

POLISH CORNER

- Traditional „żurek” soup, quail egg, ham hock 25
- Classic Polish beef tartar, mushrooms, onion, gherkin, toasted sourdough bread 48
- Salted herring, potatoes with dill, leek, pickled cucumber and sour cream salad 35

SOUPS

- Chicken velouté, roast corn on the cob, chives 25
- Soft shell crab bisque, croutons, lemon 25
- Roast butternut squash, chives, pumpkin seeds 25

OYSTERS & CAVIAR

Fine de Claire oysters size 2 ~ 11 each ~

Polish Antonius caviar

Siberian 30g 450

Oscietra 30g 650

Antonius Caviar is the result of breeding sturgeon and producing caviar since 1967 in „GOŚLAWICE” fish farm located in Konin. The farm has become the largest in Poland and one of the most important in Europe.

APPETIZERS

- Marinated and smoked salmon tartar, salmon caviar, fennel, sorrel emulsion 25
- Baked beetroot carpaccio, smoked goats' cheese mousse, poached spiced pear, hazelnut and thyme oil (v) 32
- Jersey blue cheese and apple ficelle, carrot purée, cranberries, walnuts, crostini (v) 32

SIDES

- steamed new potatoes ~ mashed potatoes & garlic crisps ~ French fries
sautéed spinach & garlic ~ broad beans with chorizo ~ steamed 'Romanesco' broccoli & almonds
cherry tomato & red onion salad ~ mixed leaves salad

~ 12 each ~

SET MENU

- Homemade beetroot salmon gravadlax, cream cheese, chives
- Chicken liver parfait, red onion compote
- Spiced poached pear, goats' cheese, red wine reduction (v)
- *****
- Steamed mussels, white wine sauce, French fries
- Confit duck leg, pommes anna, studded prunes, port jus
- Roast pumpkin ravioli, pumpkin seeds, sage cream sauce, pecan nuts (v)
- ~ 2 courses 65 ~

LIGHT MEALS

- Salad niçoise - yellowfin tuna, potatoes, green beans, cherry tomatoes, olives, egg, Pommery dressing
~ small 40 large 60 ~
- *****
- Classic Caesar salad
crispy bacon, croutons, anchovies, Caesar dressing
~ small 40 large 60 ~
- add toppings:
avocado 4 ~ grilled chicken 16
smoked salmon 18 ~ prawns 21
- *****
- Mixed lettuce leaves, confit tomato salad, carrots, cucumber, radishes, grain mustard vinaigrette (v)
~ small 25 large 35 ~

PASTA & RISOTTO

- Potato gnocchi, seasonal mushrooms, truffle (v)
~ small 40 large 65 ~
- Girolle mushroom risotto, crispy soft poached egg, parmesan (v)
~ small 40 large 60 ~
- Braised rabbit ravioli, white wine and cumin sauce
~ small 40 large 65 ~

FROM OUR GRILL

- Dry aged Polish Angus rib eye 110
- Wet aged Argentinian Angus beef fillet 150
- Rack of lamb, 4 bone 85

Choose either beef jus, green peppercorn, port wine or béarnaise sauce

SCHNITZEL & PORK

- Wienerschnitzel, potato salad, lemon, mustard 55
- 12 hour, slow cooked crispy pork belly, pancetta, apple and quince purée, spring onion 65

FISH & SHELLFISH

- Grilled Dover sole, lemon butter sauce 150
- Pan fried sea bass, herb crust, potato gnocchi, Jersey blue cheese sauce 95
- Pan roast halibut, mashed potatoes, girolle mushrooms, smoked bacon 75
- Grilled tiger prawns, garlic and butter sauce 120
- Grilled salmon fillet, sautéed steamed vegetables, saffron sauce 75

VEGETARIAN

- Goat's cheese and spinach quiche, baby gem, citrus dressing 70
- Spiced beetroot and feta cheese mille-feuille, caramelized onion, tahini dressing 70

COCKTAILS & APERITIFS

- The Warsaw Cocktail 39
- Dry Martini 45
- Nocturne Fizz 49
- Lillet Blanc 32
- SPARKLING WINES
- Prosecco D.O.C
Zonin Brut White Label 35 / 200
- Moutard Père et Fils Champagne,
Brut Grande Cuvée 65 / 380
- Möet & Chandon Brut 75 / 440

WHITE WINES

- Insolia *Feudo Principi di Butera, Sicily, Italy* 40 / 190
- Pikes "Traditionale" Riesling,
Clare Valley, Australia 55 / 280
- Chardonnay Calina
Jackson Family, Región de Aconcaqua,
Chile 55 / 240

RED WINES

- Nero d'Avola,
Feudo Principi di Butera, Italy 45 / 215
- Cheval Noir,
Saint-Emilion, Bordeaux, France 65 / 320
- Emilio Moro,
Bodega Emilio Moro, Ribera del Duero,
Spain 75 / 370

DESSERTS

- Flambéed Crêpes Suzette, orange sauce, vanilla ice cream 20
- Seasonal fruit platter, raspberry sorbet 20
- Banana parfait, toffee sauce, walnut ice cream, brittle 20
- Classic tiramisu, mascarpone, lady fingers, coffee, cacao 20
- Signature white chocolate and vanilla cheesecake, marinated berries, coulis 20
- Frozen chocolate soufflé, salted pistachio, cherry sorbet 20
- Warm homemade chocolate brownie, nuts, choice of ice cream 20
- Dark chocolate fondant, Amarena cherries, vanilla ice cream 25
- Polish artisan cheese platter 35

~ TO SHARE ~

- Frozen chocolate soufflé, warm chocolate brownie, spiced hot chocolate 35
- Banana parfait, signature cheesecake, classic tiramisu 35

~ ICE CREAM & COUPES ~

- Selection of ice creams and sorbets
~ 6 per scoop ~
- Vanilla, chocolate and coffee ice cream, homemade cookies, chocolate sauce, whipped cream 20
- Tiramisu ice cream, lady fingers, coffee sauce with Kahlua, whipped cream 25
- Pistachio, hazelnut and vanilla ice cream, roasted nuts, Chopin chocolate liquor, whipped cream 25