



ACANTI is a breath of fresh air on your plate. In our flavours we look for originality and unexpected combinations that give Polish cuisine a new dimension. Every dish is a moment in time that connects tradition with a modern accent, creating a unique culinary experience.

"There is no love sincerer than the love of food"
George Bernard Shaw

● **TASTING MENU** ●

419 PLN/ 2 PERSONS

The price does not include wine pairing

SET I

GILLARDEAU OYSTER

MIGNONETTE | LEMON FOAM | LEMON

G. H. Mumm Grand Cordon Brut

SET II

POLISH BEEF TENDERLOIN TARTARE

PLASTIC YOLK | PICKLES | LARDO | TRUFFLE | SUNFLOWER SEEDS | BREAD

Bouchard Aine & Fils Reserve Bourgogne Pinot Noir

SET III

WHITENED RED BORSZCHT

POTATO PUREE | DILL | BALSAMIC VINEGAR 13YO

SET IV

FRENCH GUINEA FOWL FILLET

POTATO GNOCCHI | BROAD BEANS | PECORINO ROMANO | SAFFRON MILK CAP

Domaene Wachau Riesling

SET V

SILESIAN POTATO DUMPLINGS WITH CHORIZO AND SHRIMPS

GARLIC | CHILI | PECORINO ROMANO

Purcari Nocturne Rose

SET VI

CHOCOLATE SINGLE SERVING

PEAR

Pepe Nero Primitivo

● STARTERS ●

POLISH BEEF TENDERLOIN TARTARE 59 PLN/200G

PLASTIC YOLK | PICKLES | LARDO | TRUFFLE | SUNFLOWER SEEDS | BREAD

Bouchard Aine & Fils Reserve Bourgogne Pinot Noir

BRIOCHE & BLOOD SAUSAGE 45 PLN/200G

PEACH | TRUFFLE | WASABI

Waipara Hills Sauvignon Blanc

GILLARDEAU OYSTER 34 PLN/PC

MIGNONETTE | LEMON FOAM | LEMON

G. H. Mumm Grand Cordon Brut

SCALLOP 49 PLN/150G

CELERY MOUSSE | FOAM | BEE POLLEN | JERUSALEM ARTICHOKE | GINGER

Domaene Wachau Riesling

CELERY STEAK 49 PLN/250G

PUMPKIN | BLACK CHANTERELLE | SUNFLOWER SEEDS | CHIVES | CARAMELIZED
CABBAGE

Domaene Wachau Gruener Weltliner

BUFFALO HEART TOMATO SALAD 59 PLN/300G

BURRATA | ANCHOIS | PECORINO ROMANO | CAPERS | HERBS

Ruffino Libaio Chardonnay

● SOUPS ●

MUSHROOM CONSOMME 34 PLN/300G

KHINKALI | MANGE TOUT | CARROT | BAY LEAF

WHITENED RED BORSZCHT 29 PLN/300G

POTATO PUREE | DILL | BALSAMIC VINEGAR 13YO

● MAIN COURSES ●

PINK BEEF TENDERLOIN 129 PLN/400G

ROMAINE LETTUCE | AUBERGINE | CHIVES | DEMI GLACE | GREEN PEAS

Robert Mondavi Cabernet Sauvignon

FRENCH GUINEA FOWL FILLET 87 PLN/400G

POTATO GNOCCHI | BROAD BEANS | PECORINO ROMANO | SAFFRON MILK CAP

Domaene Wachau Riesling

DUCK FILLET 85 PLN/400G

JUS | RADISH | BEETROOT | ROSE | POTATO PUREE | SUNFLOWER SEEDS

Kingston Echelon Collection Shiraz

ROSEFISH 89 PLN/300G

OLIVE JUICE | TROUT CAVIAR | WATERCRESS | LENTILS | CAULIFLOWER

Velvet Touch Chardonnay

DUMPLINGS WITH BURNED HAY 68 PLN/400G/6PCS

VEAL | FRIED CREAM | POULTRY JUS | MORELS | BRUSSELS SPROUTS

Turnau Solaris

SILESIAN POTATO DUMPLINGS WITH CHORIZO AND SHRIMPS 72 PLN/350G

GARLIC | CHILI | PECORINO ROMANO

Purcari Nocturne Rose

TRUFFLE RISOTTO 69 PLN/350G

CHAMPIGNONS | MUSHROOM POWDER | JERUSALEM ARTICHOKE | CHIVE OLIVE OIL |
SUNFLOWER SEEDS

Pio Cesare Barolo DOCG

PAPPARDELLE 71 PLN/350G

PISTACHIO PESTO | SPINACH | BURRATA | PECORINO ROMANO

Waipara Hills Sauvignon Blanc

● SIDE DISHES ●

MIXED SALAD 25 PLN/100G

OLIVE JUICE | OLIVE OIL | GREMO | MALDON SALT

GREEN BEANS 15 PLN/150G

BUTTER | TOASTED BREAD CRUMBS

STEAK FRIES 25 PLN/350G

KETCHUP | TRUFFLE MAYO | PECORINO ROMANO

● DESERTS ●

BASQUE CHEESECAKE WITH PISTACHIO 33 PLN/200G

