

GIEWONT MAISON DE CUISINE

giewont

*Summer
Menu*

Cold starters

*Seasoning beef tartare
with forest mushrooms 57 zł*

*Polish Highlander char
with preserved beetroot 39 zł*

*White cabbage
with bundz cheese and avocado 37 zł*

Hot starters

*Lime Tree Hill egg
with Reblochon de Savoie cheese, cauliflower and bacon 39 zł*

*Foie gras
with moskol and rhubarb confiture or fig 77 zł*

*Lamb dumplings
with Brusek Ochotnicki cheese and rosemary garlic sauce 43 zł*

Soups

*Sour soup anew
with lamb rib and smoke potato 43 zł*

*Langoustine fish soup
with sturgeon and char 43 zł*

Main dishes

*Seasoning entrecote/ beef tenderloin with parsley
bernese sauce/ red wine sauce 125 zł/105 zł*

*Seasoning duck breast in smoke hay
with beet leaves and horseradish 69 zł*

*Chicken breast
with mammoth beans and young potatoes 63 zł*

*Stew vegetable sturgeon
with leek and fumè sauce 77 zł*

Vegan dishes

*White cabbage
with smoked mustard and avocado 31 zł*

*Mammoth beans
champignons purée and preserve chanterelle 33 zł*

*Marinated beetroot cream soup
with nuts and horseradish 33 zł*

*Three grains risotto
with Pouilly-Fumé wine and Polish chanterelle 49 zł*

Desserts

Pâte à Choux

*with white chocolate chantilly cream,
cherries confiture and lavender powder 33 zł*

Nut parfait

with amaretto and brioche 31 zł

Goat milk creme brulee

with pistachio 29 zł

Chocolate millefeuille

with blueberry coulis and vanilla sauce 33 zł

Seasonal fruit tart

with diplomat cream 29 zł

*We kindly inform that differences may occur
between the on-line menu and the current offer
available in-house.*

GIEWONT MAISON DE CUISINE

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Tasting

Menu

Summer

5 dishes

*Seasoning beef tartare
with forest mushrooms*

*Lime Tree Hill egg
with Reblochon de Savoie cheese, cauliflower and bacon*

*Sour soup anew
with lamb rib and smoke potato*

*Stew vegetable sturgeon
with leek and fumè sauce*

*Pâte à Choux
with white chocolate chantilly cream,
cherries confiture and lavender powder*

270 zł

7 dishes

White cabbage

with smoked mustard and avocado

Lime Tree Hill egg

with Reblochon de Savoie cheese, cauliflower and bacon

Foie gras

with moskol and rhubarb confiture or fig

Sour soup anew

with lamb rib and smoke potato

Stew vegetable sturgeon

with leek and fumè sauce

Seasoning beef tenderloin with parsley

bernese sauce/ red wine sauce

Pâte à Choux

with white chocolate chantilly cream,

cherries confiture and lavender powder

370zł

vegan menu 5 dishes

*White cabbage
with smoked mustard and avocado*

*Mammoth beans
champignons purée and preserve chanterelle*

*Marinated beetroot cream soup
with nuts and horseradish*

*Three grains risotto
with Pouilly-Fumé wine and Polish chanterelle*

*Chocolate millefeuille
with blueberry coulis and vanilla sauce*

210 zł

Tasting menu is served till 9 pm.

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