

CHŁODNA 15

— *By Wilamowski* —

À La Carte

STARTER

Tarbouriech oyster	29
Veal Pate Pantin with frisee lettuce and Salmis sauce	69
White Provençal asparagus à la polonaise	65
Mass' Family foie gras with Granny Smith apple and port reduction	89
Salmon gravlax with natural yoghurt and grapefruit	34

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opening times:

Tuesday - Saturday

lunch 12:00 - 15:00

dinner 18:00 - 22:00

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MAIN COURSE

Tuna à la Grenobloise	79
Shade fish with beet leaves and beetroots, Beurre Blanc sauce	65
Label Rouge guinea fowl served in two exposures: <ul style="list-style-type: none">• Brest sauté with sponge mushrooms, Albufera sauce• Thigh ballotine with sponge mushrooms sauce and dinkel wheat	180
Simental beef striploin matured 42 days with graffiti aubergine, oyster mushrooms and Perigord sauce	140
Slow cooked beef cheeks with vegetable flan and vegetables al dente	69
DESSERT	
Victorian sponge cake	34
Coffee Paris Brest	19
SELECTION OF CHEESES	
French Cheeses with a selection of homemade jams	39

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Tasting Menu

- Abb	
- Amuse Bouche	
Tarbouriech oyster	
Salmon gravlax with natural yoghurt and grapefruit	
- Intermezzo	
Tuna à la Grenobloise	
Slow cooked beef cheeks	
- Pre-dessert	
Chocolate mousse	180

Carte Blanche

Wine pairing	160
Special tasting menu	360
Special wine pairing	340

Please speak to a member of staff about any allergies or dietary requirements

Please be advised the service charge of 12.5% will be added to tables with 4 or more covers