RASPBERRY | BLUEBERRY

Croft Fine Ruby Port

MERINGUE 31 PLN/200G

MASCARPONE | CHERRIES

Antichello Prosecco Extra Dry Treviso DOC

CHOCOLATE SINGLE SERVING 31 PLN/120G

PEAR

Pepe Nero Primitivo

VEGAN 

VEGETARIAN 

We add a 10% service charge to parties of more than 6 people

● DRINKS ●

LEMONADES

1) Lemon/mint	300 ml/	20 PLN	1l/ 36 PLN
2) Mango / chilli	300 ml/	20 PLN	1l/ 36 PLN
3) Strawberry / basil / honey	300 ml/	20 PLN	1l/ 36 PLN

SPARKLING:

Cola / Cola Zero / Fanta / Sprite / Tonic	250 ml	17 PLN
Sanpellegrino	250 ml	20 PLN
Red Bull	250 ml	22 PLN
Red Bull Zero	250 ml	22 PLN

NON-SPARKLING:

Cappy orange/apple/grapefruit	250 ml	17 PLN
Acqua Panna	250 ml	20 PLN
Still water with lemon and mint – carafe	1000 ml	15 PLN

TEA:

Pot of leaf tea:

Black / earl grey / green / mint / fruit	370 ml	19 PLN
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COFFEE:

Espresso	16 PLN
Double espresso	19 PLN
Cafe Crema	19 PLN
Cappuccino	21 PLN
Flat White	21 PLN
Latte	21 PLN

BEER:

Bawełniane 5% / Przędzalniane 5,5% / Zakładowe 6,5%	500 ml	26 PLN
Folwarczne 0%	500 ml	26 PLN
Corona Extra 4,5%	330 ml	18 PLN

Corona Cero 0%	330 ml	18 PLN
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COCKTAILS:

1) Aperol Spritz	36 PLN
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Aperol / Prosecco / Soda water /

2) Cosmopolitan	34 PLN
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Vodka / Triple sec / Cranberry juice / Lime juice / Vegan egg white

3) Whisky Sour	36 PLN
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Chivas 12/ Sugar syrup / Lime juice / Angostura / Vegan egg white

4) Manhattan	40 PLN
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Woodford Reserve / Carpano Rosso / Whisky barrel aged bitters / Bay leaf oil

5) Old Fashioned	38 PLN
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The Deacon 12 / Sugar syrup / Bitters / Chorizo Oil

6) Cuba Libre	32 PLN
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Plantation Dark Original / Lime / Cola / Brown sugar

7) Martinez	36 PLN
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Beefeater / Carpano Rosso / Maraschino / Angostura

8) Gentleman	40 PLN
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Whisky Chivas 12 / Amaretto / Lime juice / Vanilla foam / Dark chocolate powder / Sea salt

9) Pornstar Martini	42 PLN
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Vailla vodka / Passion fruit puree / Lime juice / Sugar syrup / Prosecco

10) Negroni	40 PLN
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Roku / Wermut / Campari

11) Long Island Iced Tea	44 PLN
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Czarna Olcha vodka / Beefeater / Plantation 3 stars / 1800 / Triple sec / Sugar syrup / Lime juice / Cola / Kaffir

12) Gimlet	32 PLN
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Gin Mare / Sugar syrup / Lime juice / Rhubarb bitters

13) Daiquiri	32 PLN
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Plantation 3 stars / Sugar syrup / Lime juice / Lemon oil

VODKA 40 ml:

• Reyka 40%	30 PLN
• Belvedere 40%	34 PLN
• Ciroc 40%	34 PLN
• Żubrówka Bison Grass 37,5%	26 PLN
• Cachaca Ipanema 38%	26 PLN
• Ostoya Czarna 40%	24 PLN
• Chopin 40%	38 PLN

SINGLE MALT 40 ml:

