

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 When selecting products, I am always guided by their quality and freshness, as well as a historical reference to the 20s and 30s of the last century.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

Farm rabbit liver marinated  
in honey and ginger with pumpkin,  
kale, and onion cookies ..... 150 g 150 zł

*Gluten, eggs, soya, lactose, mustard, sulphites*

Siberian sturgeon caviar  
with choux pastry and champagne ..... 120 g (caviar 16 g) 350 zł

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

Carrot  
assiette ..... 150 g 80 zł

*Sulphites*



SALADS

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

*Soya, lactose, celery, sulphites*



Mixed lettuce with low temperature roasted pheasant, rowan, pear, and pine nuts ..... 200 g 160 zł

*Lactose, mustard, sulphites*



SOUPS

Sauerkraut soup with smoked meat, served with confit goose croquettes ..... 250 ml 80 zł

*Gluten, eggs, soya, lactose, celery, sulphites*



Chestnut cream with boletus and roasted flax seeds ..... 250 ml 90 zł

*Soya, lactose, nuts, celery*

MAIN DISHES

Hake sous vide with saffron, blackberry gel and flageolet beans ..... 280 g 230 zł

*Fish*



Coral grouper on a parsnip purée with glasswort, black chanterelles and gooseberry marinated in dandelion syrup ... 250 g 250 zł

*Fish, lactose, celery*



Homemade pasta with lamb sweetbread, sugar snap peas and blackcurrant ..... 230 g 170 zł

*Gluten, eggs, soya, lactose, celery, sulphites*

Saddle of venison with roasted beetroot and cabbage stuffed with buckwheat groats, heather honey and dried boletus ..... 290 g 270 zł

*Soya, lactose, celery, mustard, sulphites*



Kobe Wagyu A5 entrecôte with a selection of vegetables and seasonal mushrooms ..... 300 g 890 zł

*Soya, lactose, nuts, celery, sulphites*




## DESSERTS



Vanilla cheesecake with peaches ..... 150 g 80 zł

Gluten, eggs, lactose



|   |       |       |   |
|---|-------|-------|---|
| Chocolate mousse with halva ice cream,<br>Cognac and salted caramel ..... | 200 g | 70 zł |  |
|---|-------|-------|---|

Gluten, eggs, lactose, nuts, sulphites

## DIGESTIF

|                               |      |              |
|-------------------------------|------|--------------|
| <b>Bumbu The Original Rum</b> | 4 cl | <b>36 zł</b> |
|-------------------------------|------|--------------|

**Fernet Branca** ..... 4 cl 25 zł

Mount Gay Extra Old X.O. Rum ..... 4 cl 66 zł

|                        |      |       |
|------------------------|------|-------|
| Ron Zacapa 23 Y.O. Rum | 4 cl | 79 zł |
|------------------------|------|-------|

Armagnac Lauvia Vintage 1998 ..... 4 cl 99 zł

Clément Très Vieux Rhum Agricole L'Elixir ..... 4 cl 109 zł

Calvados Château du Breuil X.O. .... 4 cl 99 zł

**A.E. DOR Cigar** ..... 4 cl 129 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 | 35 zł |
|---------------------|------|-------|

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



### Gluten-free ingredients



**Lactose-free**



Vegetarian