

GIEWONT MAISON DE CUISINE

giewont

Tasting

Menu

Winter

5 dishes

*Polish Highlander char
with preserved beetroot*

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

*Sour soup anew
with lamb rib and smoke potato*

*Zaczyk dry-aging (wet aging beef tenderloin)
with wild broccoli
and roquefort sauce*

*Goat milk creme brulee
with pistachio*

270 zł

7 dishes

*Seasoning beef tartare
with forest mushrooms*

*Foie gras de canard
served on moskol with grape confiture
and Raglan heather honey*

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

*Sour soup anew
with lamb rib and smoke potato*

*Aquanord sea bass
with bisque langoustine sauce
and pak choi cabbage*

*Lime Tree Hill chicken breast
with kohlrabi trio and cauliflower*

*Pâte à Choux with nut chantilly cream,
caramel ice-cream and Kamchatka berry*

370 zł

vegan menu 5 dishes

*Beetroot tartar
with vegan egg*

*Hopi Orange pumpkin cream soup
with cereal chips*

*Mushroom stuffing raviolo
with champignon sauce*

*Three cereal risotto
with Pouilly-Fumè wine
and caramelised carrot*

*Valrhona chocolate millefeuille
with purple plum*

250 zł

Tasting menu is served till 9 pm.

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