

Ladies and Gentlemen,  
Local and seasonal products have my most sincere appreciation. They represent our culinary heritage. They are a great inspiration to me and form the basis of my menu. I wish you pleasant and unforgettable culinary experiences.



Sławomir Kwaśniewski  
Romantyczna Restaurant Chef




## TASTING MENU

Trust the experience and creativity of our Chef.  
The original tasting menu consists of five or seven versions.  
At your request, the sommelier will select a perfectly composed wine.

FIVE DISHES	.....	510 zł per person (730 zł per person with wine tasting)
SEVEN DISHES	.....	610 zł per person (900 zł per person with wine tasting)

## APPETIZERS

Ceviche-style Baltic salmon  
flavored with citrus fruit and Polish vodka,  
served with fresh cucumber, pickled radishes,  
raspberries, chive oil and escargot caviar ..... 150 g **138 zł** 

*Fish, lactose, molluscs*

Striped spinach and black ink dumpling  
stuffed with smoked curd cheese and potatoes,  
served over cherry tomato concasse ..... 150 g **68 zł**

*Gluten, eggs, lactose, molluscs*

Escargots roasted in butter with boletus, shallot  
and garlic served with spinach sponge cake ..... 150 g **138 zł**

*Gluten, eggs, lactose, molluscs*

Chopped beef sirloin smoked immediately  
before serving, served with fish broth caviar,  
homemade pickles and chive oil ..... 160 g **139 zł**  

*Fish, mustard*

## SALADS

Crispy lettuce leaves bathed in honey-mustard vinaigrette, served with smoked eel, low-salt pickle and early vegetables ..... 200 g **96 zł**



*Fish, mustard*

Colourful salad leaves with Masurian goat's cheese coated in almonds, saffron pear, salted caramel, grilled grapes and popcorn ..... 200 g **92 zł**



*Lactose, nuts*

## SOUPS

Cold soup made of sour milk, beet greens, low-salt pickle, radish and spinach leaves, served with poached quail egg and beet sorbet ..... 200 ml **86 zł**



*Eggs, lactose*

Spicy fish soup cooked in smoked catfish broth, served with baked tomatoes, crayfish tails and pikeperch meat ..... 200 ml **92 zł**



*Fish, celery, molluscs*

## MAIN DISHES

Turbot fillet steamed with zucchini scales, served over edamame and mint purée with wild rice, vegetables and fish stock caviar ..... 280 g **282 zł**




*Fish, lactose*


Masurian perch fillet fried in ghee, served with kimchi-style marinated Chinese cabbage, smoked potatoes and cottage cheese ..... 280 g **235 zł**



*Fish, lactose*

Veal tenderloin sous vide flavored with pepper and whiskey, served with our own demi-glace sauce, herb oil potato confit, wild broccoli and baby vegetables ..... 260 g **276 zł** 

*Lactose*

Grilled Hereford beef sirloin served with potato purée enriched with truffle duxelles, a selection of spring vegetables and fermented garlic sauce ..... 280 g **342 zł** 

*Lactose*

Black cuttlefish ink spaghetti served with ramson pesto, mussel meat and young vegetables ..... 220 g **187 zł**

*Gluten, lactose, nuts, molluscs*

## DESSERTS

Chocolate cake baked with hazelnuts and dates served with vanilla ice cream, salted caramel and fruit ..... 170 g **86 zł**  

*Lactose, nuts*

A mix of goat, sheep and cow cheeses served with red onion jam, heather honey, fruits and hazelnuts ..... 180 g **92 zł**  

*Lactose, nuts*

## DIGESTIF

Bumbu The Original Rum	4 cl	40 zł
Fernet Branca	4 cl	28 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	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	139 zł
Rémy Martin 1738 Accord Royal	4 cl	89 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.*

### REGIONAL SUPPLIERS:

DYLEWSKA AGED HAM – Kalinówka farm

AGED BEEF HAM – Dreszler Butcher's

GOAT CHEESE – Nad Arem Farm

FRESH SNAILS – Eco-Farm, Agnieszka and Sławomir Sakowscy

FISH – Traditional Warmińska Smokehouse, Jarosław Parol

BLACK GARLIC – Biokarbowski, Lubawa

VEGETABLES – Ecological Horticulture Farm, Joanna and Sebastian Walkiewicz



Gluten-free ingredients



Lactose-free



Vegetarian