

# 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

ACCOMPANIED BY CHEF'S SELECTION:

BLINIS | SOUR CREAM

GILLARDEAU OYSTER | BUTTERMILK | LEMON FOAM | FRESH LEMON |

WILD GARLIC CAPERS

Oscietra is a premium caviar sourced from the russian sturgeon (acipenser gueldenstaedtii). Prized by connoisseurs worldwide. The legendary delicacy of aristocracy.

Renowned for its rich, refined flavour with delicate nutty notes, oscietra pearls range in colour from grey and brown to olive and golden hues. It is prepared using the traditional Russian Malossol method. Pearl size > 3,0 mm

## ● **BETWEEN SILENCE AND FLAVOUR TASTING MENU** ●

(wine pairing available upon request)

7 CULINARY EXPRESSIONS BY CHEF MACIEJ PASZEK

299 PLN per person

DURATION: APPROXIMATELY 1.5-2.5 h

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### **FIRST BITE**

GILLARDEAU OYSTER | BUTTERMILK | LEMON FOAM | FRESH LEMON | WILD GARLIC CAPERS

### **SHADOW OF THE BEEF GLADE**

HAND-CUT BEEF TENDERLOIN | FRENCH FRIES | AGED LARDO | GROSER CHEESE | BLACK TRUFFLE | PICKLES | LOVAGE

### **MORNING MIST IN THE FOREST**

RABBIT DUMPLINGS | ASPARAGUS | MORELS | BUTTER EMULSION | SWISS CHARD | GOOSEBERRIES

### **GREEN SILENCE OF THE WELL**

CUCUMBER | RAW TUNA | BUTTERMILK | RAPESEED OIL | TROUT ROE | RADISH

### **WARMTH OF THE MEADOW, WHISPER OF THE SEA**

SCALLOP | CELERIAC FOAM | BROAD BEANS | PEAS | WONTON | BEE POLLEN | CHIVE POWDER

### **SMOKE OVER SUMMER DUSK**

SEASONED ROAST BEEF | WHITE ASPARAGUS | WASABI MAYONNAISE | CHESTNUTS | YOUNG POTATOES | DILL | DEMI-GLACE SAUCE

### **SWEET ECHO OF COLONIAL JOURNEYS**

COCONUT RASPBERRY PRALINE | PEAR GORGONZOLA MACARON

● **VEGAN SYMPHONY TASTING MENU** ●



(wine pairing available upon request)

7 CULINARY EXPRESSIONS BY CHEF MACIEJ PASZEK

299 PLN per person

DURATION: APPROXIMATELY 1.5-2.5 h

RESERVATION REQUIRED AT LEAST 24 h IN ADVANCE

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**FIRST BITE**

SOURDOUGH BREAD | HUMMUS | OLIVE JUS | BLACK TRUFFLE

**SHADOW OF THE TOMATO**

TOMATO | TOMATO WATER | MORELS | BROAD BEANS | WILD GARLIC

**FOREST AFTER RAIN**

DUMPLING FILLED WITH BLACK TRUMPET MUSHROOMS | CHANTERELLES |  
BLACK TRUFFLE | SWEET PEAS | NETTLE DUST

**WHITE SILENCE**

ASPARAGUS | LEEK | JERUSALEM ARTICHOKE | BROAD BEANS |  
WILD GARLIC OIL

**GREEN CHILL**

CUCUMBER | RASPBERRY SORBET | BASIL SEEDS | RADISH | GOOSEBERRY

**GARDEN AT DAWN**

CONFIT POTATOES | SORREL | MORELS |  
ROASTED VEGETABLES & MUSHROOMS JUS

**SWEET ECHO OF COLONIAL JOURNEYS**

PRALINES: COCONUT RASPBERRY | STRAWBERRY PROSECCO | APRICOT MINT

## ● APPETIZERS ●

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### **POLISH BEEF TENDERLOIN TARTARE 63 PLN/200g**

