



Goldwasser

Valentine's Day Menu

From February 14 to 18, we will celebrate Valentine's Day with you.
In addition to the a'la carte, we have prepared a special Valentine's Day menu.

AMUSE-BOUCHE

OYSTER GILLARDEAU A'LA ROCKEFELLER

fresh oyster baked with butter and herbs, crispy panko, Bernaise sauce 1pcs/34 PLN

SESAME BALLS WITH VEGETABLES

pineapple chutney, chilli and lime 50g/24 PLN

VEGE

APPETIZER

BEEF CARPACIO MARINATED IN PEPPER

basil pesto, Spanish capers, emiligrano, fresh rucola 50g/39 PLN

AVOCADO CARPACIO WITH BLACK SESAME AND SESAME OIL

marinated ginger, wasabi sauce with citrus, bamboo shoots, fresh cucumber, wakame, teriyaki sauce

50g/30 PLN **VEGE**

Do końcowego rachunku doliczane jest 10% opłaty serwisowej.
We add 10% of service charge to the final bill.



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SOUP

WHITE VEGETABLE CREAM WITH SUNCHOKE AND CHESTNUTS

Bolete mushrooms, sunchoke chip, grated chestnuts, truffle oil 150ml/29 PLN

VEGE

MAIN COURSE

WHITE HALIBUT FILLET WITH CAVIAR AND CITRUS FOAM

cauliflower and mascarpone risotto, green asparagus, mini broccoli, carrot cream, Aglio Bianco sauce
150g/79 PLN

CELERY FISH WITH CAVIAR AND CITRUS FOAM

cauliflower and mascarpone risotto, green asparagus, mini broccoli, carrot cream, Aglio Bianco sauce
150g/79 PLN

VEGE

DESSERT

CHOCOLATE FONDANT WITH DATES AND ORANGE

vanilla quellnes, cherry confiture, gold flakes 80g/33 PLN

CREME BRULEE WITH BOURBON VANILLA AND ORANGE

orange gel, fresh fruit, caramelized sugar 70G/33 PLN

VEGE

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