

## *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	
Bread	
Green peas	1786
Asparagus potage with green peas broth	
Chopped veal cutlets	
Frozen foam	1894
Crayfish soup with cream	
Crayfish mayonnaise	1926
Crayfish pudding	
Sea bass "au gratin"	1926
+ Antonius Siberian Caviar 6* 130 pln	
Dish with fresh mushrooms	1682
Sery zwyczajne	1905
Bulwy smażone z miodem	
"Wety"	1686
545 pln	

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## History

Compote	
Oysters	
Trout with sweet or sour sauce	1825
Pastry with cream	
Cucumber "mizeria"	
Marinated eel	
Bread	
Green peas	1786
Asparagus	
Asparagus potage with green peas broth	
Chopped veal cutlets	
Frozen foam	1894
Crayfish soup with cream	
Crayfish mayonnaise	1926
Crayfish pudding	
Sea bass "au gratin"	
+ Antonius Siberian Caviar 6* 130 pln	
"Tartuffole"	1682
Dry mushrooms	
Dish with fresh mushrooms	
Simple cheeses	1905
Apple with pineapple	
Tubers fried with honey	
"Wety"	1686
665 pln	

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