

elixir

RESTAURANT BY DOM WÓDKI

COLD APPETIZERS

Pork in jelly 49,-

horseradish panna cotta, roasted garlic mousse, "Sarepska" mustard, vinegar caviar, emulsion with fresh marjoram

Herring in "Szuba" 54,-

Baltic herring fillet, roasted beetroot mousse, egg, smoked "Oscypek" cheese, lemon mayonnaise, pickled red onion, pickled cucumber from Hajnówka, compressed apple, apple caviar

Goat cheese salad 57,-

baked goat cheese, lettuce, apple caviar, seasonal fruit, nut dressing, smoked beetroot, red onion jam, mirabelle plum sauce, black cumin chips

Beef tartare 69,-

seasoned tenderloin „Limousine", mustard emulsion, fresh lovage, shallot, gherkin from Hajnowka, yolk 64 ° C

Beef carpaccio 75,-

slices of seasoned beef tenderloin, marinated chanterelles, crispy arugula, Bursztyn cheese, apple capers

Burrata 49,-

tomato slices, creamy Burrata, basil pesto, lettuce, arugula, crispy croutons, roasted pine nuts

Caviar "Antonius" 5* 330,-

5* Polish "Antonius" sturgeon caviar, crispy toasts, sour cream, quail egg, chives, young broccoli

SOUPS

Red borscht 36,-

slow-cooked borscht, beef pouches, blackcurrant, compressed apple, beet sourdough

Żurek (sour) 39,-

smoked meats, potatoes, quail egg, smoked bacon chips, marjoram emulsion

Mushroom soup 44,-

forest chanterelles from Hajnówka, cream, quail egg, mashed potatoes, young vegetables, thyme

RECOMMENDED ALCOHOLS

I. Elixir z Dzikiego Chrzanu 40% 18,-
II. Amundsen 40% 14,-

I. Dwór Sieraków Superior 40% 18,-
II. Belvedere Single Estate 40% Rye Lake Bartężek 24,-

I. Stumbras Quince 40% 18,-
II. Chopin Organic 40% 20,-

I. Dwór Sieraków z pieprzem 40% 18,-
II. Orkisz 40% 18,-

I. Polskie Wasabi 40% 25,-
II. Ciroc 40% 25,-

I. Kruk Cytrus - Chytrus 32,3% 18,-
II. Chopin Wheat 40% 20,-

 40% 75,-

RECOMMENDED ALCOHOLS

Finlandia Blackcurrant 40% 16,-

Elixir z Dzikiego Chrzanu 40% 18,-

Adam Mickiewicz - Leżakowana 40% 14,-

Allergen information available on request.

We add a 10% service charge to all tables of 5 or more.

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HOT APPETIZERS

Dumplings stuffed with ribs 54,-
slow-roasted rib, stewed onion,
Cognac pepper sauce

Ukrainian dumplings with white truffle 49,-
homemade cottage cheese, potatoes,
white truffle, sour cream,
stewed onion with marjoram

Black pudding 55,-
compressed apple, stewed cherry,
onion in tempura, thyme sauce,
sarepska mustard

Prawns 75,-
king prawns, wine-butter emulsion,
colorful pepper, shallots, garlic, herbal toast

Beef tenderloin cutlets 85,-
seasoned beef tenderloin,
truffle potatoes, chanterelle sauce
with lovage, sour cream

MAIN DISHES

Pork patty 69,-
selected pork, baby carrots, green peas,
baked beets, mashed potatoes

Cauliflower (veggie) 67,-
baked cauliflower, mashed potatoes
with white truffle, almonds, brown breadcrumbs,
herbal chimichurri sauce

De Vollaille with truffle 75,-
free range chicken breast, butter, white truffle,
cauliflower with breadcrumbs, mashed peas,
mashed potatoes

Lamb shank 129,-
slow-cooked lamb shank, young cabbage
with dill, herbal mashed potatoes,
cognac pepper sauce

