



*Fukier*



**MENU 350 ZŁ**

***AMUSE-BOUCHE***

**1**

Zander cheesecake served with horseradish-walnut sauce and Salicornia garnish

**2**

Pan seared foie gras with cherry sauce

**3**

Hearty soup made of Jerusalem artichokes, served with foie gras toast and juicy pear

***INTERMEZZO***

**REFRESHING CELERY-LIME SORBET**

**4**

Crispy-skinned suckling pig served with a plum garnish and carrot tartare or potato dumplings

***or***

Roast sea bass with black lentils, wakame salad and pickled wild mushrooms

**5**

Boozy fluffy chocolate mousse to get you happy tipsy

*Magdalena Ossler*



*Fukier.*

**MENU 550 ZŁ**

*AMUSE-BOUCHE*

**1**

Hand-chopped venison tartare served with 'edible soil'

**2**

Sous-vide guinea fowl fillet well seasoned with cherries, herbs and sea-buckthorn

**3**

'Bouillabaisse' fishermen soup in Magda Gessler rendition

*INTERMEZZO*

REFRESHING CELERY-LIME SORBET

**4**

Grilled rack of lamb accompanied by creamy risotto with morels and demi-glace sauce

*or*

Roast sea bass with black lentils, wakame salad and pickled wild mushrooms

**5**

Caramel parfait with 'Kukułka' sweet liquor cocoa caramels

*Magda Gessler*