

MENU

TESTING

Meat menu - 170 pln/person

Slow-roasted sirloin, wild greens, parsnip crisps
Broth with roasted porcini mushrooms, pasta
Duck leg confit, potato puree, beetroot-truffle jam,
rowanberry sauce
Vanilla cream, cherries

Fish menu - 170 pln/person

Zander ceviche, honey-mustard sauce, zucchini, Italian
parsley
Roasted celery cream, sour cream, pumpkin seed oil
Roasted wild salmon, green pea and mint puree, rhubarb
sauce, vegetables
Viennese cheesecake, raspberry mousse

Vegan menu - 170 pln/person

Eggplant parfait, avocado, herb oil
Salsify cream, herb-infused croutons
Italian-style vegetable ragout, buckwheat
Chocolate cream with blueberries, crumble



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Artistry bakery testing 195 pln/ set of 5 tastes:

Lavender sponge cake, fruti jelly, fruit curd, light white chocolate mousse, fresh seasonal fruits

Red currant cake, chocolate sponge, cocoa mascarpone cream

Orange chocolate cake, chocolate sponge, light mascarpone cream, dark chocolate ganache, crispy chocolate, orange curd

White chocolate and raspberry cake, vanilla sponge, light mascarpone cream, white chocolate ganache, raspberry mousse

Caramel cake, caramel milk sponge, light mascarpone cream with crispy waffles and milk chocolate, caramel cream

Classic cake testing 165 pln/ set of 5 tastes:

Chocolate mousse with solid chocolate layers

Strawberry and vanilla mousse with light white chocolate

Dark sponge cake and cherries

Tiramisu with mascarpone and amaretto

White and dark sponge, cream, fresh seasonal fruits, fruit mousse

