



MENU

Andrzejkowe 2026

ARCHE HOTEL
KLASZTOR WROCŁAW

SEVEN FLAVOURS IN ONE EVENING

St. Andrew's Enchanted Table

- *Brioche, monastery mirabelle plum, foie gras, bee pollen, truffle salt.*
- *Venison tartare, powdered egg yolk, parmesan chips, chive mayonnaise, sakura.*
- *Kashotto, boletus, grey renet apple, quince, hay, nasturtium, beet.*
- *Saint James's scallop, parsley puree, lobster butter, fish roe, wild garlic olive oil.*
- *Intermezzo Granita- cucumber/basil/lime.*
- *Guinea fowl, pumpkin, red cabbage, fig, pine demi-glac, caramelized black salsify, hazelnut.*
- *Chocolate, gingerbread, hot blackberry jam, homemade ice cream, vervain.*

390ZŁ/pax. + PAIRING 150ZŁ/pax.

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MICHELIN
2026