

Starters

Smoked Sturgeon

Flatbread / apple / celeriac remoulade / walnut
/ buttermilk lemon sauce / dill oil
Allergens: 1, 4, 6, 7, 8, 9, 10, 12, 13

65,-

Hereford Beef Tartar

chives / onion / lovage mayonnaise
Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13

79,-

King Prawns

Chardonnay / butter / chilli / wild garlic / croutons
Allergens: 1, 2, 3, 6, 7, 8, 9, 10, 12, 13, 14

68,-

Farmhouse Chicken Salad

Korycin cheese with fenugreek / roasted baby beets
/ strawberry vinaigrette / cucumber / roasted nut crumble
Allergens: 1, 6, 7, 8, 9, 10, 12, 13

55,-

 Cauliflower Assiette

cauliflower purée / pickled cauliflower
/ roasted cauliflower / parsley oil
Allergens: 1, 3, 6, 7, 8, 9, 10, 11, 12, 13

47,-

Polish Cheeses from Goleczewo

traditional homemade cheese with Italian herbs (30g)
long-matured cheese „Stare Złoto” (30g)
smoked long-matured cheese (30g)
matured cheese „Siwy Kazik” (30g)
sides - pear jam, honey
Allergens: 1,5,6,7,8,10,13

60,-

Caviar Antonius Siberian 4*

intense, complex, crisp flavor with a distinct and clean finish
Allergens: 4

400,-

Caviar Antonius Oscietra 4*

creamy flavor, with notes of umami and nuts,
balanced by a delicate saltiness
Allergens: 4

460,-

 vegetarian dish

The restaurant reserves the right to change individual ingredients based on their availability. Prices in PLN include VAT.

Allergens 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide 13. Lupin 14. Molluscs 15. Gluten-free dish

MENU

ARUANA W OGRODZIE

Soups

Slow-Cooked Beef Bouillon

hand-dropped noodles / lovage oil / beef shank
/ seasonal vegetables
Allergens: 1, 3, 6, 7, 9, 10, 12, 13

42,-

Cold Beetroot Soup

radish / buttermilk / kefir / cucumber / dill / egg
Allergens: 3, 6, 7, 9, 10, 12, 13

39,-

Pasta

Linguine with Chanterelles

& Crispy Bacon

creamy cream sauce / "Stare Złoto" cheese / parsley
Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13, 14

69,-

 Asparagus Ravioli

grilled asparagus / "Gapiszon" cheese foam
/ wild garlic
Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13

68,-

Main courses

Aged Beef Tenderloin

broccolini / blackberries / chili-tarragon dressing
/ wild garlic potatoes
Allergens: 6, 7, 8, 9, 10, 12, 13

180,-

Guinea Fowl Leg Confit

baby beet salad / nuts / blackcurrant vinaigrette
/ fried "kopytka" dumplings / buttermilk-lovage sauce
Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13

92,-

Podhale Lamb Rump

green beans / pearl barley / yogurt-mint sauce
Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13

130,-

Squid Steak with a Polish Twist

"Stare Złoto" cheese croquette / chorizo / Romaine lettuce
/ tomato salsa / chorizo mayonnaise
Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13, 14

80,-

Sea Bass

fire-roasted leek / almond crumble with truffle
/ olive oil confit potatoes
Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13, 14

92,-

Zander in a Light Citrus Style

fennel salad / citrus vinaigrette / "Jaś" beans
with tomatoes and parmesan
Allergens: 4, 6, 7, 9, 10, 12, 13

89,-

 Celeriac in Hazelnuts

grilled asparagus / young zucchini / pickled radish
/ lovage buttermilk / arugula
Allergens: 1, 3, 6, 7, 8, 9, 10, 12, 13

68,-

Desserts

"Karpatka" Cake

a modern interpretation of the classic / raspberries
Allergens: 1, 3, 7, 8, 12, 13

42,-

Burnt Butter Ice Cream

nut crumble / chocolate-hazelnut sauce
Allergens: 1, 3, 7, 8, 12, 13

42,-

Lemon Tart

Italian meringue / yuzu gel
Allergens: 1, 3, 7, 8, 12, 13

42,-

Recommended wines



Dignitat Cava Brut / DO Cava
Spain, xarel'lo, macabeo, parellada

31,- / 170,-

Prosecco Treviso extra dry
Veneto, Italy, glera

31,- / 179,-

Pinot Grigio delle Venezie, Rizzardi
Verona, Italy, pinot grigio

37,- / 220,-

Johanniter Winnica Nuna
Poland, johanniter

37,- / 220,-

Rupe secca nero d'avola Sicilia
Italy, nero d'avola

34,- / 195,-

Aresti Cabina carmenere reserve
Currico Valley, Chile

33,- / 180,-