

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*

350 pln

Siberian 6 30g*

350 pln

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

Short History

Oysters

1825
Pâté with oysters
Snails soup with doughnuts
Chopped snails for stuffing

Butter buns

Bread different way

1786
Meat pie

Veal with caviar sauce
+ Caviar Antonius Oscietra 6 130pln*

Roasted veal wrapped with sardines

1894
Frozen foam

1926
Crayfish mayonnaise
Crayfish soup with cream

1926
Turbot out of water with sauces
+ Caviar Antonius Siberian 6 130pln*

or

1682
Meat dish with apricots

1932
Blueberry cream

1686
“Wety”

545 pln

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

History

Oysters

1825
Pâté with oysters
Snails soup with doughnuts
Chopped snails for stuffing

Butter buns

Bread different way

1786
Meat pie

Veal with caviar sauce
+ Caviar Antonius Oscietra 6 130pln*
Roasted veal wrapped with sardines

1894
Frozen foam

1926
Crayfish mayonnaise
Crayfish soup with cream
Turbot out of water with sauces
+ Caviar Antonius Siberian 6 130pln*

“Animele” fried with mushrooms
1682
Cold french pâté
Meat dish with apricots

1932
Pineapple with apples
Blueberry cream

1686
“Wety”

665 pln

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