

elixir

RESTAURANT BY DOM WÓDKI



TASTING MENU

by Michał Szcześniak

Amuse bouche

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

TUNA

trout caviar/ finger lime/ coriander

Kruk „Cytrus- Chytrus” 32,3%
Gewurztraminer, Kamil Barczentowicz, lubelskie, Poland

ROE DEER

fermented garlic/ Jerusalem artichoke

Belvedere Heritage 176 40%
Carla, Regent/ Cabernet Cortis, Nizio Naturals, Roztocze, Poland

DUMPLING

pumpkin/ truffle/ sage

The View White Truffle 40%
Pinot Blanc, Winnica Marcinowice, Poland

HALIBUT

Antonius caviar/ pumpkin/ beurre blanc/ coffee

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

WAGYU

porcini mushrooms/ truffle/ demi glace

Grey Goose Altius 40%
Cabernet Franc/ Merlot, Thoma No. 24, Winnica Czajkowski, Podkarpackie, Poland

CRÈME BRÛLÉE

foie gras/ plum/ brown butter/ caramel

Tesselis white chocolate & pineapple
Szlachetny zbiór, Solaris, Turnau, zachodniopomorskie, Poland

Petit fours

Tasting menu 449,-/ Vodka pairing 229,-/ Pairing of polish wines 279,-

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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