

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	370 zł per person (590 zł per person with wine tasting)
SEVEN DISHES	460 zł per person (750 zł per person with wine tasting)

APPETIZERS

Veal sweetbread sautéed in clarified butter, with crispy leek, parsnip, morel and smoked cherries 150 g 137 zł
Gluten, lactose

Antonius sturgeon caviar with a blini of unroasted buckwheat groats, smoked sturgeon, sour cream and egg yolk 150 g 198 zł
Gluten, eggs, fish, lactose

Escargot meat roasted in butter with boletus, shallot, garlic and spinach sponge cake 150 g 120 zł
Gluten, eggs, lactose, molluscs

Beef tenderloin tartare smoked at the moment of serving with boletus mustard and pickles 160 g 125 zł
Eggs, mustard



SALADS

Green salad leaves with Masurian goat's cheese coated in almonds, saffron pear, salted caramel, grilled grapes and popcorn 200 g **88 zł**



Lactose

Colourful salad leaves with smoked goose breast, glazed beetroot, celery, hazelnut and plum jam 200 g **89 zł**



Nuts, celery, mustard

SOUPS

Cream soup of celery roasted in herbs with pear foam and pumpkin seed oil 200 ml **63 zł**



Lactose, celery

Intense smoked catfish broth served with spinach ravioli stuffed with crayfish meat and tomatoes 180 ml **64 zł**

Gluten, fish, lactose

MAIN DISHES

Saddle of venison marinated in bay leaf powder, flambéed with mead, served with potato cake, pork fat, beetroot, black garlic and demi-glace sauce with coffee 220 g **230 zł**



Gluten, eggs

Pigeon breast flavoured with cherry liqueur with black salsify, pistachios, truffle potatoes and quince mousse 220 g **220 zł**



Lactose


Beef tenderloin steak with spinach, portobello mushroom and parsley fries 300 g **265 zł**



Lactose



Roast catfish in a wholemeal crust
with carrot and potato sponge cake,
leek and mussel sauce 220 g 198 zł
Gluten, shellfish, fish, lactose

Sea trout fried with thyme, served with
Khorasan wheat, Brussels sprouts,
brunoise vegetables and crayfish sauce 220 g 189 zł
Gluten, shellfish, fish, lactose

Pumpkin pâté with thyme, sheep's cheese,
spinach, lime honey and pepper 200 g 129 zł 
Eggs, lactose

DESSERTS

Warm loaf with roasted Antonovka,
cranberries, white chocolate,
spices and vanilla sauce 160 g 67 zł 
Gluten, eggs, lactose

Chocolate-covered plum with rosemary mousse,
truffle and cocoa crumble and bilberry emulsion 140 g 68 zł  
Lactose

DIGESTIF

Carpatia Vodka	4 cl	119 zł
Fernet Branca	4 cl	24 zł
Młody Ziemniak	4 cl	45 zł
Ron Zacapa 23 Y.O. Rum	4 cl	79 zł
Armagnac Lauvia X.O.	4 cl	79 zł
Calvados Château du Breuil V.S.O.P.	4 cl	49 zł
Calvados Château du Breuil X.O.	4 cl	99 zł
A.E. DOR Cigar	4 cl	119 zł
Rémy Martin 1738 Accord Royal	4 cl	89 zł
Martell X.O.	4 cl	179 zł
Grappa Serego Alighieri di Amarone	4 cl	59 zł
Nalewka Staropolska	4 cl	35 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