

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
1926
lub
1682
Saddle of venison

Simple cheeses
1905
Tubers friied with honey

"Wety"
1686

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
Nut "legumina"
Tubers fried with honey

"Wety"
1686

725 PLN

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