

„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 Matek, 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>Herring carpaccio 29,- marinated herring in lovage, salad, marinated mushrooms, sour cream</p> <p>Pork jelly 29,- mustard, vinegar, horseradish with quince, baked garlic mousse, fresh marjoram, radish</p> <p>Beef tatar 39,- seasoned tenderloin, mustard emulsion, lovage, shallot, pickled cucumber from Hajnówka, 64°C egg yolk</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. Dwór Sieraków Superior 10,- II. Belvedere Lake Bartężek 20,-</p> <p>I. Belvedere Citrus 14,- II. Senator Komorowski 12,-</p> <p>I. ELIXIR from wild horseradish 12,- II. Finlandia 9,-</p> <p>I. Dwór Sieraków z Pieprzem 12,- II. Beluga Noble 13,-</p> <p>I. Nalewka Longinus Dzięgielówka 14,- II. Stumbras Premium Organic 13,-</p>
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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>Black pudding 35,- crispy dough, spicy cabbage, apple mustard, aniseed chutney, sauce with cherry, lovage oil</p> <p>Cheese-stuffed dumplings with truffle 29,- potatoes, white truffle, baked tomato foam, herbal sand, curd</p> <p>Duck dumplings 29,- caramelized cranberry, baked beetroot, apple with cinnamon, sour cream, thyme sauce, marjoaran emulsion</p> <p>Pearl barley 39,- wild mushrooms, shallot, parsley, tomatoes, smoked "Oscypek" cheese</p>	<p>I. Staropolska Wódka Litworowa 10,- II. Piasecki Miodówka Wiśniowa 9,-</p> <p>I. Dwór Sieraków Superior 10,- II. Grey Goose 13,-</p> <p>I. Mioduła Prezydencka 14,- II. Saska Śliwka Węgierka 7,-</p> <p>I. Finlandia Platinum 13,- II. Grey Goose 13,-</p>
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SOUPS

RECOMMENDED ALCOHOLS

<p>Truffle soup 25,- white truffle, potatoes, toast from wholemeal bread, chervil foam</p> <p>Żurek 22,- smoked bacon, potatoes, quail egg, crispy bacon chips, marjoram emulsion</p> <p>Beef consomme 25,- pouches with spicy beef, broth, lovage oil, vegetables</p>	<p>Młody Ziemniak 2016 14,-</p> <p>ELIXIR from wild horseradish 12,-</p> <p>Pieprzono Kurnwica 10,-</p>
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COLD BEVERAGES

HOT BEVERAGES

<p>Ostromiecko Elixir water 0,33l / 0,7l 7,- / 18,- Acqua Panna 0,25l / 0,7l 10,- / 22,- S. Pellegrino 0,25l / 0,7l 10,- / 22,- Lemonade DW 0,3l / 1l 12,- / 29,- Coca-Cola, Coca-Cola Zero Sugar, 8,- Fanta, Sprite, Tonic Kinley (0,25l) 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>

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>De Volaille with white truffle 49,- free range chicken breast, white truffle, butter, green peas puree, cauliflower, potatoes</p> <p>Roasted duck 67,- beetroots with cranberry and apple, orange sauce with cardamom, baked celery with nuts, potato dumplings</p> <p>Pork patly 45,- selected pork, carrot with green peas, potatoes, baked beetroots</p> <p>Pork knuckle 49,- cabbage with dill, tomatoes, potatoes, horseradish ice cream, cabbage foam, greaves, baked garlic and honey sauce</p> <p>Beef tenderloin 82,- seasoned beef, baked parsley mousse, pearl barley, baked wild mushroom, brown butter and shallot sauce</p>	<p>I. Ketel One Citroen 15,- II. Krova 15,-</p> <p>I. Beluga Transatlantic 18,- II. Belvedere Pure 12,-</p> <p>I. Stumbras Cranberry 9,- II. Chopin Wheat 12,-</p> <p>I. Żubrówka Czarna 8,- II. Finlandia Platinum 13,-</p> <p>I. ELIXIR from wild horseradish 12,- II. Dwór Sieraków z Pieprzem 12,-</p> <p>I. Roberto Cavalli Rosemary 20,- II. U'luvka 23,-</p>
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DESSERTS

RECOMMENDED ALCOHOLS

<p>Meringue 24,- vanilla cream, strawberries, raspberry sorbet, strawberry jam</p> <p>Apple pie 28,- roasted apples with cinnamon, white chocolate, crispy dough, apple caviar, ice cream with tonka</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>ELIXIR ice cream 24,- selection of our home-made seasonal ice creams and sorbets</p>	<p>Pravda Espresso 12,-</p> <p>Chopin Likier Karmelowy z solą morską 14,-</p> <p>Nalewka Staropolska Karola Majewskiego Śliwkowa Wiśniowa 14,-</p> <p>J.A. Baczewski Ovovit 12,-</p>
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