

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 (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

Chopped Hereford Warmia beef
tenderloin smoked at the time of serving,
served with home-made mayonnaise
and pickles from the hotel larder 130 g 137 zł

Gluten, eggs, lactose

Veal sweetbread browned with brown butter,
served with garlic, shallots, cream sauce,
bolete, thymus and Jerusalem artichoke 130 g 128 zł

Lactose

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

Shellfish, fish, lactose

Escargot roasted in clarified butter
with oyster mushrooms, shallots
and garlic, served in a wheat tulle 150 g 138 zł

Gluten, lactose, molluscs

Antonius Oscietra ***** 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 and truffle vinaigrette 200 g 99 zł  

Mustard

SOUPS

Cream of roasted pumpkin with
ginger, roasted sunflower seeds,
chestnuts and bison grass foam 200 ml 72 zł 

Lactose

Guinea fowl consommé with true morels
stuffed with bolete duxelles, coloured
carrots and wagyu dumplings with lovage oil 200 ml 103 zł

Gluten, lactose, celery

Goose gizzard stew with root vegetables
and marjoram, flavoured with nutmeg,
served with jasmine chips 200 ml 82 zł 

Gluten, celery

MAIN DISHES

Masurian zander and alpine trout
served with black lentils, tomatoes
and courgettes in beurre blanc with caviar 280 g **257 zł**



Fish, lactose

Pan-fried meagre with pumpkin roasted in
buckwheat honey, mashed potatoes with leek in butter,
Brussels sprouts and smoked trout velouté 280 g **276 zł**



Fish, lactose

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



Lactose, celery

Grilled deer loin on creamy
vanilla-flavoured parsnip, with steppe
bolete, potatoes confit with herbs and
blackcurrant emulsion 330 g **298 zł**



Lactose

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



Lactose, celery

DESSERTS

Chocolate ball with Italian
pistachio semifreddo, lemon
crumble and forest fruit hot sauce 180 g **98 zł**



Lactose, nuts

Orange-scented Reinette Grise apple pie with
cranberries, served on salted caramel with original
vanilla and Malibu-flavoured ice cream 200 g **87 zł**



Gluten, lactose

DIGESTIF

Bumbu The Original Rum	4 cl	42 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	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 – Eco-Farm, Agnieszka and Sławomir Sakowscy

FISH – Traditional Warmińska Smokehouse, Jarosław Parol

BLACK GARLIC – Biokarbowski, Lubawa

VEGETABLES – Ecological Horticulture Farm, Joanna and Sebastian Walkiewicz



Reduced gluten content



Reduced lactose content



Vegetarian

Information about the alcohol content by volume is provided in the spirits list.