



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

● **CHEF MACIEJ PASZEK'S SIGNATURE DISH** ●

(order two days in advance)

PRICE 450 ZŁ

LOBSTER – THE UNDISPUTED KING OF SHELLFISH

&

WAGYU JAPANESE RIBEYE A5+

PUMPKIN RAVIOLI | LOBSTER BISQUE | CHORON SAUCE

● **ANTONIUS CAVIAR TASTING** ●

6-star SIBERIAN

(Diameter over 2,7 mm)

30g – 320 PLN

Caviar made from the Siberian sturgeon (*Acipenser baerii*). Its pearls are characterized by an intense aroma that will satisfy even the most demanding caviar connoisseur.

It comes in shades from black to light brown. It is prepared using the traditional Russian "Malossol" method – with a small amount of salt.

6-star OSCIETRA

(Diameter over 3,0 mm)

30g – 340 PLN

Caviar made from the Russian sturgeon (*Acipenser gueldenstaedtii*). A legendary royal delicacy.

It has a unique, rich flavor with a light nutty note. The pearls come in grey, brown, olive, or gold. It is prepared using the traditional Russian "Malossol" method – with a small amount of salt.

ADDITIONS TO EACH SET:

GILLARDEAU OYSTER | LEMON FOAM | LEMON | TOMATO VINEGAR

SOUR CREAM | BLINIS

● SPECTACLE OF FLAVOURS - ACANTI ●

475 PLN/ 2 PEOPLE

The price does not include wine pairing

AMUSE-BOUCHE

GILLARDEAU OYSTER

MIGNONETTE SAUCE | LEMON FOAM | LEMON

Act I

TARTARE OF POLISH BEEF TENDERLOIN & WAGYU A5+

PLASTIC YOLK | PICKLES | TRUFFLE | SOURDOUGH BREAD

Kleine Zalze Cellar Merlot South Africa

Act II

FRENCH FRIED DOUGHNUTS WITH TUNA

FRESH TUNA | HERBS | MAYONNAISE | CHIVES | CHILLI

Arrogant Frog Ribert Pink – Syrah Rose

Act III

MUSHROOM CAPPUCINO ON SAUERKRAUT

MASHED POTATOES | SCRATCHINGS | BAY LEAF OIL | MUSHROOM SALSA

Act IV

CABBAGE ROLLS STUFFED WITH POTATOES & MANGALICA BACON

DILL | JUS | MORELS | TRUFFLE | CHORIZO OIL

Cider Brut Louis Lauriston

Act V

AGED BEEF RIB-EYE

HASSELBACK | BLACK GARLIC BUTTER | CHIMICHURRI | GREEN BEANS | PAK CHOI

Pascual Toso Malbec

Act VI

‘LENIWE DUMPLINGS WITH FLAMBÉED PLUM

SMOKED CREAM | PLUM ICE CREAM | CRUMBLE

Royal Oporto Tawny Porto

● STARTERS ●

TARTARE OF POLISH BEEF TENDERLOIN & WAGYU A5+ – 71 PLN / 200G

PLASTIC YOLK | PICKLES | TRUFFLE | SOURDOUGH BREAD

GILLARDEAU OYSTER – 37 PLN / PC

TOMATO VINEGAR | LEMON FOAM | LEMON

OCTOPUS – 61 PLN / 150G

POTATO GRATIN | SAN MARZANO TOMATOES | WASABI | WATERCRESS

FRENCH FRIED DOUGHNUTS WITH TUNA – 55 PLN / 150G

FRESH TUNA | HERBS | MAYONNAISE | CHIVES | CHILLI

PUMPKIN RAVIOLI – 55 PLN / 200G

CHEESE FONDUE | MORELS | SUNFLOWER SEEDS | OIL

CARAMELIZED BUTTERNUT SQUASH – 49 PLN / 200G (VEGAN)

PEAR | SAUERKRAUT | PEACH SALSA | TRUFFLE | VEGAN FETA

● SOUPS ●

PUMPKIN CREAM – 34 PLN / 250ML

COFFEE HALVA ICE CREAM | PUMPKIN ESPUMA | BEE POLLEN | CHILLI POWDER

MUSHROOM CAPPUCINO ON SAUERKRAUT – 34 PLN / 250ML

MASHED POTATOES | SCRATCHINGS | BAY LEAF OIL | MUSHROOMS

● MAIN COURSES ●

BEEF TENDERLOIN MEDIUM WITH FOIE GRAS – 166 PLN / 350G

BEETROOT WELLINGTON | DEMI GLACE WITH SMOKED PLUM

AGED BEEF RIB-EYE – 145 PLN / 350G

HASSELBACK | BLACK GARLIC BUTTER | CHIMICHURRI | GREEN BEANS | PAK CHOI

MONKFISH – 136 PLN / 300G

BEURRE BLANC | OLIVE JUICE | BROCCOLI | SALMON ROE | POTATO ROLL

FRENCH GUINEA FOWL – 92 PLN / 300G

BLACK CABBAGE | OYSTER MUSHROOM | DUMPLINGS | SMOKED CURD CHEESE | BROWNED BUTTER

CABBAGE ROLL STUFFED WITH POTATOES & MANGALICA BACON – 79 PLN / 300G

DILL | JUS | MORELS | TRUFFLE | CHORIZO OIL | BLACK CABBAGE

CONFIT POTATO & FOIE GRAS – 81 PLN / 300G

OYSTER MUSHROOM | SCRATCHINGS | TRUFFLE | BLACK GARLIC JUS | CHIVES

SILESIA DUMPLINGS WITH CHORIZO & SHRIMP – 79 PLN / 300G

TRUFFLE | PECORINO ROMANO | CHIVES | CHILLI | GARLIC

FRIED EGGPLANT – 65 PLN / 300G (VEGAN)



