

elixir

RESTAURANT BY DOM WÓDKI

COLD APPETIZERS

Pork jelly 33,-

horseradish panna cotta, roasted garlic mousse, "Sarepska" mustard, vinegar caviar, emulsion with fresh marjoram

„Szuba” herring 39,-

baltic herring, baked beet mousse, homemade lemon mayonnaise, quail egg, potatoes with dill, smoked cheese "Oscypek", apple caviar, gherkins from Hajnówka

Herring in truffles 39,-

roasted potatoes, gzik* with radish, truffle oil, potato crisp, sour cream, red onion, dill

*cottage cheese mixed with cream

Goat cheese salad 39,-

baked goat cheese, lettuce, apple caviar, seasonal fruit, nut dressing, smoked beetroot, red onion jam, mirabelle plum sauce, black cumin chips

Beef tartare 49,-

seasoned tenderloin „Limousine", mustard emulsion, fresh lovage, shallot, gherkin from Hajnowka, yolk 64 ° C

Caesar salad with chicken / prawns 49,- / 55,-

crispy romaine lettuce, herbal toast, „Bursztyn" cheese, bacon chips, Polish Anchois sauce

Beef tenderloin carpaccio 55,-

white, truffle cream, capers, Bursztyn cheese (12 months), arugula, mustard emulsion, herbal toast

SOUPS

Chicken broth 22,-

farm chicken broth, eco vegetables, lovage, handmade pasta

Żurek 26,-

smoked meats, potatoes, quail egg, smoked bacon chips

Mushroom soup with white truffle 33,-

mushroom cream, white truffle, herbal croutons

RECOMMENDED ALCOHOLS

I. Elixir z dzikiego chrzanu 12,-
II. Amundsen 9,-

I. Dwór Sieraków Superior 12,-
II. Belvedere Lake Bartężek 20,-

I. Belvedere Heritage 176 20,-
II. Elixir Pure 12,-

I. Piasecki Quince 10,-
II. Chopin Organic 14,-

I. Dwór Sieraków z pieprzem 14,-
II. Orkisz 12,-

I. Elixir z dzikiego chrzanu 12,-
II. Ketel One 13,-

I. Viche Pitia Classic 20,-
II. Młody Ziemniak 2020 14,-

RECOMMENDED ALCOHOLS

Kurnwica Pieprzono 10,-

Elixir z dzikiego chrzanu 12,-

Soplica Staropolska Oryginalna 12,-

elixir

RESTAURANT BY DOM WÓDKI

HOT APPETIZERS

Dumplings with veal 36,-

slow-cooked veal stewed spinach, shallots, bison grass sauce

Russian dumplings with truffle 39,-

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

Black pudding in tempura 49,-

spicy cabbage, apple mustard, caramelized onion, thyme sauce with stewed cherry, lovage oil

Prawns 55,-

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

Truffle Boeuf Stroganoff 59,-

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

MAIN DISHES

Pork chop 49,-

QAFP pork loin in crispy breadcrumbs, mashed potatoes with French mustard, cucumber salad with cream

Pork patty 54,-

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

Elixir Burger 55,-

seasoned beef, roll of our baking, stewed oyster mushrooms, truffle mayonnaise, lettuce, cucumber, tomato, red onion, crispy fries with truffle Parmesan

Roast duck 75,-

half a duck, roasted beetroot mousse, potato dumplings, compressed apple, nut powder, marjoram oil, pine shoots sauce

Beef tenderloin 99,-

seasoned beef steak „Limousine”, blanched young vegetables, fired potatoes with rosemary, demi - glace bison grass sauce

RECOMMENDED ALCOHOLS

I. Ciroc 14,-
II. Chopin Potato 14,-

I. Elixir Pure 12,-
II. Pravda Kosher for Passover 16,-

I. Staropolska Wódka Litworowa 10,-
II. Piasecki Miodówka Wiśniowa 9,-

I. Grey Goose le Citron 17,-
II. Senator Komorowski 15,-

I. Beluga Hunting Herbal 20,-
II. Grey Goose 15,-

RECOMMENDED ALCOHOLS

I. Polugar Garlic & Peper 20,-
II. Elixir Pure 12,-

I. Beluga Allure 24,-
II. Finlandia 9,-

I. Elixir z dzikiego chrzanu 12,-
II. Dwór Sieraków Superior 12,-

I. Finlandia Redberry 10,-
II. Chopin Wheat 12,-

I. Roberto Cavalli Rosemary 22,-
II. Młody Ziemniak 2017 Volare 30,-

elixir

RESTAURANT BY DOM WÓDKI

MAIN DISHES

Cod 69,-

Atlantic cod tenderloin, blanched young vegetables, Beluga lentils, spinach leaves, lemon wine sauce, Jerusalem artichoke chips

De Vollaile with truffle 59,-

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

Knuckle 69,-

young cabbage with dill, sauce with French mustard, potato baked on sea salt, grated horseradish

DESSERTS

Apple pie 26,-

roasted apples with cinnamon, Antonówka emulsion, powder, butter crumble, apple caviar, bison grass ice cream

Meringue with cream Cointreau 26,-

crispy meringue, roasted almonds, vanilla cream, fruits, strawberry sauce, Cointreau liqueur

Grand Marnier Puff 29,-

crispy dough vanilla cream with Grand Marnier liquer, seasonal fruit, white chocolate ice cream, chocolate powder, orange and apricot jam

COLD BEVERAGES

Acqua Panna 0,25l / 0,7l	10,-/22,-
S. Pellegrino 0,25l / 0,7l	10,-/22,-
Coca-Cola, Coca-Cola Zero cukru,	10,-
Fanta, Sprite, Tonic Kinley (0,25l)	10,-
Soki owocowe Cappy	10,-
Sok z wyciskanych owoców	15,-
Kropla Beskidu 0,33l / 0,75l	8,-/18,-
Kropla Beskidu Delice 0,33l / 0,75l	8,-/18,-
Napój energetyczny BURN	12,-
Napój energetyczny RED BULL	12,-

RECOMMENDED ALCOHOLS

I. Finlandia Lime	10,-
II. Taiga Shtoff	30,-

I. Beluga Transatlantic	18,-
II. Żubrówka Czarna Leżakowana w beczkach z jesionu	12,-

I. Elixir z dzikiego chrzanu	12,-
II. Belvedere Smogóry Forest	20,-

RECOMMENDED ALCOHOLS

Chopin Likier Karmelowy z solą morską	14,-
---------------------------------------	------

Pravda Espresso	14,-
-----------------	------

Nalewka Morelowa Karola Majewskiego	14,-
-------------------------------------	------

HOT BEVERAGES

Herbata Ronnefeldt	12,-
Kawa Illy mała / duża	10,-/12,-
Espresso Illy / podwójne espresso	10,-/14,-
Cappuccino Illy	14,-
Cafe Latte Illy	16,-