• Macallan 12 yo 40%	60 PLN
• Macallan 15 yo 43%	80 PLN
• Macallan 18 yo 43%	150 PLN
• Highland Park 12 yo 40%	36 PLN
• Glen Scotia 10 yo 40%	32 PLN
• Glen Scotia 18 yo 46%	80 PLN
• Naked Malt 40%	30 PLN
• Loch Lomond 21 yo 46%	92 PLN
• Auchentoshan 12 yo 40%	32 PLN
• Dalmore 12 yo 40%	52 PLN
• Ardbeg Uigeadail 54,2%	60 PLN
• Bowmore 15 yo 43%	70 PLN
• Laphroaig 10 yo 40%	42 PLN
• Caol Ila 12 yo 43%	42 PLN
• Glenkinchie 12 yo 43%	32 PLN
• Talisker Wild Blue 48,2%	60 PLN
• Scapa 10 yo 48%	42 PLN
• Glenmorangie Quinta Ruban 46%	56 PLN
• Glenmorangie 18 yo 43%	90 PLN
• Glenmorangie Nectar Dor 46%	62 PLN

WHISKY / WHISKEY / BOURBON 40 ml:

• Bushmills 10 yo 40%	26 PLN
• Bushmills 21 yo 40%	92 PLN
• Elijah Craig 47%	34 PLN
• Woodford Reserve 43,2%	34 PLN
• Jack Daniels Single Barrel 50%	40 PLN
• Jack Daniels 40%	24 PLN
• Jameson 40%	24 PLN
• Maker's Mark 45%	26 PLN
• Chivas 12 yo 40%	24 PLN
• Chivas 18 yo 40%	52 PLN
• Chivas Ultis 40%	92 PLN
• Jahnny Walker 12 yo 40%	26 PLN
• Monkey Shoulder 40%	26 PLN
• Jim Beam Double Oak 43%	24 PLN
• The Deacon 40%	34 PLN
• Tullamore 12 yo 40%	26 PLN
• Tullamore 14 yo 41,3%	36 PLN
• Blanton's 51,5%	48 PLN

JAPANESE 40 ml:

• Nikka Coffey Grain 45%	42 PLN
• Yoichi 10 yo 45%	48 PLN
• Nikka From the Barrel 51,4%	34 PLN

COGNAC 40 ml:

• Gautier VS 40%	24 PLN
• Gautier VOSP 40%	28 PLN
• Gautier XO 40%	70 PLN

LIQUEURS 40 ml:

• Bottega Caramel 17%	14 PLN
• Bottega Fior di Latte 15%	14 PLN
• Bottega Pistacchio 15%	14 PLN
• Amaretto Disaronno 28%	16 PLN
• Tia Maria 20%	16 PLN
• Southern Comfort 35,5%	14 PLN
• St. Germain 20%	22 PLN
• Chambord 16,5%	24 PLN
• Giffard Cherry Brandy 25%	14 PLN
• Giffard Poire William 25%	14 PLN
• Giffard Creme de Peche de Vigne 16%	14 PLN
• Luxardo Maraschino 32%	18 PLN
• Cointreau 40%	16 PLN
• Midori 20%	20 PLN
• Passoa 15%	14 PLN
• Aperol 11%	18 PLN
• Campari 25%	18 PLN
• Benedictine Dom 40%	18 PLN
• Italicus Bergamotto 20%	20 PLN
• Wenneker Creme de Cassis 15%	16 PLN

TEQUILA 40 ml:

• Clase Azur Plata 40%	60 PLN
• Clase Azur Reposado 40%	80 PLN
• 1800 Reposado 38%	22 PLN
• 1800 Silver Reserva 38%	22 PLN

GIN 40 ml:

- Nikka Coffey Gin 47% 28 PLN
- Citadella Gin de France 44% 24 PLN
- Gin Mare 42,7% 32 PLN
- Monkey 47 47% 38 PLN
- Roku 43% 26 PLN
- Beefeater 37,5% 24 PLN
- Fords 45% 26 PLN
- Hendricks Orbium 43,4% 27 PLN
- Ki No Bi Tea 45% 38 PLN

RHUM 40 ml:

- Plantation 3 stars 41,2% 24 PLN
- Plantation Dark 40% 24 PLN
- Plantation OFTD 69% 30 PLN
- Kraken Black Spiced 40% 26 PLN
- Don Papa 40% 42 PLN
- Zacapa Centenario 40% 44 PLN
- Botucal Reserva Exclusiva 40% 36 PLN

VERMOUT 40 ml:

- Carpano Bianco 14,9% 20 PLN
- Carpano Rosso 16% 20 PLN