

Wine pairings

History

Modern / Classic

490 PLN / 630 PLN

Short History

Modern / Classic

350 PLN / 450 PLN



Non-alcoholic pairing

History

325 PLN

Short History

225 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
1825 Trout with sweet or sour sauce
Cucumber "mizeria"
Fresh trout
Bread
Green peas
1786 Artichokes
Chopped veal cutlets
Frozen foam
1894
Crayfish soup with cream
Crayfish mayonnaise
1926 Crayfish pudding
Fresh mushroom custard
1682
Sea bass "au gratin"
+ Antonius Siberian Caviar 6* 130 pln
lub
1682
Saddle of venison
Simple cheeses
1905
Tubers fried with honey
1686
"Wety"

595 PLN

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

History

Compote
Oysters
1825 Trout with sweet or sour sauce
Cucumber "mizeria"
Fresh trout
Bread
Green peas
1786 Artichokes
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
Fresh mushroom custard
"Tartuffole"
1682 Dry mushrooms
Saddle of venison
Simple cheeses
1905
Different colors of lettuce
Tubers fried with honey
1686
"Wety"

725 PLN

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