

Ladies and Gentlemen,

Let me invite you on an extraordinary culinary journey, inspired by Polish cuisine popular in the interwar period. When selecting products, I am always guided by their quality and freshness, as well as a historical reference to the 20s and 30s of the last century.

While celebrating exceptional flavors,
I wish you unforgettable culinary experiences.



Kamil Kit

Décompresja Restaurant Chef

TASTING MENU

Trust the experience and creativity of our Chef.

The original tasting menu consists of five or seven dishes.

At your request, the sommelier will select a perfectly composed wine.

FIVE DISHES	460 zł per person (680 zł per person with wine tasting)
SEVEN DISHES	560 zł per person (850 zł per person with wine tasting)

APPETIZERS

Siberian sturgeon caviar with
choux pastry and champagne 120 g (caviar 15 g) **400 zł**

Gluten, eggs, fish, soya, lactose, sulphites, molluscs

Duck liver on garlic purée
with potato fondant and shallot crisps 150 g **120 zł**

Soya, lactose, sulphites



Fava bean terrine with sunflower
seeds, baby carrot crisps,
onions and blackcurrant jam 150 g **110 zł**

Soya, lactose, nuts, sulphites



SALADS

A selection of organic vegetables
with saffron sauce 150 g 130 zł

Soya, lactose, celery, sulphites



Garden with raspberry vinaigrette,
kohlrabi, cucumber, tomato, pepper
and blue goat's cheese croquettes 200 g 130 zł

Gluten, lactose, mustard, sulphites



SOUPS

Porcini mushroom soup
with young cabbage and amaranth 250 ml 60 zł

Soya, celery, sulphites



Red cabbage cold soup
with baby potatoes,
turnip and quail eggs 250 ml 50 zł

Eggs, lactose



MAIN DISHES

Polish catfish on kale
with gooseberries, tomatoes
confit and baby carrots 250 g 250 zł

Fish, lactose



Tub gurnard on sorrel and
parsnip purée with steppe boletus
mushrooms and flageolet bean 250 g 290 zł


Fish, lactose, sulphites, molluscs




Traditional Polish bread dumplings
in mushroom sauce with morels,
green beans and roasted buckwheat 230 g 150 zł

Gluten, eggs, soya, lactose, sulphites



Grilled veal loin on cauliflower purée
with orange zest, courgette noodles
and fire-roasted potatoes 280 g **270 zł** 
Soya, lactose, celery, sulphites

Kobe Wagyu A5 sirloin with a selection
of vegetables and seasonal mushrooms 300 g **1090 zł** 
Soya, lactose, celery, sulphites

DESSERTS

Honey cake with cognac cream,
Italian meringue and cashews 160 g **60 zł** 
Gluten, eggs, lactose, nuts, sulphites

Apple and lime cheesecake
with green apple sorbet
and a cream roll 160 g **60 zł** 
Gluten, eggs, lactose

DIGESTIF

Bumbu The Original Rum 4 cl **42 zł**
Fernet Branca 4 cl **28 zł**
Ron Zacapa 23 Y.O. Rum 4 cl **79 zł**
Armagnac Lauvia Vintage 4 cl **99 zł**
Grappa Serego Alighieri di Amarone 4 cl **62 zł**
Nalewka Staropolska 4 cl **36 zł**

We will be pleased to present you with our selection of flavours.



Reduced gluten content



Reduced lactose content



Vegetarian

Information about the alcohol content by volume is provided in the spirits list.