

Wine pairings

History

Modern / Classic

430 pln / 610 pln

Short History

Modern / Classic

270 pln / 390 pln

Non-alcoholic pairing

History

210 pln

Short History

110 pln

Our Sommelier team prepared wine selection and non-alcoholic drinks, which enhance and compliment flavors of recipes prepared in EPOKA kitchen.

a 12,5% service charge will be added to your bill



Antonius Caviar

Oscietra 6 30g*

310 pln

Siberian 6 30g*

310 pln

a 12,5% service charge will be added to your bill

Short History

Onion soup
Stuffed canapés
Cottage cheese donuts
Marinated herrings
Cucumber salad
Eel in aspic
+ Caviar Antonius Oscietra 6 130pln*

Goose liver pâté
Smoked goose breast
Goose tartare

Lobster in mayonnaise
+ Caviar Antonius Siberian 6 130pln*

Langoustine

or

“Bigos” with various roasted meats
** Wagyu 230pln*

Polish cheese selection + 50pln

Stuffed oranges
“Wety”

495 pln

a 12,5% service charge will be added to your bill

History

Onion soup
Stuffed canapés
Cottage cheese donuts
Marinated herrings
Cucumber salad
Eel in aspic
+ Caviar Antonius Oscietra 6 130pln*

Goose liver pâté
Roasted goose
Smoked goose breast
Goose tartare

Frozen foam

American-style lobster
Lobster in mayonnaise
+ Caviar Antonius Siberian 6 130pln*
Langoustine

Mushrooms
How to prepare venison
“Bigos” with various roasted meats
** Wagyu 230pln*

Polish cheese selection + 50pln

Stuffed oranges
Foam
“Wety”

635 pln

a 12,5% service charge will be added to your bill