

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	460 zł per person (680 zł per person with wine tasting)
SEVEN DISHES	560 zł per person (850 zł per person with wine tasting)

APPETIZERS

Dutch pickled herring,
served with elderflower-flavored
beetroots, smoked potatoes, celery
and pickled honey mushrooms 150 g 105 zł

Fish, lactose, celery



Smooth hare pâté enriched with
linden honey, served with buttery boletes
and demi-glace plum sauce 150 g 105 zł

Eggs, lactose



Escargots roasted in butter with boletus, shallot
and garlic served with spinach sponge cake 150 g 120 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

Gluten, fish, mustard



SALADS

Crispy lettuce leaves bathed
in raspberry vinaigrette,
served with pepper-flavored beef,
seasonal fruits and chestnuts 200 g **89 zł**

Nuts



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

Lactose, nuts



SOUPS

Strong wild fowl consommé,
served with beef candy,
carrot julienne and parsley powder 200 ml **72 zł**

Gluten, celery



Spicy fish soup cooked in smoked catfish
broth, served with baked tomatoes,
crayfish tails and pikeperch meat 200 ml **84 zł**

Fish, celery, molluscs



MAIN DISHES

Masurian zander fillet confit
in herb butter served over
jasmine rice with saffron,
baby carrots and caviar sauce 280 g **235 zł**

Fish, lactose



Halibut steak baked in basil
and rocket pesto served with black
lentils, roasted mini courgette,
carrot mousse and lemon sauce 280 g **265 zł**

Fish, lactose



Rabbit legs stuffed with pistachios
and morel mushrooms, served with
pumpkin potato dumplings and
vegetable tagliatelle in thyme sauce 230 g 267 zł

Gluten, lactose, nuts

Goose breast marinated in sea salt
and cane sugar, served with
beetroot cake and Jerusalem artichoke
on baked apple emulsion with sweet grass 220 g 277 zł

Gluten, eggs, lactose

Hereford beef tenderloin flambéed
in sloe gin served with fresh truffle,
potato purée, a selection of vegetables
and fermented garlic sauce 300 g 330 zł

Lactose

DESSERTS

Chocolate cake baked with
hazelnuts and dates served
with vanilla ice cream,
salted caramel and fruit 170 g 75 zł

Lactose, nuts

Velvet parsnip and white chocolate mousse
dusted with pine powder, served on a
chocolate cookie with fruits, caramelized
chocolate and raspberry sauce 150 g 72 zł

Gluten, lactose

DIGESTIF

Bumbu The Original Rum	4 cl	36 zł
Fernet Branca	4 cl	25 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 1998	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	129 zł
Rémy Martin 1738 Accord Royal	4 cl	89 zł
Martell X.O.	4 cl	179 zł
Grappa Serego Alighieri di Amarone	4 cl	62 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