

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

Compote
Oysters
Trout with sweet or sour sauce
1825
Pastry with cream
Cucumber “mizeria”
Marinated eel
Sweet cabbage “gołąbki”
Pumpkin potage
1786
Bread
Duck the other way
Duck tartar
1894
Frozen foam
Crayfish soup with cream
1926
Crayfish mayonnaise
Crayfish pudding
1926
Turbot “au gratin”
+ *Caviar Antonius Siberian 6* 130pln*
or
1682
Beef “brazelle”
1905
Simple cheeses
Tubers fried with honey
1686
“Wety”
545 pln

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

History

Compote
Oysters
Trout with sweet or sour sauce
1825
Pastry with cream
Cucumber “mizeria”
Marinated eel
Sweet cabbage “gołąbki”
Pumpkin potage
1786
Bread
Duck the other way
Duck tartar
1894
Frozen foam
Crayfish soup with cream
Crayfish mayonnaise
1926
Crayfish pudding
Turbot “au gratin”
+ *Caviar Antonius Siberian 6* 130pln*
“Animele” fried with mushrooms
1682
Beef “brazelle”
Simple cheeses
1905
Apple with pineapple
Tubers fried with honey
1686
“Wety”
665 pln

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