



LOVE FEAST

14 II 2026

A sumptuous feast with a choice of
plant–mushroom or fish–meat dishes

395zł / p.p.

RESERVATIONS:
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LOVE FEAST

plant–mushroom choice

Welcome drink

Chyliczki cider, Mazovia, Poland

Amuse-bouche

Fermented vegetables on beet purée, wafer, potato crisps and Jerusalem artichoke crunch

Starter

Roasted beet slices with suska sechłońska plum sauce, goat cheese, fruit-press crumble and parsley crisp
or

Tomato tartare of tomatoes in various forms, quail egg and lovage

Soup

Roasted carrot soup with wild thyme and orache oil, sunflower seeds and parsley crisp

Palet cuise

Fermented cucumber juice with caraway

Main courses

St. Nicholas bolete on beet purée with braised Jerusalem artichoke, kale and wild thyme oil
or

Roasted swede, cauliflower sautéed in buttered breadcrumbs, roasted potatoes, dill oil,
caramelised carrot in honey with toasted grains

Desserts and sweets

Kogel-mogel custard tart with baked birch sugar crust
or

Fruit tartare on bread crumble with pine syrup, nuts and red cabbage crisp





LOVE FEAST

fish-meat choice

Welcome drink

Chyliczki cider, Mazovia, Poland

Amuse-bouche

Goose and duck liver mousse on wafer with blackberry gel and winter truffle

Starter

Slices of raw pike-perch marinated in apple cider vinegar

or

Hand-chopped fallow deer with egg-yolk and back-fat sauce, truffle and smoked cream

Soup

Pigeon broth with pigeon dumplings, lovage and fresh herb tops

Palet cuise

Fermented cucumber juice with caraway

Main courses

Steamed burbot on whey and smoked trout broth sauce, Polish sturgeon caviar, parsley emulsion, lion's mane mushroom sautéed in saffron milk cap butter

or

Venison loin with beef heart crumb, scorzonera in spruce sauce with wild mushrooms, roasted potatoes with bryndza sheep cheese

Desserts and sweets

Kogel-mogel custard tart with baked birch sugar crust

or

"Milk and Honey" — honey mead dessert on bread crumble, buttermilk curd cheese, fruits and burnt-milk honey

