

EXEMPLE A LA CARTTE

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

STARTERS

- Dieppe Scallop, Potato Terrine, Black Walnut 29
- Ensalada Rusa, Antonius Caviar 28
- Pierogi, Potato, Truffle & Vin Jaune 29
- Żurek, Wild Garlic Cappers, Potato Mousseline 23

MAIN

- Skrei, Bisque, Trout Caviar, Pumpkin 40
- Venison, Bordelaise Sauce, Brussels Sprouts 42
- Gnocchi, Basil Pesto, Champignons 29

DESSERT

- Cheese Selection 15
- Focaccia Ice Cream, Antonius Caviar 19
- ‘Snickers’ 14
- Dame Blanche 14
- Gingerbread, Diplomat Cream, Sea buckthorn 14

EXAMPLE MENU

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

MENU WINTER '26

Polish Borscht, Brown Butter

Seasonal Inspirations

Focaccia, Yeast Butter

Ensalada Rusa, Antonius Caviar

Żurek, Wild Garlic Capers, Potato Mousseline

Dieppe Scallops, Potato Terrine, Black Walnut

* Pierogi, Vin Jaune, Winter Truffle *

Venison, Bordelaise Sauce, Brussels Sprouts

Smoked Apple Infusion, Basil Oil

Karpatka, Rhubarb, Angelica Root

Chocolate Prune, Faworki

5 moments	96
6 moments	117
Wine Pairing	35/58
Non Alcoholic	42
Supplement Cheese	10/15

soixante