

Dear Guests,

The Décompresja Restaurant invites you to take a unique culinary journey, inspired by the cuisine of the 1920s and 1930s.

When selecting ingredients, we are committed to the quality and freshness of the produce and to the historical accuracy of our interwar recipes. The cuisine of the day was varied and eclectic with references to a diverse culinary legacy, willingly borrowing from other cuisines. It was versatile in flavours and colourful.

We hope that the menu we now present to you will find your appreciation and that the flavours of the dishes pamper your palates. It is our desire that the atmosphere of this restaurant allows you to find peace and harmony which favour the celebration of exceptional flavours.

Wishing you a satisfying culinary journey.

TASTING MENU

Entrust your palates to the creativity and expertise of our Chef. We wish to present to you his own tasting menu – five or seven retrospections based on our best ecological produce, following the rhythm of changing seasons. Step by step, we will unveil the flavours of the past. These recipes are deeply rooted in tradition, yet served in a novel way where the quintessence is the flavour itself.

We hope that this unique culinary journey will bring you many exceptional sensations.

TASTING MENU

5 retrospections – price 260 zł per person

7 retrospections – price 330 zł per person




WINE PAIRING

Our sommelier will help you select wine that will ideally match the range of flavours and aromas.


WINE PAIRING – prices starting from 150 zł per person

Kamil Kit, Chef






APPETIZERS

Grilled frog legs with truffle carrots, chanterelles, tapioca and nasturtium spongecake	160 g	92 zł	
<i>Gluten, eggs, lactose, celery, sulphites</i>			
Homemade ribbons with seasonal ingredients on a white wine sauce	170 g	69 zł	
<i>Gluten, eggs, soya, lactose, celery, sulphites</i>			
Veal tongues with strawberries, kohlrabi ravioli infused with cherry brandy and horseradish cheese	160 g	67 zł	
<i>Gluten, lactose, mustard, sulphites</i>			
Wild duck and kaffir broth with morel and zucchini noodles	330 ml	74 zł	
<i>Soya, lactose, celery</i>			
Watermelon and cucumber cooler with yellow beetroot, tomato jelly and soft sheep cheese	280 ml	51 zł	 
<i>Lactose</i>			

MAIN DISHES

Polish catfish with new cabbage, maturing cheese dumplings, coloured cauliflower and saffron sauce	240 g	98 zł	
<i>Gluten, eggs, fish, lactose, celery, sulphites</i>			
Eel with kale, roasted water oats, baby carrots and truffle potato	240 g	210 zł	
<i>Fish, soya, lactose, celery, sulphites</i>			
Veal liver with new potatoes, broad beans and cherry sauce	250 g	129 zł	
<i>Gluten, soya, lactose, celery, sulphites</i>			
Boneless lamb loin with sage, malted lentils and sugar snap peas	250 g	198 zł	
<i>Gluten, lactose, celery, sulphites</i>			
Wagyu bavette steak with a selection of seasonal vegetables and mushrooms with demi-glace sauce	300 g	300 zł	
<i>Gluten, soya, lactose, nuts, celery, sulphites</i>			

DESSERTS

Lazy dumplings with kogel-mogel and currants	220 g	 45 zł
<i>Gluten, eggs, lactose</i>		 
Chocolate assiette	200 g	92 zł
<i>Lactose</i>		
Dandelion mousse with gooseberry and bergamot ice cream	150 g	 49 zł
<i>Gluten, eggs, lactose, nuts, sesame seeds</i>		
Selection of regional cheeses	150 g	 69 zł
<i>Gluten, peanuts, soya, lactose, nuts, sulphites</i>		



Gluten-free ingredients



Lactose-free



Vegetarian