

elixir

RESTAURANT BY DOM WÓDKI

COLD APPETIZERS

Pork in jelly horseradish panna cotta, roasted garlic mousse, "Sarepska" mustard, vinegar caviar, emulsion with fresh marjoram	49,-
Herring in "Szuba" Baltic herring fillet, roasted beetroot mousse, egg, smoked "Oscypek" cheese, lemon mayonnaise, pickled red onion, pickled cucumber from Hajnówka, compressed apple, apple caviar	54,-
Goat cheese salad baked goat cheese, lettuce, apple caviar, seasonal fruit, nut dressing, smoked beetroot, red onion jam, mirabelle plum sauce, black cumin chips	57,-
Beef tartare seasoned tenderloin „Limousine", mustard emulsion, fresh lovage, shallot, gherkin from Hajnowka, yolk 64 ° C	69,-
Beef carpaccio slices of seasoned beef tenderloin, marinated chanterelles, crispy arugula, Bursztyn cheese, apple capers	75,-
Set of appetizers for 2 people slices of smoked duck, roast beef, lard from "Mangalica", smoked pate, pulled lard in hot pepper, tartare sauce, horseradish, marinated forest mushrooms from Hajnówka	99,-
Caviar "Antonius" 5* 5* Polish "Antonius" sturgeon caviar, crispy toasts, sour cream, quail egg, chives, young broccoli	330,-

SOUPS

Red borscht slow-cooked borscht, beef pouches, blackcurrant, compressed apple, beet sourdough	36,-
Żurek (sour) smoked meats, potatoes, quail egg, smoked bacon chips, marjoram emulsion	39,-
Mushroom soup velvety cream of forest boletus mushrooms, white truffle paste, whipped cream, poured noodles	44,-

RECOMMENDED ALCOHOLS

I. Elixir z dzikiego chrzanu	18,-
II. Amundsen	14,-
I. Dwór Sieraków Superior	18,-
II. Belvedere Single Estate Rye Lake Bartężek	24,-
I. Stumbras Quince	18,-
II. Chopin Organic	20,-
I. Dwór Sieraków z pieprzem	18,-
II. Orkisz	18,-
I. Dwór Sieraków z beczki	20,-
II. Ciroc	25,-
I. Dwór Sieraków Palona Płk. Boruty	35,-
II. Chopin Pink Limited Edition	22,-
I. Stoli Gold	25,-
II. Belvedere Single Estate Rye Smogóry Forest	24,-

RECOMMENDED ALCOHOLS

Finlandia Blackcurrant	16,-
Elixir z Dzikiego Chrzanu	18,-
Adam Mickiewicz - Leżakowana	14,-

Alergen information available on request.
10% service charg e will be added to the bill.

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HOT APPETIZERS

Dumplings with duck 49,-

roasted duck with marjoram, apple, cherry jam, caramelized onion, nut powder

Ukrainian dumplings with white truffle 49,-

homemade cottage cheese, potatoes, white truffle, sour cream, stewed onion with marjoram

Black pudding in tempura 55,-

spicy cabbage, compressed apple, stewed cherry, caramelized onion, thyme sauce, Sarepska mustard

Prawns 75,-

king prawns, wine-butter emulsion, colorful pepper, shallots, garlic, herbal toast

Truffle Boeuf Stroganoff 85,-

seasoned beef tenderloin, white truffle, potato dumplings, boletus edulis, sour cream

MAIN DISHES

Pork patty 69,-

selected pork, baby carrots, green peas, baked beets, mashed potatoes

Cauliflower (veggie) 67,-

baked cauliflower, mashed potatoes with white truffle, almonds, brown breadcrumbs, herbal chimichurri sauce

De Vollaile with truffle 75,-

free range chicken breast, butter, white truffle, cauliflower with breadcrumbs, mashed peas, mashed potatoes

Lamb shank 129,-

slow-cooked lamb shank, young cabbage with dill, herbal mashed potatoes, cognac pepper sauce

RECOMMENDED ALCOHOLS

I. Miodula Prezydencka 22,-
II. Saska Pigwa 15,-

I. The View 22,-
II. Grey Goose 25,-

I. Nalewka Karola Majewskiego 20,-
Wiśnia Miodowa
II. Staropolska Wódka Litworowa 18,-

I. Pravda Citron 20,-
II. Ciroc 25,-

I. Tarninówka Gen. Bema 22,-
II. Kettel One 25,-

RECOMMENDED ALCOHOLS

I. Polskie Żyto (Edycja Limitowana) 25,-
Wyrób Manufakturowy
II. Finlandia Vodka 14,-

I. Amundsen Owoce Leśne 15,-
II. Pravda Kosher 20,-

I. Belvedere Pure 22,-
II. Polska Pszenica (Edycja Limitowana) 25,-
Wyrób Manufakturowy

I. Młody Ziemniak 2022 25,-
II. Pravda Vodka 18,-

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MAIN DISHES

Pork knuckle	89,-
cabbage with dill, sauce with French mustard, potato baked on sea salt, horseradish ice cream, gherkin from Hajnówka	
Duck	99,-
duck breast, pouches with pear and cheese, compressed beets with raspberries, rose petals, nut powder, parsley puree with roasted white chocolate, pine shoots sauce	
Beef tenderloin	169,-
seasoned beef steak "Limousine", celery mousse, gratin potatoes with thyme, young broccoli, truffle butter, baby spinach, cognac pepper sauce	
Sola Dover	249,-
whole roasted dover sole, roasted almonds, young vegetables, clarified butter, parsley, blanched spinach, beurre blanc sauce, chives	

DESSERTS

Cointreau meringue	39,-
shortbread meringue, almond flakes, mascarpone cream, orange liqueur, strawberry sauce, white chocolate powder, seasonal fruits	
Chocolate fondant	44,-
dark chocolate, orange peel, nut powder, salty caramel	
Pistachio puff	44,-
crispy dough, pistachio cream, crushed pistachios, raspberry jam, seasonal fruit, chocolate powder	

COLD BEVERAGES

Acqua Panna 0,25l / 0,7l	15,-/26,-
S. Pellegrino 0,25l / 0,7l	15,-/26,-
Coca-Cola Zero cukru, Coca-Cola	15,-
Fanta, Sprite, Kinley Tonic Water 0,25l	15,-
Cappy fruit juices	15,-
Fresh juice	22,-
Kropla Beskidu 0,33l / 0,75l	12,-/20,-
Kropla Beskidu Delice 0,33l / 0,75l	12,-/20,-
BURN energy drink	15,-
RED BULL energy drink	15,-

RECOMMENDED ALCOHOLS

I. Elixir z dzikiego chrzanu	18,-
II. Kruk Ziemniak	18,-
I. Finlandia Redberry	16,-
II. Tarninówka Gen. Bema	22,-
I. U'Luvką	35,-
II. Młody Ziemniak 2016	39,-
I. Finlandia Lime	16,-
II. Crystal Head Onyx	28,-

RECOMMENDED ALCOHOLS

I. Nalewka Karola Majewskiego Świeża Wiśnia	20,-
II. Stolichnaya Salted Karamel	18,-
I. Nalewka Karola Majewskiego Wiśnia Wykwintna	20,-
II. Ajerkonik Domu Wódki	18,-
I. Longinus Szeptucha	20,-
II. Pravda Espresso	20,-

HOT BEVERAGES

Ronnefeldt Tea	19,-
Winter Tea (seasonally)	25,-
Americano Illy	15,-
Espresso Illy / double espresso	14,-/19,-
Cappuccino Illy	18,-
Cafe Latte Illy	22,-

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