

Dear Guests,

I value local and seasonal products the most. They constitute our culinary heritage. They are my inspiration and the basis of my menu. I wish you pleasant and unforgettable culinary experiences.

Sławomir Kwaśniewski
Romantyczna Restaurant Chef






TASTING MENU

Entrust your palates to the creativity and expertise of our Chef. Enjoy his own tasting menu – five or seven dishes, to which our sommelier, at your request, will help you select matching wine.



FIVE DISHES	240 zł (with wine 410 zł) per person
SEVEN DISHES	350 zł (with wine 590 zł) per person



COLD APPETIZERS

**Rillettes of smoked catfish
rolled in Dylewska ham from Kalinówka** 
Smoked catfish, pickled radish, pickled cucumber, chive mayonnaise 140 g **57 zł**
Fish

Beef tartare smoked at the moment of serving  
Beef tenderloin, boletus mustard,
red onion, marinated peppers, pearl onion 160 g **65 zł**
Eggs, mustard

WARM APPETIZERS

Escargot meat with boletus caps  
Escargots, boletus mushrooms, zucchini, root vegetables, onion, garlic, butter 140 g **72 zł**
Celery, sulphites, molluscs

Baked goat cheese with smoked Suska plum  
Goat cheese, smoked Suska plum, pistachio nuts, blackcurrant emulsion 140 g **62 zł**
Lactose, nuts

SALADS

Mix of greens with slowly matured beef ham

Slowly matured beef ham, rocket, lamb's lettuce, hazelnuts, balsamico cream, truffle oil, seasonal fruits 210 g **63 zł**



Gluten, nuts

Pike-perch aged with citrus juice in multi-colored lettuce leaves

Pike perch, fennel, oak leaf lettuce, romaine lettuce, vinaigrette sauce, sea buckthorn mousse, natural yoghurt, red onion 160 g **62 zł**



Fish, lactose

SOUPS

Consommé with a bouquet of pheasant and quail meats with morels

Consommé, grey potato dumplings, roasted shallots, carrots, parsley, morel mushrooms 180 ml **48 zł**

Gluten, eggs, lactose, celery

Boletus soup

Broth of dried boletus mushrooms, boletus mushroom and vegetable dumpling, potato crisps, sour cream 180 ml **41 zł**



Gluten, eggs, lactose, celery

MAIN COURSE

Sturgeon fillet smoked with alder smoke

Sturgeon, kohlrabi, potato croquette, quail egg, roasted pepper 220 g **110 zł**



Eggs, fish, lactose, nuts

Pike perch fried on herb butter

Pike perch, black beluga lentils, glazed carrots, spinach, garlic, honey, Café de Paris sauce 310 g **95 zł**



Eggs, fish, lactose, celery

Gingerbread-flavored guinea fowl fillet

Guinea fowl fillet, corn purée, unroasted buckwheat groats, chestnuts, root vegetables 220 g **98 zł**



Lactose, celery

Grilled deer

Saddle of deer, beet and raspberry mousse, confit potatoes,
curd and sour cream sauce, coffee demi-glace

330 g 125 zł



Lactose

VEGETARIAN AND GLUTEN-FREE DISHES

Spinach parcel on tomato jam with herbs

Spinach, black rice, carrot, celeriac, sugar snap peas, garlic, herbs

260 g 68 zł



Eggs, lactose, celery

Roasted beetroot cake with elderflower cordial

Roasted beetroot, roasted apple mousse with bison grass

220 g 68 zł



Eggs

DESSERTS

Saffron pear stuffed with Gorgonzola

Pear, Gorgonzola, dried plums, cocoa crumble,
hazelnuts, rowanberry ice cream

180 g 44 zł



Lactose, nuts

Spicy gingerbread on beer sauce bed

Gingerbread, black currant jam, beer and cherry sauce, chocolate

180 g 46 zł



Gluten, eggs, lactose

DYLEWSKA MATURED HAM – Kalinówka farm

SLOWLY MATURED BEEF HAM – Dreszler, regional butcher

GOAT CHEESES – Nad Arem farm

ESCARGOT – Fresh Snails eco farm, Agnieszka and Sławomir Sakowski

FISH – Tradycyjna Wędzarnia Warmińska, Jarosław Parol

BLACK GARLIC – Biokarbowski, Lubawa

VEGETABLES – Eco Farm, Joanna and Sebastian Walkiewicz



Gluten-free ingredients



Lactose-free



Vegetarian

SOFT DRINKS

Cisowianka Perelage sparkling mineral water	75 cl	20 zł
Cisowianka Classique still mineral water	75 cl	20 zł
S. Pellegrino sparkling mineral water	75 cl	29 zł
Acqua Panna still mineral water	75 cl	29 zł
Coca Cola, Coca Cola zero, Fanta, Sprite, Kinley Tonic	25 cl	12 zł

FRESHLY SQUEEZED FRUIT JUICES

Orange juice	34 cl	28 zł
Grapefruit juice	34 cl	28 zł

HOT BEVERAGES

Coffee		14 zł
Espresso		14 zł
Double Espresso		22 zł
Cappuccino		17 zł
Irish coffee		29 zł
Caffè Latte		19 zł
Ronnefeldt Tea		14 zł

TINCTURES

The tinctures are prepared in a traditional homemade way, according to ancient recipes from the 15th and 16th centuries, only with natural ingredients - fruits of the oldest strains, grain alcohol and spices. The tinctures are stored in deep basements, ripen in oak barrels and glass gourds for at least one year.

We will be pleased to present you with our selection of flavours.

Old Polish Tincture	4 cl	33 zł
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