresso Illy / double espresso	8,- / 12,-
Lemonade DW 0,3l / 1l	12,- / 29,-	Cappuccino Illy	12,-
Coca-Cola, Coca-Cola Zero Sugar,	8,-	Cafe Latte Illy	15,-
Fanta, Sprite, Tonic Kinley (0,25l)	8,-		
Cappy juices (0,2l)	8,-		
Freshly squeezed juices (0,25l)	15,-		
Energy drink BURN	10,-		

WINE BY THE GLASS

Sparkling wine	19,-
White wine	24,-
Red wine	24,-

Full offer available in the Wine Menu

MAIN DISHES

RECOMMENDED ALCOHOLS

(I - opening, II - closing)

<p>Halibut 67,- mashed potatoes with baked pepper, stewed leek, sugar snap peas, tomatoes, green peas mousse, lemon foam</p>	<p>I. Ketel One Citroen 15,- II. Taiga Shtof 35,-</p>
<p>De Volaille with white truffle 49,- free range chicken breast, white truffle, butter, green peas puree, cauliflower, potatoes</p>	<p>I. Beluga Transatlantic 18,- II. Belvedere Pure 12,-</p>
<p>Roasted duck 67,- beetroots with cranberry and apple, orange sauce with cardamom, baked celery with nuts, potato dumplings</p>	<p>I. Finlandia Redberry 9,- II. Chopin Wheat 12,-</p>
<p>Pork patly 45,- selected pork, carrot with green peas, potatoes, baked beetroots</p>	<p>I. Żubrówka Czarna 8,- II. Pałac Kultury 14,-</p>
<p>Pork knuckle 49,- cabbage with dill, tomatoes, potatoes, horseradish ice cream, cabbage foam, greaves, baked garlic and honey sauce</p>	<p>I. ELIXIR from wild horseradish 12,- II. Millenium by Stumbras 25,-</p>
<p>Beef tenderloin 82,- seasoned beef, baked parsley mousse, pearl barley, baked wild mushroom, brown butter and shallot sauce</p>	<p>I. Roberto Cavalli Rosemary 20,- II. U'luvka 23,-</p>

DESSERTS

RECOMMENDED ALCOHOLS

<p>Meringue 24,- vanilla cream, strawberries, raspberry sorbet, strawberry jam</p>	<p>Pravda Espresso 12,-</p>
<p>Apple pie 28,- roasted apples with cinnamon, white chocolate, crispy dough, apple caviar, ice cream with tonka</p>	<p>Chopin Likier Karmelowy z solą morską 14,-</p>
<p>Salted caramel in chocolate 24,- chocolate mousse, biscuit, salted caramel, crispy white chocolate powder, caramelized nuts, stewed cherry, "Kogel mogel" ice cream</p>	<p>Nalewka Staropolska Karola Majewskiego Śliwkowa Wiśniowa 14,-</p>
<p>ELIXIR ice cream 24,- selection of our home-made seasonal ice creams and sorbets</p>	<p>ELIXIR Ajerkoniak 12,-</p>