

*Chef Marcin Kowalczyk's signature menu
with attention to every taste and detail*

BOOKING HOTEL®
CROWN PIAST & SPA *****



Anturium
a la Carte

*Chef
Marcin Kowalczyk*

Appetizers

Herring in a green herb coat

Matias, crème fraîche, granny smith, pickled onion, oil from Mount St. Laurel, chives oil, balsamic vinegar caviar

PLN 35



In the realm of milk and grape

Oscypek regional cheese, bryndza regional cheese, grape jam, tulle

PLN 39



Soups

Creamy sour rye soup infused with marjoram, spun on natural sourdough

White sausage, posche egg, homemade sourdough, marjoram olive oil

PLN 45

Chilled beet greens soup with smoky note

Beet greens soup, cream, compressed green cucumber, apple

PLN 35



Salads

On leaves with amber

Mixed salad, grilled goat cheese, beetroot, balsamic vinaigrette dressing, almonds, raspberries

PLN 55



Caesar salad with chicken

Mixed salad, grilled chicken, cherry tomatoes, red onion, amber cheese, horseradish-cranberry sauce

PLN 69

Pasta

Porcini and rosemary fragrance

Pappardelle pasta, boletus, shallot, parsley, roasted garlic, Amber cheese, cream, white wine

PLN 89



Tagliolini in deep black squid ink

Tagliolini pasta, tiger shrimp, shallot, cherry tomatoes, white wine, Amber cheese, cream

PLN 129

Main Courses

Beef in wine reduction

Polish beef, red wine, root vegetables, horseradish puree

PLN 119

Duck with handmade potato pasta and orange essence

– Chef's recommendation

Sous vide duck breast, apple-celery puree, old Polish potato dumplings, orange sauce, marjoram olive oil

PLN 129

Cod in herb grass with roasted potatoes and caviar shine

Cod fillet, carrot-orange purée, roasted butter, roasted potato, dill olive oil, caviar, dill sauce with a hint of lemon pepper, white wine

PLN 139



Tomahawk with a farmhouse flair

Pork loin, young potatoes with dill, young cabbage

PLN 99

Sirloin steak with grilled vegetables

+ accompaniment suggestions

Sauce selection:

wine sauce or green pepper sauce

Side dish selection:

hasselback potato or confit potato in duck fat

PLN 290



Refined ratatouille

Green / yellow zucchini, eggplant, tomato, parmesan chip

PLN 69



Desserts

Chocolate cloud with ice cream – Chef's original

Chocolate soufflé, ice cream, white chocolate crumble

PLN 35

Cool dessert with elderberry and salted caramel

Frosty delight, elderberry syrup, salted caramel, tangerine gel, mint powder

PLN 35

Secret of cold sweetness

Ice cream, almond ground, cotton candy, chocolate

PLN 45