SAN MARZANO TOMATOES | TRUFFLE | CAULIFLOWER | 13-YEAR BALSAMIC VINEGAR | NUTS

● SIDE DISHES ●

MIXED SALAD – 28 PLN / 100G



OLIVE JUICE | OIL | GREMO | SMOKED MALDON SALT

GREEN BEANS – 15 PLN / 150G



BUTTER | TOASTED BREADCRUMBS

STEAK FRIES 25 PLN/350G



KETCHUP | TRUFFLE MAYO | PECORINO ROMANO

● DESERTS ●

DUMPLINGS WITH FLAMBÉED PLUM – 35 PLN / 350G



PLUM ICE CREAM | CRUMBLE

TOFFEE FONDANT – 35 PLN / 250G



GINGERBREAD CRUMBLE

CHOCOLATE & TONKA CAKE – 35 PLN / 150G



CHERRIES | MERINGUE | COFFEE-HALVA ICE CREAM

VEGAN 

VEGETARIAN 

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

● **KIDS MENU** ●

PUMPKIN SOUP - 25 PLN / 200G



CROUTONS | COLD-PRESSED RAPESEED OIL

RIGATONI PASTA - 49 PLN / 240G



SAN MARZANO TOMATOES | PECORINO ROMANO

ITALIAN PASTA - 38 PLN / 250G



PECORINO ROMANO | BUTTER

CHICKEN STRIPS - 49 PLN / 300G

THICK FRIES | CARROT SLAW | KETCHUP

● DRINKS ●

LEMONADES

1) Lemon/mint	300 ml/ 20 PLN	1l/ 38 PLN
2) Blackberry / mint	300 ml/ 20 PLN	1l/ 38 PLN
3) Strawberry / cherry	300 ml/ 20 PLN	1l/ 38 PLN

SPARKLING:

Cola / Cola Zero / Fanta / Sprite / Tonic	250 ml	17 PLN
San Pellegrino	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	20 PLN
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COFFEE:

Espresso		16 PLN
Double espresso		19 PLN
Cafe Crema		19 PLN
Cappuccino		21 PLN
Flat White		22 PLN
Latte		22 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

COCKTAILS:

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|---|--------|
| 1. Cosmopolitan - 15.38% ABV | 38 PLN |
| Vodka / Triple Sec / Cranberry Juice / Lemon Juice / Sugar Syrup | |
| 2. Whisky Sour - 15,54% ABV | 40 PLN |
| Chivas 12/ Sugar Syrup / Lime Juice / Angostura / Vegan Egg White | |
| 3. Negroni - 16.39% ABV | 45 PLN |
| Roku / Wermut / Campari | |
| 4. Gimlet - 18,77 ABV | 44 PLN |
| Gin Mare / Sugar Syrup / Lime Juice / Rhubarb Bitters | |
| 5. Margarita - 20.90% ABV | 42 PLN |
| Tequila 1800 / Cointreau / Lime juice | |

SIGNATURE COCKTAILS

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| 1. AMOKY PALO SANTO - 25.64% ABV | 40 PLN |
| The Deacon / Palo Santo / Angostura | |
| 2. WHITE MARY - 11.51% ABV | 40 PLN |
| Celery Infused Vodka / Tomato Juice / Milk /
Worcestershire Sauce / Lime Juice / Sriracha | |
| 3. JUNGLE ORANGE MARTINI - 15.38% ABV | 55 PLN |
| Don Papa Masskara / Homemade Orange Chutney / Cointreau /
Lime Juice | |
| 4. KARMELOWY GRUNT - 10,30% ABV | 42 PLN |
| Bottega Carmel / Plantarey 3 / Lime juice / Vegan egg white | |
| 5. ARYSTOKRATA - 10.74% ABV | 48 PLN |
| Gautier VS Infused With Blueberry/ Timbur Berry Cordial /
Blueberry Foam / Chocolate / Lime Juice / Sugar Syrup | |
| 6. ESPRESSO CREMA - 2.41% ABV | 42 PLN |
| Tia Maria / Vanilla Ice Cream / Vanilla Foam / Espresso | |

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
• Czarna Olcha 40%	20 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
• 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%	36 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% 32 PLN
- Citadella Gin de France 44% 28 PLN
- Gin Mare 42,7% 36 PLN
- Monkey 47 47% 41 PLN
- Roku 43% 28 PLN
- Beefeater 37,5% 24 PLN
- Fords 45% 26 PLN
- Hendricks Orbium 43,4% 31 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% 51 PLN
- Botucal Reserva Exclusiva 40% 36 PLN

VERMOUT 40 ml:

- Carpano Bianco 14,9% 22 PLN
- Carpano Rosso 16% 22 PLN