

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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