



Skarby Serowara / Radzyń Podlaski, Lublin region

Polish long-aged cheeses, birined in a 40-year-old salt solution

Ranczo Frontiera / Warpuny, near Mrągowo, Masuria

Cheeses made from raw milk of Jersey cows, produced using French and Italian cheesemaking cultures

Sery z Leśniczówki / Leśniczówka, near Bychawa, Lublin region

Localcheese producer using milk exclusively from their own herd of cows

Rodzinne Gospodarstwo Ekologiczne Chmiel / Kalinówka, Lubelszczyzna

A multi-generational farm focused solely on ecological, chemical-free cultivation

Dziki Niedźwiedź / Palace in Dukla, Beskid Niski, Subcarpathia

Wild garlic and products based on it, cultivated in the family estate of the Tarnowski brothers

"Truffle Supplier" Filip Botor / Warsaw, Mazovia

A passionate expert in underground fungi, sourcing truffles from truffle hunters in Italy, Spain, the Balkans and Poland

Aneta & Robert Woźniak Orchard Farm / Kozieniec, Mazovia

*Wielopokoleniowe sady należące do rodziców naszego
Sous-Chefa Macieja*

Szybki Wół Wojciech Korfel / Kraków, Lesser Poland

A micro butcher shop specializing in carefully selected, top-quality beef

Fish Farm "Gostawice" / Konin, Greater Poland

Sturgeon farming and production of Antonius caviar, using crystal-clear water at a controlled temperature

Introduction

Antonius Caviar Siberian 5g or 30g / 59 zł or 279 zł

Antonius Caviar Oscietra 5g or 30g / 69 zł or 339 zł

Oyster Gillardeau No.2 / 32 zł

strawberry · Witbier · sherry

Milk bread / 34 zł 🌿

butter with truffle

Starters

Tartare / 59 zł

beef tenderloin · chanterelles · potato · wild garlic capers

Scallop / 69 zł

baby zucchini · white asparagus · cauliflower · oil from Zabłocie

Foie gras / 68 zł

citrus glaze · brioche · rhubarb · poultry jus

Gratin / 49 zł 🌿

potato · celeriac · pickled nameco · truffle · Bursztyn · yeast sauce

Mackerel / 70 zł

Antonius Siberian 4* caviar · blini · bisque · gooseberry

Kwaśnica / 34 zł 🌿

sour cabbage soup · drop dumplings · apple · tarragon oil · buttermilk

Forszmak / 39 zł

dumplings with ribeye · cucumber relish · paprika essence

Dumplings / 58 zł 🌿

broad beans · chanterelles · saffron · apricot

Main courses

Cod / 118 zł

potato · Wagyu · smoked bacon · celery

Antonius Sturgeon / 118 zł

trout from Zielenica · Jerusalem artichoke · beurre blanc

Veal tenderloin / 138 zł

parsley root · golas izbicki · foie gras · morels

Lazy dumplings / 58 zł

wine-butter emulsion · white asparagus · wild garlic capers

Pheasant / 140 zł

mushrooms · young carrots · pekan · bison grass

Desserts

Rhubarb / 32 zł

diplomat · dark chocolate · Calvados · fresh milk ice cream

Financier / 32 zł

polish trójniak · raspberry · propolis · hazelnut

Antonius Caviar / 35 zł

milk ice cream · olive oil

KO ice cream / 21 zł

currant · milk · vanilla

Cold drinks

Cisowianka 300ml / 12 zł

Cisowianka 700ml / 18 zł

Freshly squeezed juice / 25 zł

Lemonade / 25 zł

J. Gasco tonic / 19 zł

Hot drinks

Espresso / 11 zł

Doppio / 15 zł

Americano / 15 zł

Cappuccino / 13 zł

Flat white / 17 zł

Tea Dammann / 15 zł

Tuesday - Friday: 16- 22

Saturday: 13- 22

Sunday: 13-20

10% service charge will be added to the bill for tables for 8 persons or more.

www.kuchniaotwarta.com

Tel: 791-333-111

biuro@kuchniaotwarta.com

Detailed information about weights of food and allergens is available from our staff. All dishes may contain a residual amount of allergens. All prices include VAT.

The price offered is for information purposes and does not constitute an offer within the meaning of Article 66

Non-alcoholic cocktails

White Ember / 33 zł

citrus · ginger

Passionfruit Gin Sour / 41 zł

passionfruit · herbs

Connection / 42 zł

almond · caramel · banana

Cocktails

Belle Epoque / 67 zł

citrus · herbs · floral

Pink Velvet / 48 zł

raspberry · blackberry · black currant

Limoneto / 41 zł

citrus · anise · celery

Next Level Margarita / 63 zł

passionfruit · smoke · saline

Bully / 49 zł

ginger · apple

Night Shift / 56 zł

coffee · earth · lime

Whisper of Kyoto / 93 zł

cherry · wood · butter

Tobago Cloud / 79 zł

leather · tobacco · hazelnut · bitter orange

Wagyu

Tataki / 160 zł

shitake · parmesan · miso

Rostbef A5 100g / 250 zł

Tenderloin Wagyu A5 100g / 320 zł

Sides and sauces

Young vegetables in emulsion / 29 zł

carrots · asparagus · butter

King oyster mushrooms / 30 zł

shallot · garlic · butter · wine

Salad / 32 zł

young Dzersejan cheese · cherry tomato · radish · spinach

New potatoes / 19 zł

parsley · butter · Bursztyn 36-months-aged cheese

Sauce / 19 zł

demi-glace with bison grass/ poultry jus / beurre blanc / foie gras

Ending

Selection of polish cheeses / 60 zł

Dzersejan · Frontiera Blue · Szafir 24 months · Bursztyn 36 months · smoked cheese · Rennet cheese with fenugreek

Delicacy tasting menu

Amuse bouche

steamed bun / cracker / pieróg

Milk bread with butter and truffle

Scallop with cauliflower

Mackerel with blini*

Kwaśnica with apple from Kozieniec

Dumpling with broad beans

Sturgeon from Antonius with trout from Zielenica*

Lazy dumplings with wild garlic

Selection of regional cheeses**

Strawberry with Polish wine

Financier with propolis

Box of chocolate

marshmallow / doughnut / kogel mogel / praline

SHORT MENU 290 zł

LONG MENU 350 zł*

WINE PAIRING 230 zł / 270 zł*

SOFT PAIRING 200 zł / 240 zł*

SELECTION OF REGIONAL CHEESES** 60 zł

Essence tasting menu

Amuse bouche

steamed bun / cracker / pieróg

Milk bread with butter and truffle

Beef Tartare with chanterelles

Mackerel with blini*

Lublin style Forszmak

Celery with truffle

Sturgeon from Antonius with trout from Zielenica*

Pheasant with bison grass

Selection of regional cheeses**

Strawberry with Polish wine

Rhubarb with fresh milk

Box of chocolate

marshmallow / doughnut / kogel mogel / praline

SHORT MENU 340 zł

LONG MENU 390 zł*

WINE PAIRING 230 zł / 270 zł*

SOFT PAIRING 200 zł / 240 zł*

SELECTION OF REGIONAL CHEESES** 60 zł