

EXAMPLE MENU

We cook with the seasons, letting local ingredients lead the way. Our kitchen is built on the traditions our chef grew up with, serving up the comforting flavours of Polish cuisine.

Dinner Menu

Spring '26

Rosol (Traditional Polish Soup)

Kohlrabi dumpling, Quince, Cauliflower

Tartelette, Mackerel, Pickled Rhubarb

Focaccia, "Cebularz" Butter

Asperges à la Polonaise

Zeeland Lobster, Golden Beet, Shiso

Kaszotto, Wild Garlic, Sepia

** Pierogi, Potato, Antonius Caviar **

Kamper Lamb, Gołąbek, Green Peas

Cheese Selection (17)

Palate Cleanser

Strawberry, White Chocolate, Brown Butter

Chocolate Prune, Buckwheat Choux

Vegetarian menu	120
5 moments	98
6 moments	120
Wine Pairing	40/58
Non Alcoholic	42

SOIRÉE