



We welcome inquiries from customers who wish to know whether any dishes contain particular ingredients.  
Please inform your order taker of any allergy or special dietary requirements that we should be aware of,  
when preparing your menu request.

## 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

Cold beetroot soup, beet leaves, avocado (v) 20

Green asparagus soup, in house smoked mussels, chives 20

Tomato consommé, basil mascarpone, heirloom tomato (v) 20

## CAVIAR

Polish Antonius Caviar:

Siberian 30g 275

Oscietra 30g 375

Glass of Prosecco included

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

## APPETIZERS

Pan seared foie gras, strawberry and balsamic compote, fresh baked brioche bun 42

Marinated heirloom tomato salad, tomato jelly, blueberry pickle (v) 32

Octopus carpaccio, fennel sorbet, fennel crisps, coral emulsion 35

Jamón ibérico and yellowfin tuna, smoked eel brandade, horseradish cream 42

## TASTING MENU

Marinated heirloom tomato salad, tomato jelly, blueberry pickle (v)

Jamón ibérico and yellowfin tuna, smoked eel brandade, horseradish cream

Marinated Atlantic cod, Pommery crust, potato and pancetta cake, red wine sauce

36-hour slow cooked suckling pig, glazed baby beets, balsamic, prunes, cauliflower

Baked chocolate mousse cake, sweet corn ice-cream, marinated strawberries

~ 195 food only / 265 wine pairing ~

## LIGHT MEALS

Niçoise salad– yellowfin tuna, potatoes, green beans, cherry tomatoes, olives, egg, Pommery mustard 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 salad leaves, confit tomato, carrots, cucumber, radishes, grain mustard vinaigrette (v)

~ small 25 large 35 ~

## PASTA & RISOTTO

Potato and spinach gnocchi, pressed celery, walnuts, artisan jersey blue cheese sauce (v)

~ small 40 large 65 ~

Pearl barley risotto, spring onion, poached egg, burnt onion (v)

~ small 40 large 60 ~

Slow cooked rabbit ravioli, white wine and cumin sauce

~ small 40 large 65 ~

## CHEF'S SIGNATURE DISHES

Wienerschnitzel, potato salad, lemon, Pommery mustard mayonnaise 90

Wild sea bass, white crab salad, guacamole, radish 140

Marinated Atlantic cod, Pommery crust, potato and pancetta cake, red wine sauce 90

Baked pom pom blanc mushroom, fresh pea and pearl barley risotto, tapioca (v) 70

36-hour slow cooked suckling pig, glazed baby beets, balsamic, prunes, cauliflower 110

Canadian half lobster, cold vegetable salad, caviar, coral emulsion 195

## FROM OUR GRILL

Argentinian Angus beef fillet 150

Rack of lamb, 4 bone 95

Dover sole, lemon butter sauce 150

Tiger prawns, garlic and butter sauce 120

Aged Polish rib-eye steak 120

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

## COCKTAILS & APÉRITIFS

The Warsaw Cocktail 39

Dry Martini 39

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 Aconcagua, Chile 50 / 240

## SIDES

~ steamed young potatoes ~  
~ mashed potatoes & garlic crisps ~ French fries ~  
~ Pomme Rösti ~ sauté spinach & garlic ~  
~ baby beetroots and balsamic ~  
~ Silesian potato dumplings „kluski śląskie” ~  
~ grilled asparagus, pak choi and chilli ~  
~ steam vegetables ~ mixed leaves salad ~

~ 12 each ~

## DESSERTS

Pistachio crème brûlée, lemon crème fraîche, meringue 20

Seasonal fruit platter, raspberry sorbet 20

Classic tiramisu: mascarpone, lady fingers, coffee, cacao 20

Signature white chocolate and vanilla cheesecake, marinated berries, coulis 20

Pavlova, whipped cream, wild berries compote 20

Warm homemade chocolate brownie, nuts, vanilla ice-cream 20

Baked chocolate mousse cake, sweet corn ice-cream, marinated strawberries 20

Polish artisan cheese platter 30

Selection of ice-creams and sorbets, 3 scoops 16

## RED WINES

Nero d'Avola,  
Feudo Principi di Butera, Sicily, Italy 45 / 215

Cheval Noir,  
Saint-Emilion, Bordeaux, France 65 / 320

Emilio Moro,  
Bodega Emilio Moro, Ribera del Duero, Spain 75 / 370

## SWEET & ROSÉ WINES

Maryna Rose  
Winnica Sztukówka, Poland 60 / 290

Paolo Saracco,  
DOCG Moscato d'Asti, Italy 35 / 200

Sattöbi Aszú 3 Puttonyos,  
Tokaji, Hungary 49 / 190

## DIGESTIFS

Fernet Branca 36

Tawny Porto Graham's (20 years old) 75

Grappa Le Giare Chardonnay 49

Remy Martin Coeur de Cognac 79