

ACANTI

R E S T A U R A C J A

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



ANTONIUS CAVIAR TASTING 30g/340 PLN

6-STAR OSCIETRA

CAVIAR ACCOMPANIMENTS:

GILLARDEAU OYSTER | APPLE SALSA | LEMON FOAM | LEMON | SOUR CREAM | BLINIS

OSCIETRA IS RUSSIAN STURGEON CAVIAR (ACIPENSER GUELLENSTAEDTII).

APPRECIATED BY GOURMETS AROUND THE WORLD. LEGENDARY ARISTOCRATIC DISH. IT HAS A UNIQUE, INTENSE FLAVOR WITH A HINT OF NUTS. ROE BEADS COME IN GRAY, BROWN, OLIVE OR GOLD. IT IS PREPARED BY THE TRADITIONAL RUSSIAN „MALOSSOL” METHOD. GRAIN DIAMETER > 3.0 MM



REGIONAL CHEESE TASTING 300g/129 PLN

BRIOCHE BUN | FIGS | WALNUTS | HONEY | DRIED PEAR

WE INVITE YOU TO THE WORLD OF GRODZISKO ARTISAN CHEESES, WHERE EVERY PIECE IS A UNIQUE JOURNEY TO THE LAND OF AUTHENTIC FLAVORS. OUR CHEESES ARE CRAFTED WITH PASSION AND DEDICATION, COMBINING TRADITIONAL PRODUCTION METHODS WITH A MODERN APPROACH TO QUALITY. PRODUCED IN GRODZISKO (NEAR ŁÓDŹ).

● TASTING MENU ●

499 PLN/ 2 PERSONS

AMUSE-BOUCHE

GILLARDEAU OYSTER

APPLE SALSA | LEMON FOAM | LEMON

ACT I

POLISH BEEF TENDERLOIN TARTAR

LARDO | CONFIT EGG YOLK | PICKLES | TRUFFLE | BRIOCHE | FENNEL BUTTER

ACT II

GOAT CHEESE DUMPLING

BUCKWHEAT | MUSHROOM FOAM | CHESTNUT CREAM

ACT III

FERMENTED TOMATO SOUP

BAY LEAF OIL | USZKA (MINI DUMPLINGS)

ACT IV

PILLOW-SOFT POTATO GNOCCHI A'LA CARBONARA

GUANCIALE | GROSER CHEESE | COLD-PRESSED RAPESEED OIL | KALE LEAVES |
EGG YOLK

ACT V

IBERICO PORK LOIN

MUSHROOM POWDER | APPLE | POPCORN | DEMI-GLACE | CROQUETTE |
CELERY | CIDER

ACT VI

RHUBARB

GINGERBREAD CRUMBLE | BASIL ICE CREAM | PORK POPCORN (RIND)

● STARTERS ●

POLISH BEEF TENDERLOIN TARTAR 63 PLN/200G

LARDO | CONFIT EGG YOLK | PICKLES | TRUFFLE | BREAD | FENNEL BUTTER

GILLARDEAU OYSTER 38 PLN/PC

APPLE SALSA | LEMON FOAM | LEMON

SILESIA DUMPLINGS WITH CHORIZO AND PRAWNS 49 PLN/150G

TRUFFLE | GROSER CHEESE | CHIVES | CHILI | GARLIC

GOAT CHEESE DUMPLING 45 PLN/150G

BUCKWHEAT | MUSHROOM FOAM | CHESTNUT CREAM

SCOTTISH SALMON 62 PLN/150G

TOMATO WATER | WHITE RADISH | TROUT CAVIAR | RAPESEED OIL | BRIOCHE |
GUACAMOLE

CHOPPED POLISH BEETROOT 49 PLN/200G

VEGAN CHEESE | BEETROOT JELLY | SUNFLOWER SEEDS | NUTS | RADISH

● SOUPS ●

FERMENTED TOMATO SOUP 34 PLN/250 ML

BAY LEAF OIL | USZKA (MINI DUMPLINGS)

THYME ONION SOUP 34 PLN/250 ML

BRIOCHE | CARMELIZED ONIONS | GROSER CHEESE

● MAIN COURSES ●

AGED BEEF SIRLOIN 159 PLN/400G

BLACK GARLIC BUTTER | POTATO GRATIN | BUTTON MUSHROOM | BIMBI
BROCCOLI | GOLD-OF-PLEASURE OIL (RYDZOWY) | WASABI MAYONNAISE

TURBOT FISH 145 PLN/300G

MUSSELS | SMOKED BUTTER | CELERY | CHAMPAGNE SAUCE | TRUFFLE FOAM

FRENCH GUINEA FOWL 94 PLN/300G

PEAR JELLY | BLACK GARLIC DUMPLINGS | CAULIFLOWER FUNGUS (KOZIA
BRODA) | BURNT HAY AND COFFEE SAUCE

IBERICO PORK LOIN 89 PLN/300G

MUSHROOM POWDER | APPLE | POPCORN | DEMI-GLACE | CROQUETTE |
CELERY | CIDER

BUTTERY BRIOCHE & PASTRAMI 74 PLN/300G

CUCUMBER | SMOKED MAYONNAISE | ARUGULA | GREEN APPLE | MUSTARD |
HONEY | FRIES

PILLOW-SOFT POTATO GNOCCHI A'LA CARBONARA 74 PLN/300G

GUANCIALE | GROSER CHEESE | COLD-PRESSED RAPESEED OIL | KALE LEAVES |
EGG YOLK

SAFFRON RISOTTO 79 PLN/300G

SNOW PEAS | GREEN ASPARAGUS | PEAS | COLD-PRESSED RAPESEED OIL |
VEGAN PARMESAN CHEESE

TUNA SALAD 69 PLN/300G

APPLE | LIME | SNOW PEAS | RADISH | CUCUMBER | ORANGE

● SIDE DISHES ●

MIXED SALAD 28 PLN/100G 

OLIVE JUICE | OLIVE OIL | GREMO | SMOKED MALDON SALT

BOILED CAULIFLOWER 17 PLN/150G 

BUTTER | TOASTED BREAD CRUMBS

STEAK FRIES 25 PLN/350G 

KETCHUP | TRUFFLE MAYO | GROSER CHEESE

● DESSERTS ●

RHUBARB 35 PLN/250G

GINGERBREAD CRUMBLE | BASIL ICE CREAM | PORK POPCORN (RIND)

MERINGUE 35 PLN/200G 

MASCARPONE | ADVOCAT | RASPBERRY | HALVA&MOCHA ICE CREAM

TART 35 PLN/200G 

PISTACHIO HALVA | BLUEBERRIES | STRAWBERRY COULIS | CRÈME PATISSIERE

● KIDS' MENU ●

TOMATO CREAM SOUP 25 PLN/200G 
CROUTONS | COLD-PRESSED RAPESEED OIL

RIGATONI PASTA 34 PLN/240G 
SAN MARZANO TOMATOES | GROSER CHEESE

CHICKEN STRIPS 37 PLN/300G
THICK-CUT FRIES | CARROT SALAD | KETCHUP

STRAWBERRY ICE CREAM 28 PLN/300G 
BLUEBERRIES | CRUMBLE

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

VEGAN 

VEGETARIAN 

● 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

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

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 40ml:

- 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 40ml:

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