

New Year's Eve

TASTING MENU 600 PLN ALCOHOL SELECTION 300 PLN

Amuse-bouche

Oscietra caviar / wheat pillow / crème fumé / bacon in ash

An oyster in two versions

warm - in tempura with soy sauce

cold - fresh oyster with yuzu dressing

CHAMPAGNE BAUCHE JEAN-LOUIS PHILIPPE Brut NV 100 ml

Duck Consommé

carrot juice / goose stomachs / ratatouille

HENRI BOURGEOIS Petit Clos Pinot Noir 100 ml

Intermezzo

white elderberry / prosecco

Seriola

cauliflower puree with roasted butter / watermelon radish / truffle / veloute sauce

LAPOSTOLLE Cuvee Alexandre Chardonnay 100 ml

Kobe

Jerusalem artichoke puree / morel / jou sauce / fermented garlic

BODEGAS LAN Gran Reserva Rioja 100 ml

Pre-Dessert

raspberry / lychee

Marc de Champagne mousse

apple compote / meringue / edible gold

CHÂTEAU DU BRUIL Calvados Réserve des Seigneurs 20 ans 40 ml

Petit Four

dark chocolate / rum

jelly / lavender / grapefruit

New Year's Eve

VEGAN TASTING MENU 600 PLN

ALCOHOL SELECTION 300 PLN

Amuse-bouche

Wheat pillow / avocado / pumpkin

Tatar

tomato / sweet potato / leek powder

Potato consommé

mushrooms / Jerusalem artichoke chips / Jerusalem artichoke espuma

Intermezzo

white elderberry / prosecco

Eggplant

watermelon radish / watercress / truffle / vegetable sauce

Cauliflower

morel / fermented garlic / raisins / orange

Pre-Dessert

raspberry / lychee

Marc de Champagne mousse

apple compote / meringue / edible gold

Petit Four

dark chocolate / rum

jelly / lavender / grapefruit