RECOMMENDED ALCOHOLS

I. Dwór Sieraków z pieprzem 40% 18,-
II. Carvia Vodka 43% 28,-

I. The View 40% 22,-
II. Grey Goose 40% 25,-

I. Nalewka Karola Majewskiego
Wiśnia Miodowa 18,4% 20,-
II. Staropolska Wódka Litworowa 38% 18,-

I. Pravda Citron 37,5% 20,-
II. Ciroc 40% 25,-

I. Tarninówka Gen. Bema 30% 22,-
II. Kettel One 40% 25,-

RECOMMENDED ALCOHOLS

I Polskie Żyto (Edycja Limitowana) 25,-
Wyrób Manufakturowy 42,6%
II. Stoli Elit Eighteen 40% 35,-

I. Amundsen Malina Nordycka 37,5% 15,-
II. Pravda Kosher 40% 20,-

I. Belvedere Pure 40% 22,-
II. Polska Pszenica (Edycja Limitowana)
Wyrób Manufakturowy 43,4% 25,-

I. Młody Ziemiak 2023 40% 25,-
II. Pravda Vodka 40% 18,-

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RED B

MAIN DISHES

Pork knuckle **89,-**

cabbage with dill, sauce with French mustard, potato baked on sea salt, horseradish ice cream, gherkin from Hajnówka

Duck **99,-**

duck breast, pouches with pear and cheese, compressed beets with raspberries, rose petals, nut powder, parsley puree with roasted white chocolate, pine shoots sauce

Beef tenderloin **169,-**

seasoned beef steak "Limousine", celery mousse, gratin potatoes with thyme, young broccoli, truffle butter, baby spinach, cognac pepper sauce

Sola Dover **249,-**

whole roasted dover sole, roasted almonds, young vegetables, clarified butter, parsley, blanched spinach, beurre blanc sauce, chives

DESSERTS

Cointreau meringue **39,-**

shortbread meringue, almond flakes, mascarpone cream, orange liqueur, strawberry sauce, white chocolate powder, seasonal fruits

Chocolate plum **42,-**

dark chocolate, dried plum, caramelized nuts, herbal sponge cake, vanilla ice cream

Pistachio puff **44,-**

crispy dough, pistachio cream, crushed pistachios, raspberry jam, seasonal fruit, chocolate powder

COLD BEVERAGES

Acqua Panna 0,25l / 0,7l	15,-/26,-
S. Pellegrino 0,25l / 0,7l	15,-/26,-
Coca-Cola Zero cukru, Coca-Cola	15,-
Fanta, Sprite, Kinley Tonic Water 0,25l	15,-
Cappy fruit juices	15,-
Fresh juice	22,-
Kropla Beskidu 0,33l / 0,75l	12,-/20,-
Kropla Beskidu Delice 0,33l / 0,75l	12,-/20,-
BURN energy drink	15,-

RECOMMENDED ALCOHOLS

I. Elixir z dzikiego chrzanu 40%	18,-
II. Kruk Ziemniak 41,5%	18,-

I. Finlandia Redberry 37,5%	16,-
II. Tarninówka Gen. Bema 30%	22,-

I. U'Luvką 40%	35,-
II. Młody Ziemniak 2016 40%	39,-

I. Finlandia Lime 37,5%	16,-
II. Crystal Head Onyx 40%	28,-

RECOMMENDED ALCOHOLS

I. Nalewka Karola Majewskiego Świeża Wiśnia 25%	20,-
II. Chopin Likier Karmelowy z Solą Morską 18%	22,-

I. Nalewka Karola Majewskiego Śliwkowa Wiśniowa 30%	20,-
II. Urbanowicz Wiśnia na orzechu 30%	25,-

I. Longinus Szeptucha 30%	20,-
II. Pravda Espresso 37,5%	20,-

HOT BEVERAGES

Tea	19,-
Winter Tea (seasonally)	25,-
Americano Illy	15,-
Espresso Illy / double espresso	14,-/19,-
Cappuccino Illy	18,-
Cafe Latte Illy	22,-

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