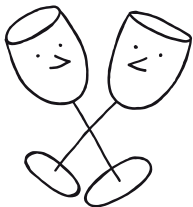


tasting menu

**Let us invite you on a
sentimental journey through
Polish flavors and traditions.**

If you would like to take advantage of the tasting menu,
please let us know when making your table reservation.
The menu is served from 5:00 PM to 8:00 PM.



pairings

Wines - Poland and the World
at Their Best

Non-Alcoholic

Cocktails and Destilates

Winter invites you to the table more quietly, more deeply, with a promise of warmth. Join us on a culinary journey through Poland, where tradition meets what is hearty, comforting, and real. Pause for a moment, discover closeness on the plate, and simply be — here and now.

V **Amuse Bouche**

goose liver with nut and chocolate
goat cheese roll with elderberry and rose
meringue with lemon and trout

Starter

steak tartare with porcini mushrooms,
potato waffle, and truffle

Starter 02

dumplings with blood sausage, pistachios,
and early apples (optionally with truffle)

Main Course 01

zander from Jeziorownia with potato
dumplings and porcini ragu

Intermezzo

Main Course 02

duck breast with pear, Silesian dumplings, smoked
curd cheese, and a cuckoo candy sauce

V **Dessert**

apple pie with sweet cream,
cinnamon and sour cream ice cream

V **Petit fours**

pairing



Wines	280
Non-alcohol	220
Cocktails + Distillates	300

2 (vege)

| 300

Join us on a sentimental journey through Polish flavors, where aromas and memories warm a winter evening.

V **Amuse Bouche**
porcini pâté with cornelian cherry and potato
goat cheese roll with elderberry and rose
early apples with dark chocolate

V **Starter**
potato with cottage cheese from Gołęczewo,
potato cake, sour cream and radish

V **Soup**
boletus soup with sour milk, sour cream,
potato dumplings and bay leaf oil

V **Intermezzo**

V **Main Course**
dumplings made from Gołęczewo cottage cheese
with vegetables, buttery lemon sauce, and "Polskie
Złoto" cheese

V **Dessert**
apple pie with sweet cream,
cinnamon and sour cream ice cream

pairing



Wines	240
Non-alcohol	200
Cocktails + Distillates	260

Water / coffee included in the price.

Join us on a sentimental journey through Polish flavors, wrapped in the quiet of winter and the warmth of a shared table.

V **Amuse Bouche**

goose liver with nut and chocolate
goat cheese roll with elderberry and rose
meringue with lemon and trout

V **Starter**

potato with cottage cheese from Golęczewo,
potato cake, sour cream and radish

Starter 2

dumplings with blood sausage, pistachios,
and early apples (optionally with truffle)

V **Intermezzo**

Main Course

duck breast with pear, Silesian dumplings,
smoked curd cheese, and a cuckoo candy sauce

V **Dessert**

apple pie with sweet cream,
cinnamon and sour cream ice cream

pairing



Wines	240
Non-alcohol	200
Cocktails + Distillates	260

Water / coffee included in the price.