



*The Executive Chef Pawel Oszczyk invites You tonight
to experience his innovative Valentine's Day Gourmet Menu
13th and 14th February 2010*

Amuse gueule

Meli melo of Brazilian shrimps and navel orange,
mojito dressing



Ribbon of tuna with ginger and fresh coriander, cold cucumber soup



Warm salad of St. Jacques with dry tomato and basil



Roasted fillet of turbot with foie gras,
pumpkin and ginger ravioli with crunchy sage



Roast peppered Brandenburg duck,
oriental spice grilled plum



Buttermilk panna cotta with strawberry compote and Sauternes jelly

Price per person: 196 PLN



La Rotisserie Restaurant
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WINE LIST

Aperitif
Cricova Brut Prestige

Riesling Trocken Dierheimer Tafelstein 2007
Q.b.A. – Gutsabfüllung, Rappenhof

Vernaccia Di San Gimignano 2007
D.O.C.G. San Gimignano, Panizzi

Chardonnay 2006
Gal Tibor, Eger

Quinta De Mosteiro Reserva 2000
D.O.C. Douro, Jose Arnaldo Coutinho

Muscato d'Asti 'Vigna senza Nome' Piemonte,
Giacomo Bologna "Braida"

Price per person: 174 PLN

Sweet surprise for each couple...



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