

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 When selecting products, I am always guided by their quality and freshness, as well as a historical reference to the 20s and 30s of the last century.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 three, five or seven dishes.
At your request, the sommelier will select a perfectly composed wine.

THREE DISHES		270 zł per person
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

Antonius Oscietra Caviar *****
with black puff pastry and champagne 120 g (caviar 15 g) 400 zł
Gluten, eggs, fish, soya, milk, sulphites, molluscs

Veal thymus with gratin, wild rice
and roasted pepper demi-glace 150 g 110 zł
Gluten, soya, milk, sulphites

Porcini mushroom mousse with pickled
chanterelles, Dijon mayonnaise, quinoa
and redcurrant and juniper coulis 150 g 110 zł
Eggs, soya, milk, nuts, mustard, sulphites



SOUPS

Partridge consommé with
dumplings and root vegetables

250 ml

60 zł



Gluten, eggs, soya, celery, sulphites

Cream of chestnut and mushrooms
with potato straws and porcini mushrooms

250 ml

60 zł



Soya, milk, nuts, celery

MAIN DISHES

Grilled sturgeon on a purée of celeriac
and baked apple with millet-stuffed
cabbage rolls, roasted beetroot
and sauerkraut crisps

250 g

240 zł



Fish, soya, milk, celery, sulphites

Plaice fillet on a pumpkin and garlic purée
with king trumpet mushroom and wild broccoli

250 g

280 zł



Fish, milk

Pockets with black lentils and smoked quark
served on velouté sauce, sprinkled with
rowanberries and roasted sunflower seeds

230 g

140 zł



Gluten, eggs, soya, milk, nuts, celery, sulphites

A selection of organic vegetables
with saffron sauce

150 g

130 zł



Soya, milk, celery, sulphites

Fallow deer loin with farmer's
cheese dumplings, baby carrots,
chokeberries and demi-glace

280 g

250 zł

Gluten, eggs, soya, milk, celery, sulphites

Kobe Wagyu A5 sirloin with a selection
of vegetables and seasonal mushrooms

300 g

1 100 zł



Soya, milk, celery, sulphites

DESSERTS

Gingerbread with chocolate, plum mousse and roasted hazelnuts		160 g	 60 zł
<i>Gluten, eggs, milk, nuts, sulphites</i>			

Orange cheesecake on sea buckthorn coulis with roasted white chocolate		160 g	 60 zł
<i>Gluten, eggs, milk</i>			

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.