

GUSTAW

RESTAURACJA Z HISTORIĄ

Degustacja Walentynki Valentine's Day Tasting Dinner

1. Ośmiornica

pyza drobiowa | sos pietruszkowy
Etna Bianco DOC

2. Terina z kaczki

Korzeń trybuli | skorzonera
Montepulciano D'Abruzzo Tralcetto DOC

3. Zupa rybna

grzyby | seler naciowy | marchew
A-Mano Falanghina Imprint of Mark Shannon, Puglia IGT

4. Turbot

gratine z marchewki | sos Szampan
Sabbia, Vermentino di Sardegna DOC

5. Biodrówka jagnięca

mangold | brusznicza | kapusta
Mate Brunello di Montalcino DOCG

6. Biała czekolada

róża | granat
La Rosa Selvatica Moscato d'Asti

Cena - 349 zł / os.

Pairing win - 199 zł / os.

1. Octopus

chicken dumpling | parsley sauce
Etna Bianco DOC

2. Duck terrine

turnip root | salsify
Montepulciano D'Abruzzo Tralcetto DOC

3. Fish soup

mushrooms | selery | carrot
A-Mano Falanghina Imprint of Mark Shannon, Puglia IGT

4. Turbot

gratinated carrots | Champagne sauce
Sabbia, Vermentino di Sardegna DOC

5. Lamb shank

beta leaves | cloudberry | cabbage
Mate Brunello di Montalcino DOCG

6. White chocolate

rose | pomegranate
La Rosa Selvatica Moscato d'Asti

Price - 349 PLN per person

Wine pairing - 199 PLN per person