

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/ finger lime/ wild garlic

Ciroc 40%
Gewurztraminer, Kamil Barczentowicz, lubelskie, Poland

BEEF

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

Dwór Sieraków z pieprzem 40%
Sparkling regent rose, Nizio Naturals, lubelskie, Poland

DUCK

Dumplings with duck/ cherry/ apple/ cigar pie/ albufera sauce

Tarninówka Gen Bema 30%
Pinot Noir klony Francuskie, Winnica Marcinowice, Poland

HALIBUT

Risotto with swiss chard/ courgette/ samphire/ trout caviar/ saffron sauce

U'Luvką 40%
Chardonnay Barrique, Kamil Barczentowicz, lubelskie, Poland

Roe deer

Celery/ broccoli/ truffle/ brown butter sauce

Belvedere Heritage 176 40%
Cabernet Franc/ Merlot, Thoma No. 24, Winnica Czajkowski, Podkarpackie, 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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