

# elixir

RESTAURANT BY DOM WÓDKI

## TASTING MENU

by Michał Szcześniak



### EXCITE BITE

Elixir wild horseradish vodka 40%

### BREAD & BUTTER

#### „DIDDLY SQUAT”

*smoked herring/ finger lime/ trout caviar*

Chopin Family Reserve 40%

#### BEEF TARTARE & CAVIAR

*beef tenderloin/ Antonius caviar\*\*\*\*\*/ lovage*

Belvedere Heritage 176 40%

#### PIEROGIES & CRAYFISH

*Masurian crayfish / Polish bisque/ samphire*

Kruk „Cytrus- Chytrus” 32,3%

#### PAPRYKARZ SZCZECIŃSKI

*Atlantic cod/ spicy tomato/ rice/ baby leeks/ lemon foam*

U'Luvkq 40%

### INTERMEZZO

#### ROE DEER

*morels/ red onion/ „geese”potato fondant/ bison grass*

Grey Goose Altius 40%

#### MILLE FEUILLE

*homemade custard/ tonka/ raspberry/ elderflower*

Tessellis Pineapple & White Chocolate 40%

### SWEET NOTHINGS

Tasting menu 449,-/ Vodka pairing 274,-/ Pairing of polish wines 299,-

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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