

elixir

RESTAURANT BY DOM WÓDKI

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

Tuna carpaccio 89,-

tuna/ truffle mayonnaise/ finger lime

Selection of polish cheeses 79,-

young/ maturing/ mature/ blue/ elderberry jam

Caviar "Antonius" 5* 359,-

Polish sturgeon caviar/ croutons/ cream/ egg

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. Goldwasser fine brandy liqueur 40% 25,-

II. Paradis apple liqueur with raisins 22,-



40%

75,-

SOUPS

Red borscht 39,-

beef purses/ red currant/ apple/ beetroot

Żurek (sour) 44,-

smoked meat/ potatoes/ quail egg/ bacon chips

RECOMMENDED ALCOHOLS

Amundsen owoce leśne 40% 18,-

Elixir z dzikiego chrzanu 40% 22,-

HOT APPETIZERS

„Kopytka” (potato dumplings) with broad beans 59,-

chanterelles/ broad beans/ lovage/ butter/ garlic/ chili

I. Dwór Sieraków z pieprzem 40% 22,-

II. Ostoya 40% 18,-

Dumplings with white truffle 54,-

cottage cheese/ potatoes/ white truffle/ cream/ onion

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

Scallops with zucchini flower 79,-
zucchini flower/ cottage cheese/ scallops/ saffron sauce/
pansies

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

Chicken supreme 79,-
potato puree with leek/ cauliflower/ broad beans/ truffle

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

Roe deer 174,-
celery/ cabbage roll with chanterelles and lentils/
asparagus/ Jerusalem artichoke/ thyme sauce

Duck 119,-
carrots/ vanilla/ young broccoli/ maltese sauce/ nuts

Beef tenderloin 179,-
potato fondant/ spinach/ broccoli/ truffle butter/ cognac and
pepper

White halibut 159,-
risotto with swiss chard/ samphire/ courgette/ saffron
sauce

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. Elyx Vodka 42,3% 23,-

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. Limoncello Rossi D' Asiago 32% 19,-
II. Crystal Head Onyx 40% 28,-

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Salted caramel with nuts

49,-

belgian chocolate cream/ salted caramel/ nut mascarpone/
burnt butter ice cream/ raspberry

- I. Longinus z pigwowca 30% 22,-
- II. Chopin Likier Karmelowy z Solą Morską 18% 22,-

Kogel - Mogel

39,-

Seasonal fruit/ butter crumble/ raspberry sorbet

- I. Ajerkoniak Domu Wódki 20% 22,-
- II. Pravda Espresso 37,5% 22,-

Grand Marnier puff

49,-

Mascarpone cream/ raspberry jam/ fruit/ 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. Etiuda Kwiat Czarnego Bzu 30% 22,-
- II. Mandarin Ginger, Urbanowicz 30% 25,-

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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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		Polish sparkling wines	ABV	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 <i>Riesling</i>	Margaret <i>Zielonogórskie/ Krosno odrzańskie</i>	12,5		290
2021	N'2, Extra dry <i>Fleurtaï, Soreli</i>	Winnice Czajkowski <i>Podkarpackie/ Miejsce Piastowe</i>	12		290
2020	Musujący Seyval blanc <i>Seyval blanc</i>	Nizio naturals <i>Roztocze/ Wierzchowice drugie</i>	12,5		350
2019	Musujący Regent różowy <i>Regent</i>	Nizio naturals <i>Roztocze/ Wierzchowice drugie</i>	10,5	79	390
POLSKA RÓŻOWA		Rose wines	ABV		750 ml
2023	Silesian Rose <i>Regent, Rondo, Cabernet Cortis</i>	Winnica Silesian <i>Dolnośląskie/ Bagieniec</i>	11,5		220

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POLSKA BIEL		White wines	ABV	150 ml	750 ml
2022	Gewurztraminer Gewurztraminer	Kamil Barcentewicz Małopolski przełom Wisły, Dobre	13	44	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 Barcentewicz Małopolski przełom Wisły, Dobre	12,5		260
2023	Solaris Solaris	Winnica Turnau Zachodniopomorskie/ Baniewice	12		290
2023	Pinot Blanc Pinot Blanc	Winnica Marcinowice Lubuskie/ Bytnica	12,5		290
2022	Kojder Cuvee - off dry Solaris, Sauvignier gris	Winnica Kojder Zachodniopomorskie/ Babinek	12,5	62	310
2021	Thoma No. 6 Sauvignon blanc	Winnice Czajkowski Podkarpackie/ Miejsce Piastowe	12,5		350
2021	Chardonnay Barrique Chardonnay	Kamil Barcentewicz Małopolski przełom Wisły, Dobre	14	68	360
2023	Chardonnay Beton Chardonnay	Kamil Barcentewicz Małopolski przełom Wisły, Dobre	13		360
2022	Johaniter „Ultra” Johaniter - orange wine	Dom Bliskowice Małopolski przełom Wisły	11,8		390

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POLSKA CZERWIEN		Red wines	ABV	150 ml	750 ml
2020	Monday Lisa Rondo, Regent, Monarch	Dom Bliskowice Małopolski przełom Wisły	10,8		220
2022	Dobre Modre Bläufrankisch	Kamil Barcentewicz Małopolski przełom Wisły, Dobre	11		250
2022	Dobre Major Pinot Noir	Kamil Barcentewicz Małopolski przełom Wisły, Dobre	12		360
2022	Klony Francuskie Pinot Noir	Winnica Marcinowice <i>Lubuskie/ Bytnica</i>	12,5	78	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	99	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	78 390
2023	Chablis 1er Cru Vaillons Chardonnay	Raoul Gautherin & Fils Burgundy, France	13	590
2020	Chassagne Montrachet 1er Cru Clos Saint-Marc Chardonnay	Olivier Leflaive Burgundy, France	13,5	1900
2018	Barolo DOCG „Liste” Nebbiolo	Borgogno <i>Piedmont, Italy</i>	14,5	990
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