

ELIXIR APERITIF

VODKA

Elixir z dzikiego chrzanu 40% 22,-

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

Dwór Sieraków z pieprzem 40% 22,-

Rye vodka flavoured with dark pepper, cardamon and english herbals

SPARKLING

Gost art cuvee, brut 2022 150 ml/ 750 ml 42,-

Polish sparkling wine produced by using the champagne's method 210,-

Moet Chandon imperial, brut 375 ml 290,-

The most known and beloved champagne in the world

Ruinart ""blanc de blancs" brut" 750 ml 790,-

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

Polish 755 59,-

Polish gin, lemon, polish sparkling wine Gost Art

Polish Kir Royale 40% 59,-

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

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,-

COCTAILS

Polish Negroni 40,-

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

Fizzy Goose 46,-

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

Let it bee 48,-

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

Quince tea 46,-

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

Non-alcoholic coctails

Sparkling non-alcoholic wine 42,-

Kir Elixir zero 46,-

Blackcurrant syrup, sparkling wine 0%

Rosso Bloom zero 46,-

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

Mint Royale zero 46,-

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

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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RESTAURANT BY DOM WÓDKI

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COLD APPETIZERS

Bread and butter 20,-

wheat and wholemeal sourdough bread/ truffle butter/
butter with salt

Pork knuckle in jelly 54,-

horseradish/ roasted garlic/ mustard/ marjoram

Herring in „Szuba” 63,-

Baltic herring/ roasted beetroot/ Oscypek/ pickled
cucumber

Goat cheese salad 59,-

lettuce/ seasonal fruit/ beetroot/ onion jam

Beef tartare 74,-

lovage/ mustard emulsion/ Hajnówka cucumber/ egg yolk

Beef carpaccio 79,-

beef tenderloin/ truffle mayonnaise/ chanterelles

Burrata 59,-

tartare of grilled vegetables/ tomato chutney

Caviar "Antonius" 5* 359,-

Polish sturgeon caviar/ croutons/ cream/ egg

SOUPS

Red borscht 39,-

beef purses/ red currant/ apple/ beetroot

Żurek (sour) 44,-

smoked meat/ potatoes/ quail egg/ bacon chips

HOT APPETIZERS

„Pyzy” - (dumplings stuffed with ribs) 59,-

baked rib/ onion/ sauce with cognac and pepper

Dumplings with white truffle 54,-

cottage cheese/ potatoes/ white truffle/ cream/ onion

RECOMMENDED ALCOHOLS

I. Elixir z dzikiego chrzanu 40% 22,-

II. Amundsen 40% 18,-

I. Dwór Sieraków Superior 40% 22,-

II. Belvedere Lake Bartężek 40% 28,-

I. Stumbras Quince 40% 18,-

II. Chopin Organic 40% 22,-

I. Dwór Sieraków z pieprzem 40% 22,-

II. Orkisz 40% 22,-

I. Polskie Wasabi 40% 28,-

II. Ciroc 40% 25,-

I. Kruk Cytrus- Chytrus 32,3% 25,-

II. Chopin Wheat 40% 22,-



40%

75,-

RECOMMENDED ALCOHOLS

Amundsen owoce leśne 40% 18,-

Elixir z dzikiego chrzanu 40% 22,-

RECOMMENDED ALCOHOLS

I. Dwór Sieraków z pieprzem 40% 22,-

II. Carvia Vodka 40% 28,-

I. The View White Truffle 40% 25,-

II. Grey Goose 40% 26,-

Allergen information available on request.

