

A group of people, including a man with a beard and a woman, are smiling and holding up champagne glasses filled with bubbly liquid. The background is dark with many small, out-of-focus lights, creating a festive atmosphere. The word "MENU" is written in large, bold, yellow capital letters across the middle of the image.

MENU

390PLN/pp + Paring 120PLN/pp

ARCHE HOTEL
KLASZTOR WROCŁAW

MICHELIN
2026



GARDEN'S STORY

Join us on a unique journey through the four seasons, captured in the flavors of our garden. Each dish tells a story of hard work, patience, and respect for nature—from the first spring harvests, through the summer's abundance of vegetables and fruits, to the fall preserves prepared for winter. Our menu features our own vegetables, fruits, pickles, jams, juices, and marinades, showcasing how a garden can provide food all year round. It's a story of seasonality, tradition, and the joy of sharing what we've grown and preserved for months to come. On New Year's Eve, we'll reflect together on the year that's coming to a close, celebrating its flavors in an elegant tasting experience.

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NEW YEAR'S EVE MENU 2026

- To start, we'll serve a **selection of breads** from our bakery and Ślubowskie butter
- **Beet tartare** marinated in truffle honey with Antonius caviar
- Aged **beef tongue** with marinated currants and BBQ plum glace
- **Shredded duck dumpling** with wasabi and cherry consommé
- **Fish stew** with pan-seared scallops, Béarnaise sauce, and a touch of caviar and fish roe
- **Potato tartlet** with pickled fava beans and cream infused with elderflower
- **A selection of aged meats** with demi-glace sauce and magnolia, served with garden Jerusalem artichoke purée
- **Religieuse** (nun pastry) with garden cherries and a hint of spice
- **Petit fours**

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