

2024

Valentine's Dinner



Gardens
BY
FORT

(01)

Set Menu

265 PLN / per person

WELCOME DRINK

Glass of Prosecco
Ca Tullio Extra Prosecco with pomegranate

APPETIZER

Choose one

Oysters / tempura / wild garlic

Beef tartare / ponzu / creme fraiche / lamb's lettuce

Tartlet / king oyster mushroom / okra / tarragon

SOUP

Crab soup with scallops

MAIN COURSE

Choose one

Lamb hip / twiggy broccoli / pepper coulis / turnip

Skrei cod / herb sauce / watermelon radish

Raviolo / ricotta / egg yolk / roasted potato

DESSERT

Choose one

Carpathian cake / chocolate

Cannolo / pistachios / marigold

(02)

Set Menu

335 PLN / per person

WELCOME DRINK

Glass of Prosecco
Ca Tullio Extra Prosecco with pomegranate

APPETIZER

Choose one

Oysters / tempura / wild garlic
Wine 75ml: Riesling Wachtenburg Classic

Beef tartare / ponzu / creme fraiche / lamb's lettuce
Wine 75ml: Gruber Roschitz Gruner Veltliner

Tartlet / king oyster mushroom / okra / tarragon
Wine 75ml: Chardonnay/Viognier In Situ Signature

SOUP

Crab soup with scallops

MAIN COURSE

Choose one

Lamb hip / twiggy broccoli / pepper coulis / turnip
Wine 75ml: In Situ Reserva Cabernet Sauvignon

Skrei cod / herb sauce / watermelon radish
Wine 75ml: Cantina Bolzano Pinot Grigio

Raviolo / ricotta / egg yolk / roasted potato
Wine 75ml: Chardonnay/Viognier In Situ Signature

DESER

Choose one

Carpathian cake / chocolate
Wine 75ml: Muscat d'Asti Lodali

Cannolo / pistachios / marigold
Wine 75ml: Muscat d'Asti Lodami

Valentine's Day cocktails

STRAWBERRY MARGARITA – 32 PLN

White tequila / Cointreau liqueur / strawberries

HIBISCUS SOUR – 36 PLN

Baczewski vodka / Aperol / hibiscus infusion

