

elixir

RESTAURANT BY DOM WÓDKI

TASTING MENU

by Michał Szcześniak

Amuse bouche

Elixir z dzikiego chrzanu 40%
Gostart Brut, Winery Gostchorze, lubuskie, Poland

TUNA

Tuna carpaccio/ sesame/ truffle mayo/ Maldon salt/ wild garlic/ olive oil

Ciroc 40%
Riesling, Kamil Barczentowicz, lubuskie, Poland

BEEF

Beef tatare, antonius Caviar/ lovage/ mustard/ pickled cucumber/ egg yolk

Dwór Sieraków z pieprzem 40%
Pokrzywa Seyval Blanc, Nizio Naturals, lubelskie, Poland

DUCK

Dumplings with duck/ onion with marjoram/ cherry/ apple/ cigar pie

Tarninówka Gen Bema 30%
Blaufrankich, Dobre Modre, Kamil Barczentowicz, lubuskie, Poland

HALIBUT

White asparagus/ summer truffle/ quail egg/ smoked caviar/ veolute sauce

U'Luvkq 40%
Chardonnay Barrique, Kamil Barczentowicz, lubuskie, Poland

LAMB

Lamb loin/ green asparagus/ Frontier ranch blue cheese/ coffee beans

Belvedere Heritage 176 40%
Pinot Noir „Dobre Major” Kamil Barczentowicz, lubuskie, Poland

RHUBARB

Fired „kogel mogel”/ strawberries/ ice cream with foie gras/ apple caviar

Paradis likier jabłkowy z rodzynekami 30%
Kojder Cuvee solaris souvignier gris, zachodniopomorskie, Poland

Petit fours

Tasting menu 390,-/ Vodka pairing 198,-/ Pairing of polish wines 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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