

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 When selecting products, I am always guided by their quality and freshness, as well as a historical reference to the 20s and 30s of the last century.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 16 g) **350 zł**

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

**Marinated goose breast
with lime cream cheese,
turnip and ramson biscuit** 150 g **130 zł**



Gluten, eggs, lactose



**Terrina made of buckwheat groats
and heather honey with
morel mushrooms and rhubarb** 170 g **120 zł**

Eggs, soya, lactose, sulphites




SALADS

A selection of organic vegetables
with saffron sauce 150 g **120 zł**  
Soya, lactose, celery, sulphites


Mixed lettuce with grilled sheep cheese,
gooseberries, roasted flax seeds
and strawberry vinaigrette 200 g **130 zł**  
Lactose, sulphites

SOUPS

Fish soup with smoked catfish dumplings,
sugar snap peas and pepper oil 250 ml **80 zł** 
Gluten, fish, soya, celery, sulphites


Cold low-salt pickle soup
with campfire potatoes
and quail egg 250 ml **50 zł**  
Eggs, lactose


MAIN DISHES

Sturgeon sous vide in soy and ginger
marinade with kale, king oyster mushroom
and cherry tomato confit 280 g **260 zł** 
Fish, soya, lactose


Turbot with celery and
green apple gel, beet au gratin,
pearl onions and glasswort 250 g **270 zł** 
Fish, celery, lactose

Homemade pasta over veal sauce
with quail breast, string beans
and roasted cherry tomatoes 230 g **160 zł**
Gluten, eggs, soya, lactose, celery, sulphites

Saddle of Tyrolean milk-fed lamb
with young cabbage in sweet wine,
fondant potatoes and wild broccoli 290 g **420 zł** 
Lactose, sulphites

Kobe Wagyu A5 sirloin with a selection
of vegetables and seasonal mushrooms 300 g **900 zł** 
Soya, lactose, nuts, celery, sulphites

DESSERTS

Raspberry cream with basil,
white chocolate and corn ice cream 150 g **70 zł** 
Gluten, eggs, lactose

Coffee mousse
with blackcurrant 200 g **70 zł** 
Gluten, eggs, lactose

DIGESTIF

Bumbu The Original Rum 4 cl **40 zł**
Fernet Branca 4 cl **28 zł**
Ron Zacapa 23 Y.O. Rum 4 cl **79 zł**
Armagnac Lauvia Vintage 4 cl **99 zł**
Calvados Château du Breuil X.O. 4 cl **99 zł**
Rémy Martin 1738 Accord Royal 4 cl **89 zł**
Martell X.O. 4 cl **179 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.



Gluten-free ingredients



Lactose-free



Vegetarian