



Artesse

RESTAURANT

by Juanlu Fernández

Tasting Menu

Selection of Chef's Amuse-Bouche
Krakow – Lu – Jerez

Liquid Salad • Spring Vegetables
Amberjack • Dashi • Mint
Lobster • Beet Greens • Turnip

Sour Rye Soup • Horseradish • Mushrooms

Turbot • Pickles • Poultry
Cut of Meat • Vegetables

Yogurt • Verbena • Cucumber
Rose • Rhubarb • Lychee
Chocolate • Tonka Bean • Currant

Sweets

Menu Price • 490 PLN | 580 PLN

Wine Pairing • 410 PLN | 470 PLN

Oyster N°3 Gillardeau • 31 PLN | Antonius Oscietra Caviar • 395 PLN

for allergens matrix please refer to the personel
for every table will be added a service charge of 10% of the bill



Artesse

RESTAURANT

by Juanlu Fernández

À la carte Menu

Selection of Chef's Amuse-Bouche
Krakow - Lu - Jerez

Liquid Salad • Spring Vegetables
or
Sour Rye Soup • Horseradish • Mushrooms

Beef • Lettuce • Beetroot
or
Corn-fed Chicken • Morels • Potato

Yoghurt • Verbena • Cucumber
or

Rose • Rhubarb • Lychee

Sweets

Menu Price • 290 PLN

Oyster N°3 Gillardeau • 31 PLN | Antonius Oscietra Caviar • 395 PLN

for allergens matrix please refer to the personnel
for every table will be added a service charge of 10% of the bill