

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

Elderflower compote

Oysters
1825
Fresh trout
Cucumber "mizeria"

Bread

1786
Young carrot
Artichoke a la Barigoulle
Chopped veal cutlets

1894
Frozen foam

1926
Crayfish mayonnaise
Crayfish pudding

1682
„Tartuffole"

1926
Parisian-style zander
+ Antonius Siberian Caviar 6* 130 pln
or

1682
Dish with asparagus

1905
Simple cheeses
Chocolate cream

1686
"Wety"

625 PLN

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

History

Elderflower compote

Oysters
1825
Fresh trout
Cucumber "mizeria"

Bread

1786
Young carrot
Artichoke a la Barigoulle
Chopped veal cutlets

1894
Frozen foam

1926
Crayfish mayonnaise
Crayfish pudding
Parisian-style zander
+ Antonius Siberian Caviar 6* 130 pln

1682
"Tartuffole"
Dry mushrooms
Dish with asparagus

1905
Simple cheeses
Nut „legumina"
Chocolate cream

1686
"Wety"

725 PLN

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