



VALENTINE'S DAY MENU

by Michał Szcześniak

Amouse bouche

OCTOPUS CARPACCIO

pickled shallots / zesty mayonnaise / chili oil / sesame

TRUFFLE CREAM

fresh truffle / Gruyère cheese / crunchy croutons

LOBSTER RISOTTO

tender broccoli / dill weed / diced tomatoes / Grana Padano

WAGYU STEAK

vegetables with lovage / potato fritter /
baby spinach / bison grass dressing

or

SKREI FISH

black lentils / veggies with lovage / Antonius caviar /
tapioca crisps / white butter

CHOUX PASTRY

white chocolate / raspberries / prosecco with strawberry jelly /
halva ice cream

Petit fours

Tasting menu 349,- per person



VALENTINE'S DAY MENU vege

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Amouse bouche

CARPACCIO OF ZUCCHINI

arugula / golden cheese / balsamic glaze /
roasted tomatoes / mayo with harissa

TRUFFLE CREAM

fresh truffle / Gruyère cheese / crunchy croutons

PIEROGI WITH LENTILS

sun-dried tomatoes / young spinach / pepper /
green peas / roasted artichoke

TRUFFLE TAGLIATELLE

butter / white wine / shallot / truffle spread / fresh truffle / Grana Padano

CHOUX PASTRY

white chocolate / raspberries / prosecco with strawberry jelly / halva ice cream

Petit fours

Tasting menu 349,- per person