

MENU

TESTING

Meat menu **120 pln/person**

rostbef, creamy cheese, horse radish mousse
white tomato soup
duck leg, cranberry, potato puff, apple
lemon mousse, crispy caramel

Fish menu **120 pln/person**

gravlax salmon, cream, beetroot mousse
sun-choke cream, arugula
sous-vide salmon, buckwheat pancake, cream
panna cotta, cardamon

Vegetarian menu **120 pln/person**

Colorful beetroot, goat cheese, olive
sun-choke cream, arugula
spinach dumpling, pecorino romano cheese, burnt butter
almond semifreddo, strawberry mousse

Menu of extra paid dishes **150 pln/person**

boar chop, mascarpone, dried fruits, raspberry mousse
pheasant consomme, dumplings
veal, puree sun-choke, crayfish sauce, vegetables
tart, strawberry salsa



Wine testing **50 pln/person**
set of 4 testing wines chosen for each dish

Artistry bakery testing **180 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 and dark chocolate ganache, chopped dark chocolate (crispy), orange curd
- White chocolate and raspberry cake, vanilla sponge, light mascarpone cream and white chocolate ganache, raspberry mousse
- Caramel cake, caramel milk sponge, light mascarpone cream with crispy waffles and milk chocolate, caramel cream

Classic cake testing **150 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
- Biały, ciemny biszkopt, śmietana, świeże owoce sezonowe, mus owocowy