

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

<b>Chopped lamb with chanterelles, shredded potato fries and tarragon mayonnaise</b> .....	160 g	<b>89 zł</b>	
<i>Eggs, lactose, mustard, sulphites</i>			
<b>Marinated eel in fermented soy with garlic purée, bell pepper mousse with sumac powder</b> .....	170 g	<b>110 zł</b>	
<i>Fish, soya, lactose, celery, sulphites</i>			
<b>Dried tomatoes with black chanterelle, cottage cheese with chives, potatoes with truffle and chestnuts</b> .....	160 g	<b>69 zł</b>	 
<i>Lactose</i>			
<b>Krupnik from craft beer with barley groats, dried wild mushrooms and smoked prunes</b> .....	290 ml	<b>39 zł</b>	
<i>Gluten, soya, lactose, celery, sulphites</i>			
<b>Cream of black salsify with pistachios, avocado oil, and tomato pebbles</b> .....	280 ml	<b>55 zł</b>	 
<i>Soya, lactose, nuts, celery, sulphites</i>			


## MAIN DISHES

<b>Barracuda on a white vegetable and horseradish purée with spruce, marinated pumpkin, and a shallot sauce</b> .....	240 g	<b>125 zł</b>	
<i>Fish, lactose, celery, sulphites</i>			
<b>Seriola with black lentils, orange zest and shredded sauerkraut</b> .....	250 g	<b>189 zł</b>	
<i>actose, celery, sulphites</i>			
<b>Saddle of venison with shredded black garlic, rowanberry couscous and blackberry sauce</b> .....	290 g	<b>179 zł</b>	
<i>Gluten, soya, lactose, celery, sulphites</i>			
<b>Quail with quince purée, kale and smoked butter sauce</b> .....	200 g	<b>110 zł</b>	
<i>Lactose, celery, sulphites</i>			
<b>Wagyu tenderloin with a selection of seasonal vegetables and mushrooms with a demi-glace</b> .....	300 g	<b>590 zł</b>	
<i>Gluten, soya, lactose, nuts, celery, sulphites</i>			

## DESSERTS

**"Leniwe" cottage cheese gnocchi  
with kogel-mogel and plum sauce** ..... 220 g **40 zł** 

*Gluten, eggs, lactose*

**Chocolate dessert  
with port-preserved cherries  
and lavender whipped cream** ..... 170 g **55 zł**  

*Eggs, lactose, sulphites*

**Salted caramel pear  
with hemp crumble and  
sea-buckthorn sorbet** ..... 150 g **68 zł** 

*Gluten, eggs, peanuts, soya, lactose, nuts, sesame seeds*

**A selection of regional cheeses  
with dried Sudeten beef tenderloin** ..... 170 g **80 zł**

*Gluten, peanuts, soya, lactose, nuts, sulphites*



Gluten-free ingredients



Lactose-free



Vegetarian