

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



Slow Food®



Gourmet Romantyczna Restaurant has been featured in the Michelin Guide 2026.

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 (900 zł per person with wine tasting)
SEVEN DISHES with Wagyu A5 and caviar	1140 zł per person (1430 zł per person with wine tasting)

APPETIZERS

Goat's cheese from the Nad Arem Farm breaded in almonds and served on redcurrant emulsion, with hazelnuts in salted caramel and caramelised fig

110 g 82 zł



Milk, nuts

Gravlax-style sea trout marinated in beetroot juice and chopped dill, served with pickled shallots, radishes, cottage cheese with herbs and fish stock caviar

110 g 89 zł



Fish, milk

Chopped Hereford Warmia beef tenderloin
smoked before serving, served with summer
truffle, caramelised sunflower seeds and
a selection of homemade mayonnaises 130 g **130 zł**



Eggs

Escargot sautéed in clarified butter with
chanterelles, shallots, and garlic, served
in wheat tulle on a butter and wine emulsion 150 g **105 zł**

Gluten, milk, molluscs

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

Gluten, fish, milk

SALADS

Multi-colour lettuces with vegan feta cheese
with balsamic strawberries and asparagus,
herb-infused watermelon and citrus vinaigrette 200 g **86 zł**



Mustard

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



Mustard

SOUPS

Chilled sour milk ramsons and cucumber soup,
served with mashed potatoes, baby vegetables,
and a poached quail's egg 200 ml **90 zł**



Eggs, milk

Intense lake fish fumet
enriched with smoked sturgeon,
served with tomato concassé,
chives, zander and leek oil 200 ml **98 zł**



Fish, milk

MAIN DISHES

Pike fillet fried on clarified butter with tarragon, served with a cucumber salad made of freshly-pickled cucumbers flavoured with mint, spicy early vegetables and boiled potatoes 310 g 198 zł



Fish, milk

Steamed zander with crayfish and colourful carrots, served with cabbage roll with pearl bulgur, black lentils, vegetables and Savoy cabbage and aniseed sauce made of cherry tomatoes 310 g 210 zł



Shellfish, fish, milk

Rabbit loin wrapped in Mangalica bacon, served in gravy flavoured with thyme, with grilled vegetables, potatoes confit and morels 320 g 196 zł



Milk

Veal ossobuco braised in gravy with herbs and root vegetables, served with young broad beans and chanterelles, fermented garlic and baby carrots roasted in honey 410 g 220 zł

Gluten, milk

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



Milk, celery

DESSERTS

Vegan brownie served with original rhubarb
and strawberry sorbet, with toasted white
chocolate and seasonal fruit 200 g **92 zł**



Nuts

Coffee mousse with raspberry
jelly served on lemon crumble
with spicy chocolate and fruit 180 g **89 zł**



Milk

DIGESTIF

Mount Gay Extra Old X.O. Rum 4 cl **66 zł**

Ron Zacapa 23 Y.O. Rum 4 cl **79 zł**

Calvados Château du Breuil X.O. 4 cl **99 zł**

A.E. DOR Cigar 4 cl **139 zł**

Martell X.O. 4 cl **199 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 – Riviera Wolf, Hubert Kramarski

FISH – Traditional Warmińska Smokehouse, Jarosław Parol

BLACK GARLIC – Biokarbowski, Lubawa

VEGETABLES – Ecological Horticulture Farm, Joanna and Sebastian Walkiewicz



Gluten-free ingredients



Dairy-free



Vegetarian