

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
Fresh trout
Cucumber "mizeria"

1825

Bread

Dumplings with fresh mushrooms
Chopped veal cutlets

1786

1894
Frozen foam

Crayfish mayonnaise
Crayfish pudding

1926

Grilled "Skopowina"

1682

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

1926

or

Dish with asparagus

1682

Simple cheeses
Chocolate cream

1905

1686
"Wety"

625 PLN

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

History

Elderflower compote

Oysters
Fresh trout
Cucumber "mizeria"

1825

Bread

Dumplings with fresh mushrooms
Chopped veal cutlets

1786

1894
Frozen foam

Crayfish mayonnaise
Crayfish pudding
Parisian-style zander

1926

+ Antonius Siberian Caviar 6* 130 pln

Grilled "Skopowina"
Dish with asparagus

1682

Simple cheeses
Sour cream ice cream
Chocolate cream

1905

1686
"Wety"

725 PLN

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