

Ladies and Gentlemen,
Local and seasonal products have my most sincere appreciation. They represent our culinary heritage. They are a great inspiration to me and form the basis of my menu. I wish you pleasant and unforgettable culinary experiences.



Sławomir Kwaśniewski
Romantyczna Restaurant Chef



TASTING MENU

Trust the experience and creativity of our Chef.
The original tasting menu consists of five or seven versions.
At your request, the sommelier will select a perfectly composed wine.

FIVE DISHES	510 zł per person (730 zł per person with wine tasting)
FIVE DISHES with Wagyu A5 and caviar ..	1025 zł per person (1245 zł per person with wine tasting)
SEVEN DISHES	610 zł per person (900 zł per person with wine tasting)
SEVEN DISHES with Wagyu A5 and caviar	1125 zł per person (1415 zł per person with wine tasting)

APPETIZERS

Chopped Hereford Warmia beef sirloin
smoked immediately before serving, served
in filo pastry with homemade mayonnaises
and pickles from the hotel pantry 130 g 137 zł

Gluten, eggs, lactose

Saddle of venison as thin as rose petals,
served with black garlic, winter truffle,
nasturtium pods, herbs and chestnuts 130 g 139 zł



Nuts

Escargot meat roasted in ghee
with oyster mushroom, shallot and garlic
served in edible wheat tulle 150 g 138 zł

Gluten, lactose, molluscs

Antonius caviar served on ice with potato pancakes
and Masurian curd cheese with chopped vegetables 150 g 450 zł

Gluten, fish, lactose

SALADS

Crisp romaine lettuce leaves
bathed in balsamic vinaigrette,
served with the Blu di Capra
blue goat cheese, Conference pear
and caramelized pistachios 200 g **96 zł**



Lactose, nuts

Colorful crisp lettuce leaves
served with gravlax-style sea trout,
roasted yellow beetroot marinated
in mustard and seasonal fruit 200 g **98 zł**



Fish, mustard

SOUPS

Nutmeg-flavored fluffy
cream of campfire potatoes
served with goat cheese espuma,
leek oil and crispy yam strings 200 ml **77 zł**



Lactose

Capon consommé served with Wagyu
meat dumplings, black chanterelles,
roasted shallot and carrot 200 ml **98 zł**



Gluten

MAIN DISHES

Bone-in Mangalitza pork loin served
on sauerkraut and pea purée with buttered
Brussels sprouts, king oyster mushroom
and wild fowl and apple au jus 330 g **278 zł**




Lactose

Grilled saddle of mouflon served
with red cabbage, potato cake,
smoked pork fat and blackcurrant sauce 330 g **289 zł**

Gluten, lactose

Wagyu A5 sirloin served
with potato confit, morel
mushrooms, lotus root and
whisky and green pepper sauce 330 g **580 zł** 

Lactose



Masurian steamed pike with crayfish meat,
served on celeriac purée with
Romanesco cauliflower and chive oil 280 g **276 zł** 

Fish, lactose, celery

Turbot fillet fried in ghee, served with
pumpkin soufflé, butter-braised kohlrabi
and saffron sauce 280 g **298 zł**

Gluten, fish, lactose

DESSERTS

Creamy vanilla and lemon cheesecake
on crispy almond pastry,
served with salted caramel,
crème fraîche and seasonal fruit 180 g **98 zł**  

Eggs, lactose, nuts

Spiced gingerbread cake with mirabelle plums
flavored with bird cherry liqueur, served
with dry cherry and velvety chocolate 180 g **89 zł** 

Gluten, eggs, lactose

DIGESTIF

Bumbu The Original Rum	4 cl	40 zł
Fernet Branca	4 cl	28 zł
Mount Gay Extra Old X.O. Rum	4 cl	66 zł
Ron Zacapa 23 Y.O. Rum	4 cl	79 zł
Armagnac Lauvia Vintage	4 cl	99 zł
Clément Très Vieux Rhum Agricole L'Elixir	4 cl	109 zł
Calvados Château du Breuil X.O.	4 cl	99 zł
A.E. DOR Cigar	4 cl	139 zł
Rémy Martin 1738 Accord Royal	4 cl	89 zł
Martell X.O.	4 cl	189 zł
Grappa Serego Alighieri di Amarone	4 cl	62 zł
Nalewka Staropolska	4 cl	36 zł

We will be pleased to present you with our selection of flavours.

REGIONAL SUPPLIERS:

DYLEWSKA AGED HAM – Kalinówka farm

AGED BEEF HAM – Dreszler Butcher's

GOAT CHEESE – Nad Arem Farm

FRESH SNAILS – Eco-Farm, Agnieszka and Sławomir Sakowscy

FISH – Traditional Warmińska Smokehouse, Jarosław Parol

BLACK GARLIC – Biokarbowski, Lubawa

VEGETABLES – Ecological Horticulture Farm, Joanna and Sebastian Walkiewicz



Gluten-free ingredients



Lactose-free



Vegetarian