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

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HOT APPETIZERS

Black pudding in tempura 59,-
spicy cabbage/ apple/ cherry/ mustard

Kings prawns 79,-
wine/ butter/ pepper/ shallot/ garlic

Beef tenderloin cutlets 89,-
truffle gratin/ chanterelle sauce/ lovage/ cream

RECOMMENDED ALCOHOLS

I. Nalewka wiśnia miodowa 18,4% 22,-
II. Manufakturowa jarzębinowa 38% 20,-

I. Pravda Citron 37,5% 22,-
II. Ciroc 40% 25,-

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

MAIN DISHES

Pork patty 69,-
carrots with peas/ baked beetroot/ mashed potatoes

Cauliflower (Vege) 69,-
mashed potatoes with truffle/ breadcrumbs/ chimichurri sauce

De Vollaile with truffle 79,-
potato puree with truffle/ cauliflower/ peas

Pork Knuckle 99,-
cabbage with dill/ potato/ cucumber/ horseradish ice cream

Lamb Shank 149,-
green asparagus/ herbal potato puree/ cognac

Duck 119,-
parsley puree/ pear/ raspberries/ beetroot/ pine shoots

Beef tenderloin 179,-
potatoes gratin/ spinach/ broccoli/ truffle butter/ cognac and pepper

Sola Dover 269,-
young vegetables/ spinach/ butter/ beurre blanc

RECOMMENDED ALCOHOLS

I. Polskie żyto 40% (Edycja limitowana) 25,-
II. Stoli Elit Eighteen 40% 35,-

I. Amundsen Malina Nordycka 40% 18,-
II. Pravda Kosher 40% 22,-

I. Belvedere Organic 40% 25,-
II. Polska Pszenica 43,4% 25,-

I. Elixir z dzikiego chrzanu 40% 22,-
II. Kruk Żyto 41,5% 22,-

I. Młody Ziemiak 2023 40% 35,-
II. Pravda Vodka 40% 22,-

I. Kruk Wiś-Nowy 31,8% 25,-
II. Tarninówka Gen. Bema 30% 22,-

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

I. Saturday Limoncello 30% 22,-
II. Crystal Head Onyx 40% 28,-

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— restaurant by —

DOM WODKI

DESERY/DESSERTS

Cointreau meringue

45,-

almond flakes/ mascarpone cream/ orange liqueur/ strawberry sauce

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

Chocolate plum

49,-

dark chocolate/ dried plum/ nuts/ vanilla ice cream

- I. **Etiuda Kwiat Czarnego Bzu 30%** 22,-
- II. **Urbanowicz Wiśnia na Orzechu 30%** 25,-

Pistachio puff

49,-

pistachio cream/ crushed pistachios/ raspberry jam/ chocolate powder

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

Selection of Polish cheeses

79,-

young/ maturing/ mature/ blue/ goat/ elderberry jam

- I. **Goldwasser Fine Brandy Liqueur 40%** 25,-
- II. **Nalewka Karola Majewskiego Wiśnia Miodowa 18,4%** 20,-

HOT DRINKS

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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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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In our search for the best Polish vodkas, we explored a small part of Poland with the best Polish wines.

All of our producers are our friends, not only because they make delicious wines, but also because viticulture is natural, sustainable, and increasingly biodynamic.

I invite you to join me on a journey through Poland as you've never seen it before, full of adventure and twists and turns.

POLSKA MUSUJĄCA

150 ml 750 ml

2023	Gost Art <i>Riesling, Pinot Blanc, Pinot Noir</i>	Winnica Gostchorze <i>Lubuskie/ Krosno odrzańskie</i>	12,5	42	210
2023	Blask, Extra dry Riesling	Margaret Zielonogórskie/ Krosno odrzańskie	12,5		290
2021	N'2, Extra dry Fleurtaï, Soreli	Winnice Czajkowski Podkarpackie/ Miejsce Piastowe	12		290
2020	Musujący Seyval blanc Seyval blanc	Nizio naturals Roztocze/ Wierzchowice drugie	12,5		350
2019	Musujący Regent różowy <i>Regent</i>	Nizio naturals Roztocze/ Wierzchowice drugie	10,5		390

POLSKA RÓŻOWA

750 ml

2023	Silesian Rose Regent, Rondo, Cabernet Cortis	Winnica Silesian Dolnośląskie/ Bagieniec	11,5		220
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POLSKA BIEL

