

elixir

RESTAURANT BY DOM WÓDKI

TASTING MENU

by Michał Szcześniak

EXCITE BITE

Elixir wild horseradish vodka 40%

BREAD & BUTTER

HERRING

smoked herring/ finger lime/ trout caviar

Chopin Family Reserve 40%

BEEF TARTARE & CAVIAR

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

Belvedere Heritage 176 40%

EGG & TRUFFLE

new potato/egg from "Zielononózka"/truffle

The View White Truffle Vodka 38%

HALIBUT

white halibut/ baby carrots/ blackberries/ beurre blanc/ coriander flowers

Kruk „Cytrus- Chytrus” 32,3%

INTERMEZZO

ROE DEER

saddle of venison/ zucchini flowers/ chanterelles/ new potatoes

Grey Goose Altius 40%

PIEROGI & WILD BLUEBERRIES

*egg yolk cream (kogel mogel)/ crumble/ wild blueberries/
browned butter ice cream*

Nalewka Jagoda Kamczacka Karol Majewski 18,4%

SWEET NOTHINGS

Tasting menu 449,-/ Vodka pairing 276,-/ Wine pairing 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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