

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)
FIVE DISHES with Wagyu A5 and caviar	1040 zł per person (1260 zł per person with wine tasting)
SEVEN DISHES	610 zł per person
SEVEN DISHES with Wagyu A5, caviar and wine tasting	1430 zł per person

APPETIZERS

Chopped Hereford Warmia beef sirloin
smoked immediately before serving, served
in filo pastry with homemade mayonnaises
and pickles from the hotel pantry 130 g 137 zł

Gluten, eggs, lactose

Potato dumpling with crayfish meat, chanterelles
and asparagus on crayfish bisque with leek oil
and fish broth caviar dyed with sepia 150 g 126 zł

Shellfish, fish, lactose

Escargot meat roasted in ghee
with oyster mushroom, shallot and garlic
served in edible wheat tulle 150 g 138 zł

Gluten, lactose, molluscs

Antonius caviar served on ice with potato pancakes
and Masurian curd cheese with chopped vegetables 150 g 450 zł

Gluten, fish, lactose

SALADS

Smoked eel from Mr. Jarosław Parol's fish farm in Kaborno, placed among colorful lettuce leaves, served with pickled vegetables and seasonal mushrooms 200 g **99 zł**

Fish, lactose, mustard

Beef pastrami from the Dreszler butcher shop in Nowe Miasto Lubawskie, served with crispy rocket, seasonal fruit, vegetables and truffle vinaigrette 200 g **99 zł**

Mustard

SOUPS

Rich Masurian fish soup fortified with smoked catfish, served with pike, tomato concasse and dill 200 ml **98 zł**

Fish, lactose

Cold ramson cucumber soup made of soured milk with potato purée, baby vegetables and poached quail egg 200 ml **78 zł**

Eggs, lactose

MAIN DISHES

Lamb roulade in pork caul fat with boletus served with herbed potato croquettes, young vegetables and black garlic sauce 330 g **289 zł**

Lactose, celery

Japanese Wagyu A5 sirloin served with suitably warmed spinach, young mushrooms, potatoes and demi-glace sauce with green pepper and whisky 330 g **610 zł**

Lactose, celery

Masurian pikeperch paired with
Arctic char served with black lentils,
tomatoes, zucchini and
beurre blanc sauce with caviar 280 g **257 zł**

Fish, lactose



Monkfish confit in butter with herbs,
served on beet greens with
nut liqueur-glazed carrots
with cauliflower and goat cheese purée 280 g **298 zł**

Fish, lactose, nuts



DESSERTS

Crispy tart with lemon
pastry cream served with
fruit and rhubarb mousse 190 g **89 zł**

Gluten, lactose



Meringue with artisan brown
butter ice cream, almond cream,
strawberries and pollen 180 g **98 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