

# 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

### DUCK

*dumplings with duck/ cherry/ apple/ cigar pie/ albufera sauce*

Palona Półkownika Boruty 52 %  
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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