

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 When selecting products, I am always guided by their quality and freshness, as well as a historical reference to the 20s and 30s of the last century.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

Venison tartare with chive
mayonnaise, marinated chanterelles
and blueberry Jägermeister gel 150 g **120 zł**



Eggs, mustard, sulphites

Gratin with porcini, saffron milk cap purée,
black chanterelle and sour cream 170 g **110 zł**



Lactose

SALADS

A selection of organic vegetables
with saffron sauce 150 g **130 zł**
Soya, lactose, celery, sulphites



Mixed lettuce with raspberry
vinaigrette, yellow beet, frog legs,
cashews and vitelotte potato 200 g **130 zł**
Nuts, sulphites



SOUPS

Red borscht made with homemade
smoked meat with ravioli 250 ml **60 zł**
Gluten, soya, celery



Cream of black salsify
with roasted quinoa and boletes 250 ml **80 zł**
Soya, lactose, celery, sulphites



MAIN DISHES

Sous vide wolffish on garlic purée
with pumpkin, wild broccoli
and dried sauerkraut 280 g **200 zł**
Fish, soya, lactose, celery, sulphites



Sea bass on yellow beet
and sea buckthorn purée
with parsnip confit
and crispy potato strings 240 g **200 zł**
Ryby, soja, laktoza, seler



Lazy dumplings on pear and
mustard purée with veal sweetbread,
rowan and broad beans 270 g **150 zł**
Gluten, eggs, lactose, mustard, sulphites

Guinea fowl breast on chestnut boletus
purée with black lentils, sugar snap peas
and roasted bell pepper 260 g **200 zł**



Lactose, sulphites

Kobe Wagyu A5 sirloin with a selection
of vegetables and seasonal mushrooms 300 g **950 zł**



Soya, lactose, nuts, celery, sulphites

DESSERTS

Apple pie with white chocolate
and Italian meringue 170 g **65 zł**



Gluten, eggs, lactose, sulphites

Cheesecake with
hazelnuts and raisins 160 g **65 zł**



Gluten, eggs, lactose, nuts, sulphites

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**

Martell X.O. 4 cl **189 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