AMARYLIS

RESTAURACJA

MENU

created by
Chef Grzegorz Bucki

We kindly ask all guests at the table to choose the same dining option:
a tasting menu or à la carte.

TASTING MENU

ESSENCE

BREAD

AMUSE-BOUCHE

· BUCKWHEAT / PUMPKIN · STURGEON / CELERY · BLACK PUDDING / LARDO

ROE DEER / JERUSALEM ARTICHOKE / FERMENTED GARLIC

ARCTIC CHAR / CRAYFISH / CELERIAC

IBERICO PORK TENDERLOIN / BEANS / PUMPKIN

HAZELNUT / BLACK SALSIFY

CARROT / SEA BUCKTHORN / ORANGE

PETITS FOURS

· TART / APPLE · CHOCOLATE / PISTACHIO · PLUM / MONTENEGRO AMARO

ESSENCE MENU	420 PLN
ANTONIUS OSCIETRA CAVIAR 30 G	390 PLN
WINE PAIRING	290 PLN
SELECTED WINE PAIRING	490 PLN
NON-ALCOHOLIC PAIRING	190 PLN

BLOSSOM

BREAD

AMUSE-BOUCHE

· BUCKWHEAT / PUMPKIN · STURGEON / CELERY · BLACK PUDDING / LARDO

ROE DEER / JERUSALEM ARTICHOKE / FERMENTED GARLIC

DUCK / SMOKED CURD CHEESE / PLUM

ARCTIC CHAR / CRAYFISH / CELERIAC

IBERICO PORK TENDERLOIN / BEANS / PUMPKIN

MUSHROOMS / PARMESAN / TRUFFLE

HAZELNUT / BLACK SALSIFY

CARROT / SEA BUCKTHORN / ORANGE

PETITS FOURS

· TART / APPLE · CHOCOLATE / PISTACHIO · PLUM / MONTENEGRO AMARO

BLOSSOM MENU	480 PLN
ANTONIUS SIBERIAN CAVIAR 50 G	560 PLN
WINE PAIRING	390 PLN
SELECTED WINE PAIRING	690 PLN
NON-ALCOHOLIC PAIRING	260 PLN

À la carte menu is available Monday to Thursday.

A'LA CARTE MENU

ANTONIUS CAVIAR | DAVID HERVÉ OYSTERS

CAVIAR SIBERIAN 30G	360 PLN
CAVIAR SIBERIAN 50G	560 PLN
CAVIAR OSCIETRA 30G	390 PLN
CAVIAR OSCIETRA 50G	590 PLN
OYSTER / ANTONIUS CAVIAR	49 PLN
OYSTER / MIGNONETTE SAUCE	25 PLN

STARTERS

ROE DEER / JERUSALEM ARTICHOKE / FERMENTED GARLIC	69 PLN
DUCK / SMOKED CURD CHEESE / PLUM	69 PLN
AMBERJACK / SQUID / MANGO	69 PLN
CELERIAC / BUCKWHEAT / BRUSSELS SPROUTS	59 PLN
BOUILLABAISSE	49 PLN

MAIN COURSES

ARCTIC CHAR / CRAYFISH / CELERIAC	139 PLN
IBERICO PORK TENDERLOIN / BEANS / PUMPKIN	139 PLN
MUSHROOMS / PARMESAN / TRUFFLE	129 PLN
BEEF TENDERLOIN / POLENTA / RED CABBAGE	139 PLN

DESSERTS

CARROT / SEA BUCKTHORN / ORANGE	39 PLN
MANGO / PASSION FRUIT / COCONUT	35 PLN
CARAMEL CHOCOLATE / PEANUTS / COFFEE	35 PLN

SIDES

BEEF CHEEK / POTATO DUMPLINGS / PECORINO	59 PLN
JERUSALEM ARTICHOKE / EGG YOLK / BÉARNAISE	59 PLN
PORK CHEEK CROQUETAS / JAMÓN SERRANO GRAN RESERVA / CHIPOTLE MAYO	45 PLN
CHEESE & CHARCUTERIE BOARD	105 PLN

Please let us know about any allergies in advance, ideally when booking, so we can prepare your menu accordingly.

All prices include VAT. A 10% service charge will be added to your bill.
Allergen information is available from our team.

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