

TASTING MENU OLIO NOVELLO | 21.11.2026

AMUSE-BOUCHE

Jerusalem artichoke crisp with sea bass

Crisp roasted Jerusalem artichoke wafer, cold-smoked sea bass tartare, olive oil mayonnaise, pickled mustard seeds and microgreens.

Prosecco Brut D.O.C. Valdobbiadene Balbinot 20 PLN

STARTER

Seared mackerel / Roasted beetroot / Grey Reinette apple / Horseradish

Lightly flame-seared mackerel fillet, beechwood-smoked beetroot carpaccio, sweet and tart Grey Reinette apple mousse, and an emulsion of olive oil, horseradish and verjuice (tart juice from unripe grapes).

Grillo D.O.C. Sycylia Gloria 15 PLN

FISH COURSE

Vistula pike-perch / Porcini mushrooms / Roasted butternut squash

Pike-perch pan-fried until the skin is crisp, creamy wild porcini velouté, purée of butternut squash confit in olive oil, and drops of green chive-infused olive oil.

"Glarea" Chardonnay Barrique DOC Alto Adige Cantina Tramin 40 PLN

MEAT COURSE

Venison saddle / Beef cheek croquette / Quince / Hawthorn

Pink-roasted venison saddle and a crisp croquette of slow-braised beef cheek, roasted parsnip purée with uncooked olive oil, braised red cabbage with quince, elderberry and hawthorn sauce, flakes of Maldon salt and olive oil caviar.

Lirica Produttori di Manduria D.O.C Primitivo di Manduria 25 PLN

PRE-DESSERT

Quince and sea buckthorn sorbet with an "olive oil cloud"

A tart, refreshing sorbet of late-autumn quince and sea buckthorn, topped with an olive oil foam scented with thyme and sea salt.

DESSERT

Dark chocolate crèmeux / Smoked plum / Olive oil and sea salt ice cream

Silky crèmeux made with Valrhona chocolate (70%), roasted smoked plum compote with port, roasted hazelnut and toasted Jerusalem artichoke crumble, and olive oil ice cream with sea salt crystals.

Recioto DOCG Classico della Valpolicella Zeni 80 PLN