ACANTI

RESTAURACJA

Our menu is a story told through flavour.

Autumn is a return to the ingredients, aromas and memories we have known for generations.
We give them a new meaning, bringing together the familiar and the traditional with contemporary cuisine and bold combinations.

Nature writes the menu. We give it shape.

MICHELIN GUIDE 2026

Gault&Millau 2026

● OYSTERS & CAVIAR ●



Gillardeau

GILLARDEAU No. 2

A premium French oyster from Marennes-Oléron, cultivated in the pristine Atlantic waters, meaty and delicate, with a beautifully balanced briny character, followed by subtle nutty and buttery notes.



ANTONIUS OSCIETRA 6*

Exceptional russian sturgeon caviar sourced from the finest farms. The 6* selection represents the largest and most carefully graded pearls, prized for their generous size, firm texture and luminous appearance. Clean and refined on the palate, with delicate nutty and buttery notes and a long, creamy finish. Traditionally prepared using the Malossol method.

THE TALE
SIGNATURE TASTING MENU 399 pln

Wine or non-alcoholic pairing 159 pln

WELCOME
GILLARDEAU OYSTER No2
lemon | peach | foam

CHARACTER
POLISH BEEF TENDERLOIN TARTARE
guanciale | pickles | egg yolk | truffle | fries

ROOTS
DUCK DUMPLING
jus | oyster mushroom | apple | grosser | oil

INTERPRETATION
RED BORSCHT
beetroot | dill | balsamico 13yo | cream | puree

CONTRAST
OCEANIC BURBOT
pickled cucumber | dauphinoise | zucchini | leek | jerusalem artichoke

CULMINATION
DRY AGED ROAST BEEF
demi glace | truffle | la ratte | salad | sweet potato

EPILOGUE
PANNA COTTA
raspberries | rose | white chocolate | rose pepper | feuilletine

THE TALE

VEGAN PERSPECTIVE 399 pln

(reservation required at least 24h before)

Wine or non-alcoholic pairing 159 pln

WELCOME

HUMMUS

peach | pumpkin | lemon oil | truffle | bread

CHARACTER

CONFIT POTATOES

jus (vegan) | sorrel | morels | oyster mushroom | shiitake

ROOTS

BLACK TRUMPET DUMPLINGS

oyster mushroom | truffle | peas | nettle | oil

INTERPRETATION

TOMATO CREAM SOUP

san marzano | bell pepper | vegan cream | oil | popcorn

CONTRAST

HOKKAIDO PUMPKIN

peach | pecan | watercress | sweet potato | vegan cheese

CULMINATION

ROASTED CAULIFLOWER

chimichurri | pomegranate | cucumber | onion | tahini

EPILOGUE

PRALINES

coconut - raspberry | apricot - mint

● STARTERS ●

ANTONIUS OSCIETRA 6* CAVIAR

339 PLN / 30 g
blinis | sour cream | egg

GILLARDEAU No2 39 PLN / 1 pc.
lemon | peach | foam

POLISH BEEF TENDERLOIN TARTARE 69 PLN / 30 g
guanciale | pickles | egg yolk | truffle | fries

DUCK DUMPLINGS 59 PLN / 200 g
jus | oyster mushroom | apple | grosser | olive oil

HOKKAIDO PUMPKIN 51 PLN / 200 g
peach | pecan | watercress | sweet potato | vegan feta

LANGOUSTINE 79 PLN / 100 g
pumpkin | tapioca | bisque | watercress | peach

● SOUPS ●

BEETROOT BORSCHT 39 PLN / 300 g
beetroot | dill | balsamico 13yo | cream | puree

ZALEWAJKA ACANTI 39 PLN / 300 g
black pudding | sour cream | egg | marjoram | sourdough broth

MAIN COURSES

ROASTED CAULIFLOWER 62 PLN / 250 g 

chimichurri | pomegranate | cucumber | onion | tahini

VENISON MEDALLION 89 PLN / 350 g

demi-glace | morels | cabbage | potato dumplings | kale

BEEF CHEEKS 129 PLN / 350 g

wine | purée | brussel sprouts | blueberry | peas

OCEANIC BURBOT 109 PLN / 300 g

pickled cucumber | crawfish tails | dauphinoise | zucchini | jerusalem artichoke

DRY-AGED ROAST BEEF 172 PLN / 400 g

demi glace | truffle | la ratte | salad | sweet potato

SIDES*

Potato based 30 pln/ 100g

Vegetables 30 pln/ 100g

*ask your server about today's selection

● DESSERTS ●

MERINGUE 34 PLN / 200 g

raspberry | passion fruit | mascarpone

BASQUE CHEESECAKE 36 PLN / 100 g

pistachio | muscovado | blueberry

PANNA COTTA 34 PLN / 150 g

raspberries | rose | white chocolate | rose pepper | feuilletine

For groups of more than 6 guests, a 10% service charge applies

VEGAN DISH

VEGETARIAN DISH

● NON-ALCOHOLIC BEVERAGES ●

COLD BEVERAGES:

Still water	700ml	24pln
Sparkling water	700ml	24pln
Seasonal lemonade	250ml	20pln
Coca Cola	250ml	17pln
Coca Cola Zero	250ml	17pln
Kinley Tonic	250ml	17pln
Cappy Juice Apple	250ml	17pln
Cappy Juice Orange	250ml	17pln
Red Bull	250ml	22pln

TEA:

Leaf tea pot:

Black	370ml	19 pln
Earl Grey	370ml	19 pln
Green	370ml	19 pln
Mint	370ml	19 pln
Fruit	370ml	19 pln

COFFEE*:

Espresso	16 pln
Doppio	19 pln
Americano	19 pln
Cappuccino	21 pln
Flat White	21 pln
Latte	21 pln
Alternative milk	+3 pln

*decaf coffee on request

● COCKTAILS & BEER ●

SIGNATURE COCKTAILS:

BEETROOT 40 pln

dwór sieraków pepper | pickled beetroot | cream

STRAWBERRY 42 pln

cubical kiss | aperol | strawberry | basil

CUCUMBER 30 pln**

cucumber | beefeater | sour cream | mint

GOOSBERY 0,0% 30 pln

jasmin | goosbery | sweet&sour

CLASSIC COCKTAILS:

NEGRONI 45 pln**

campari | beefeater | vermouth

GIN&TONIC 42 pln**

fords gin | tonic | lemon

PENICILLIN 42 pln

jw black label | ginger | sour | deacon

KIR ROYALE 30 pln

prosecco | creme de casis

BEER:

Bawełniane Pils 5,0%	500 ml	26 pln
Przędzalniane Pszeniczne 5,5%	500 ml	26 pln
Zakładowe Belgian rye IPA 6,5%	500 ml	26 pln
Folwarczne Pils 0,0%	500 ml	26 pln
Corona Extra 4,5%	330 ml	18 pln
Corona Zero 0,0%	330 ml	18 pln

** non alcoholic version on request