

GIEWONT MAISON DE CUISINE

giewont

*Winter
Menu*

Cold starters

*Seasoning beef tartare
with forest mushrooms 63 zł*

*Polish Highlander char
with preserved beetroot 43 zł*

*Beetroot tartar
with vegan egg 35 zł*

Hot starters

*Lime Tree Hill egg
with Reblochon de Savoie cheese,
cauliflower and bacon 47 zł*

*Foie gras de canard
served on moskol with grape confiture
and Raglan heather honey 77 zł*

*Mushroom stuffing raviolo
with egg yolk 49 zł*

Soups

*Sour soup anew
with lamb rib and smoke potato 49 zł*

*Hopi Orange pumpkin cream soup
with cereal chips 39 zł*

*Onion soup
with croutons and French emmental cheese 47 zł*

Main dishes

*Zaczyk dry-aging/ wet aging beef
tenderloin/ entrecôte with wild broccoli
and roquefort sauce 135 zł*

*Aveyron lamb
with green bean and potato purée 149 zł*

*Lime Tree Hill chicken breast
with kohlrabi trio and cauliflower 79 zł*

*Aquanord sea bass
with bisque langoustine sauce
and pak choi cabbage 149 zł*

Vegan dishes

*Beetroot tartar
with vegan egg 35 zł*

*Hopi Orange pumpkin cream soup
with cereal chips 39 zł*

*Mushroom stuffing raviolo
with champignon sauce 49 zł*

*Three cereal risotto
with Pouilly-Fumè wine
and caramelised carrot 49 zł*

Cheese

Cheese selection 75 zł

Desserts

*Goat milk creme brulee
with pistachio 35 zł*

*Valrhona chocolate millefeuille
with purple plum 35 zł*

*Pâte à Choux with nut chantilly cream,
caramel ice-cream and Kamchatka berry 37 zł*

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