FRENCH FRIES | AGED LARDO | GROSER CHEESE | BLACK TRUFFLE | PICKLES |  
LOVAGE

### **GILLARDEAU OYSTER 39 PLN/PER OYSTER**

BUTTERMILK | LEMON FOAM | FRESH LEMON | WILD GARLIC CAPERS

### **RABBIT DUMPLINGS 54 PLN/170g**

RABBIT DUMPLINGS | ASPARAGUS | MORELS | BUTTER EMULSION | SWISS  
CHARD | GOOSEBERRIES

### **SCALLOP 59 PLN/150g**

CELERIAC FOAM | BEANS | PEAS | WONTON | BEE POLLEN | CHIVE POWDER

### **TOMATO 51 PLN/200g**



TOMATO WATER | MORELS | BROAD BEANS | WILD GARLIC | BASIL SEEDS |  
FRESH HERBS

## ● SOUPS ●

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### **COLD CUCUMBER SOUP 39 PLN/250ml**

RAW TUNA | BUTTERMILK | RAPESEED OIL | TROUT ROE | RADISH

### **GREEN ASPARAGUS CREAM 35 PLN/250ml**



GOAT CHEESE ICE CREAM | ASPARAGUS SALSA | BEE POLLEN

## ● MAIN COURSES ●

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### **SEASONED ROAST BEEF SKEWER 145 PLN/200g**

WHITE ASPARAGUS | WASABI MAYONNAISE | CHESTNUTS | YOUNG POTATOES |  
DILL | DEMI-GLACE

### **FRENCH DUCK BREAST 89 PLN/350g**

BEETROOT RELISH | WILD BERRIES | ROSE-GLAZED BEETROOT | POULTRY JUS |  
POTATO DUMPLINGS | BROAD BEANS | SMOKED BUTTER

### **VENISON MEDALLION W 82 PLN/150g**

CHANTERELLES | DEMI-GLACE WITH ROSTED HAY | MASHED POTATOES |  
CUCUMBER SALAD | POPCORN

### **SCOTTISH SALMON 109 PLN/150g**

BEURRE BLANC | PEAS | BEE POLLEN | ASPARAGUS | CITRUS SORBET

### **ASPARAGUS SALAD 65 PLN/150g**

JERUSALEM ARTICHOKE | BLACK TRUFFLE | SAGE | GOOSEBERRY | ROMAINE  
LETTUCE | WILD GARLIC SALT | SUNFLOWER SEEDS

## ● SIDES ●

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### **MIXED SALAD 28 PLN/100g**

OLIVE JUS | OLIVE OIL | GREMOLATA | SMOKED MALDON SALT

### **STEAMED CAULIFLOWER 17 PLN/150g**

BUTTER | TOASTED BREADCRUMBS

### **THICK-CUT FRIES 25 PLN/350g**

KETCHUP | TRUFFLE MAYONNAISE | GROSER CHEESE

## ● DESSERTS ●

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### **PRALINES 35 PLN/ 3 PRALINES**

COCONUT RASPBERRY | STRAWBERRY PROSECCO | APRICOT MINT

### **CHOCOLATE CAKE 38 PLN/200g**

RASPBERRIES | HALVA CHOCOLATE ICE CREAM

### **FROZEN CRÈME BRÛLÉE 35 PLN/200g**

STRAWBERRY | BASIL | HAZELNUT

## ● KIDS MENU ●

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### **TOMATO CREAM SOUP 25 PLN/200ml**

CROUTONS | COLD-PRESSED RAPESEED OIL

### **RIGATONI PASTA 34 PLN/240g**

GROSER CHEESE | BUTTER

### **BREADED CHICKEN 37 PLN/300g**

THICK-CUT FRENCH FRIES | CARROT SALAD | KETCHUP

### **STRAWBERRY ICE CREAM 28 PLN/300g**

BLUEBERRIES | CRUMBLE

A 10% service will be added to parties of 6 or more guests

VEGAN 

VEGETARIAN 

## ● DRINKS ●

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### **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
Water with lemon and mint – carafe	1000 ml	15 PLN

### **TEA:**

Pot of leaf tea:

Black	370 ml	19 PLN
Earl Grey	370 ml	19 PLN
Green	370 ml	19 PLN
Mint	370 ml	19 PLN
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%	500 ml	26 PLN
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
- Johnny 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 VSOP 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 Azul Plata 40% 60 PLN
- Clase Azul Reposado 40% 80 PLN
- 1800 Reposado 38% 22 PLN
- 1800 Silver Reserva 38% 22 PLN

### **GIN 40 ml:**

- Nikka Coffey Gin 47% 28 PLN
- Citadelle 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

#### **VERMOUTH 40ml:**

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