Wine pairings

History Modern / Classic 430 pln / 610 pln

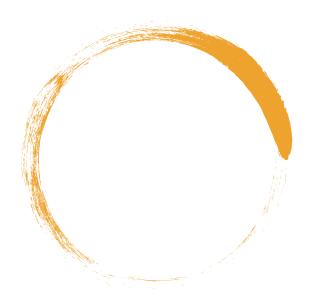
Short History Modern / Classic 270 pln / 390 pln



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.



Antonius Caviar

Oscietra 6* 30g 350 pln

Siberian 6* 30g 350 pln

Short History

Compote Oysters

Trout with sweet or sour sauce

Pastry with cream

Cucumber "mizeria"

Marinated eel

Sweet cabbage "gołąbki"

Pumpkin potage

Bread

Duck the other way

Duck tartar

Frozen foam

Crayfish mayonaisse
Crayfish pudding

Turbot "au gratin" + Caviar Antonius Siberian 6* 130pln

or

Beef "brazelle'

Simple cheeses
Tubers fried with honey

1 "Wety" 6

545 pln

History

Compote Oysters

Trout with sweet or sour sauce

Pastry with cream

Cucumber "mizeria"

Marinated eel

Sweet cabbage "gołąbki"

Pumpkin potage

Bread /

Duck the other way

Duck tartar

Frozen foam

Crayfish soup with cream

Crayfish mayonaisse

Crayfish pudding

Turbot "au gratin" + Caviar Antonius Siberian 6* 130pln

"Animele" fried with mushrooms
Beef "brazelle"

Simple cheeses
Apple with pineapple
Tubers fried with honey

1 'Wety'

665 pln