

Starters

Waldorf salad with black truffle, goose liver and smoked quail	64
Smoked sea trout with fennel, apple and bison grass salad	38
Pan fried scallops caramelized with tangerine, shallot mousseline, citrus & vanilla essence	48
Tartar of tuna with spring onion and seared black pepper crusted tuna with pickled cucumber	52
Velvet creamy leek and celery soup, octopus and Serrano ham aspic	32

Fish

Grilled fillet of sea bass, stew of cabbage with sea trout caviar, vegetables comfit	102
Fillet of Atlantic cod roasted in low temperature, crab and avocado risotto, green tea emulsion	92

Meats

Seared cumin crusted prime of free rearing Oldenburger duck, potato and cottage cheese noodles, plum and anise gastrique	104
Roasted fillet of fallow deer with “Ukrainian borsch”, tobacco and cognac sauce	96

Sweets

Tonka bean crème brûlée with cherry Margarita	32 each
Chocolate mousse with plum distillate, plum sherbet and tagliatelle	
Duo of mango and coconut	
Cheese assortment or cheese of the day	28/64

All prices are in Polish Złoty and including VAT

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