150 ml 750 ml

2022	Gewurztraminer Gewurztraminer	Kamil Barczentewicz Małopolski przełom Wisły, Dobre	13		220
2023	Pokrzywa Seyval blanc	Nizio naturals Roztocze/ Wierzchowice drugie	12,5		240
2022	Rumianek Johanniter	Nizio naturals Roztocze/ Wierzchowice drugie	12		240
2022	Riesling Riesling	Kamil Barczentewicz Małopolski przełom Wisły, Dobre	12,5	52	260
2023	Solaris Solaris	Winnica Turnau <i>Zachodniopomorskie/ Baniewice</i>	12		290
2023	Pinot Blanc Pinot Blanc	Winnica Marcinowice <i>Lubuskie/ Bytnica</i>	12,5		290
2022	Kojder Cuvee - off dry Solaris, Sauvignier gris	Winnica Kojder <i>Zachodniopomorskie/ Babinek</i>	12,5		310
2021	Thoma No. 6 Sauvignon blanc	Winnice Czajkowski <i>Podkarpackie/ Miejsce Piastowe</i>	12,5		330
2021	Chardonnay Barrique Chardonnay	Kamil Barczentewicz Małopolski przełom Wisły, Dobre	14	68	340
2023	Chardonnay Beton Chardonnay	Kamil Barczentewicz Małopolski przełom Wisły, Dobre	13		330
2022	Johaniter „Ultra” Johaniter - orange wine	Dom Bliskowice Małopolski przełom Wisły	11,8		390

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POLSKA CZERWIEN

150 ml 750 ml

2020	Monday Lisa Rondo, Regent, Monarch	Dom Bliskowice Małopolski przełom Wisły	10,8		220
2022	Dobre Modre Bläufränkisch	Kamil Barcentewicz Małopolski przełom Wisły, Dobre	11	50	250
2022	Dobre Major Pinot Noir	Kamil Barcentewicz Małopolski przełom Wisły, Dobre	12	72	360
2022	Klony Francuskie Pinot Noir	Winnica Marcinowice <i>Lubuskie/ Bytnica</i>	12,5		390
2021	Thoma No. 26 Reserva Merlot	Winnice Czajkowski <i>Podkarpackie/ Miejsce Piastowe</i>	14,5		490
2021	Thoma No. 24 Cabernet Franc, Merlot	Winnice Czajkowski <i>Podkarpackie/ Miejsce Piastowe</i>	14		510
2022	Thoma No. 27 Cabernet Franc	Winnice Czajkowski <i>Podkarpackie/ Miejsce Piastowe</i>	14,5		510

POLSKA SŁODYCZ

2023	Riesling botrytis 750 ml Riesling	Winnica Marcinowice Lubuskie/ Bytnica	11		290
2023	Szlachetny zbiór 500 ml Solaris	Winnica Turnau <i>Zachodniopomorskie/ Baniewice</i>	8,5		280

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ALL AROUND THE WORLD		Champagne, white & red wines		750 ml
NV	Ruinart „Blanc de Blancs” Chardonnay	Ruinart Champagne, France	12	790
2022	Silvaner Trocken Sylvaner	Weingut Am Stein Franconia, Germany	12,5	390
2022	Chablis Grand Cru Les Clos Chardonnay	Christian Moreau Burgundy, France	13	990
2020	Chassagne Montrachet 1er Cru Clos Saint-Marc Chardonnay	Olivier Leflaive Burgundy, France	13,5	1900
2020	Barolo Nebbiolo	Rocche Dei Manzoni <i>Piedmont, Italy</i>	14,5	790
2019	Gevrey-Chambertin 1er Cru Les Cherbaudes Pinot Noir	Lucien Boillot Burgundy, France	13,5	990
2019	Valbuena 5, Tinto Fino	Vega Sicilia Ribera del duero, Spain	14,5	1900
2020	Barbaresco „Costa Russi”, Nebbiolo	Gaja <i>Piedmont, Italy</i>	14	4900
2015	Château Haut-Brion Cabernet Franc, Merlot	Château Haut-Brion <i>Bordoux, France</i>	14	9900