

elixir

RESTAURANT BY DOM WÓDKI

TASTING MENU

by Michał Szcześniak

Amuse bouche

Herring in "Szuba"

Baltic herring/ polish mountain cheese/ apple/ lemon mayo/ finger lime

Belvedere Single Estate Rye Lake Bartężek 40%
Silvaner, Weingut Am Stein, Franconia, Germany

Beef tenderloin tartare

Antonius Caviar/ lovage/ mustard/ pickled cucumber/ egg yolk

Dwór Sieraków z pieprzem 40%
Santenay Premier Cru „La Comme” Louis Latour, Burgundy, France

"Pyza" - dumpling stuffed with ribs

Ribs/ stewed onion / cognac & pepper

Carvia Vodka 43%
Langhe Nebbiolo „Montegrilli” Corno, Piedmont, Italy

Cod

Cod Skrei/ young broccoli/ crayfish veolute/ Antonius Caviar

U'Luvkq 40%
Viognier „Le Pied De Samson”, Georges Vernay, Cotes du rhone, France

Roe deer

Roe deer loin/ celery/ potato with truffle/ morels/ cognac

Młody Ziemiak 2016 40%
Primitivo Di Manduria „Il Bacca” Luccarelli, Puglia, Italy

Chocolate plum

Chocolate/ salted caramel/ orange/ plum/ bison grass ice cream

Pravda Espresso 37,5%
Porto Kopke 20 YO Tawny, Porto, Portugal

Petit fours

Tasting menu 350,-/ Vodka pairing 164,-/ Wine pairing 249,-

Information about allergens is available from the staff.
For the tasting menu we add 12.5% service to the final bill.

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ELIXIR APERITIF

VODKA

Elixir z dzikiego chrzanu 40%

The speciality of the House. Vodka of our production, which is macerated with Hoerseradish

Dwó Sieraków z pieprzem 40%

Rye vodka flavoured with dark pepper, cardamon and english herbals

SPARKLING

Gost art cuvee, brut 2022 150 ml/ 750 ml

Polish sparkling wine produced by using the champagne's method

Moet Chandon imperial, brut 375 ml

The most known and beloved champagne in the world

Ruinart ""blanc de blancs" brut" 750 ml

The oldest champagne house in the world, and their most elegant piece from the chardonnay grapes.

Polish 755

Polish gin, lemon, polish sparkling wine Gost Art

Polish Kir Royale 40%

liqueur made from cherries and blackcurrant, polish sparkling wine Gost Art

118,-

18,-

42,-

210,-

290,-

790,-

59,-

559,-

COCTAILS

Polish Negroni

Żołądkowa gorzka with quince, half and half drinking honey Piasecki, Bitter aperitivo

Fizzy Goose

Grey Goose, St-germain, lime, mint, vanilla foam, polish sparkling wine Gost Art

Let it bee

Belvedere Pure, half and half drinking honey Piasecki, Vermouth bianco, creole bitters

Quince tea

Tanqueray no. 10, Cold brew from green tea, quince, polish sparkling wine Gost Art

Non-alcoholic coctails

Sparkling non-alcoholic wine

Kir Elixir zero

Blackcurrant syrup, sparkling wine 0%

Rosso Bloom zero

Gordons gin 0%, hibiscus, grapefruit, vermouth 0%

Mint Royale zero

Gordons gin 0%, mint, sugar, sour, sparkling wine 0%

40,-

46,-

48,-

46,-

42,-

46,-

46,-

46,-



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COLD APPETIZERS

Selection of our bread and butter 20,-

Our homemade wheat and wholemeal bread, butter with Maldon salt and truffle butter.

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 chutney, creamy Burrata, grilled vegetable tatar, 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

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% 22,-
II. Chopin Wheat 40% 20,-

 40%

75,-

RECOMMENDED ALCOHOLS

Finlandia Blackcurrant 40% 16,-

Elixir z Dzikiego Chrzanu 40% 18,-

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,-

tempura, spicy cabbage,
compressed apple, compressed cherry,
french 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 Vollaile with truffle 75,-

free range chicken breast, butter, white truffle,
cauliflower with breadcrumbs, mashed peas,
mashed potatoes

Pork knuckle 89,-

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

Lamb shank 129,-

slow-cooked lamb shank, green asparagus,
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 20,-
Wiśnia Miodowa 18,4%
II. Manufakturowa Wódka Jarzębinowa 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. Elixir z dzikiego chrzanu 40% 18,-
II. Kruk Żyto 41,5% 18,-

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

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MAIN DISHES

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

Selection of polish cheeses 85,-
Young jersey cheese, matured jersey cheese,
„Dzersejan" hard matured cheese, blue jersey,
Black elderberry jam, fruits

COLD BEVERAGES

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

I. U'Luvkq 40%	35,-
II. Młody Ziemiak 2016 40%	39,-

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

RECOMMENDED ALCOHOLS

I. Ajerkoniak Domu Wódki 20%	18,-
II. Chopin Likier Karmelowy s Solą Morską 18%	22,-

I. Etiuda Kwiat Czarnego Bzu 30%	20,-
II. Urbanowicz Wiśnia na orzechu 30%	25,-

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

I. Goldwasser fine brandy liqueur 40%	25,-
II. Karol Majewski Wiśnia Miodowa 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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