



platter
by Karol Okrasa

dinner menu



menu

created by Karol Okrasa

tasting menu

Scallops St. Jacques fried with smoked aged lard

turnip and apple salsa, spinach with black lentils, beetroot sauce ^{2,4,5,7,8,10}

Pierogi with goose, broth with dry porcini mushrooms and truffles ^{1,3,7,8,9,10}

Boletus soup with *Suska Sechłońska* prune and goat cheese ^{3,6,7,8,10}

Sturgeon cooked in butter with sauerkraut juice

celery purée, crispy peas, caraway sauce ^{1,2,4,6,7,8,9,10,11}

Beer sorbet with ginger ⁷

Loin of deer

Jerusalem artichokes purée with roasted sunflower seeds and smoked cottage cheese ^{1,7,8}

Dessert on your choice

6 course menu

240 PLN

starters

Scallops St. Jacques fried with smoked aged lard

turnip and apple salsa, spinach with black lentils, beetroot sauce

61 PLN ^{2,4,5,7,8,10}

Fallow-deer tartar burned with hay

Dijon sauce, truffle with quail egg

55 PLN ^{1,3,6,7,8,10}

Pierogi with goose, broth with dry porcini mushrooms and truffles

43 PLN ^{1,3,7,8,9,10}

Foie gras, *Sękacz Podlaski*

plum confiture, butterscotch sauce, roasted salted nuts

61 PLN ^{1,3,5,7,8,10}

Marinated herring with mushroom essence

roasted parsley mousse, dried porcini mushrooms tartare

42 PLN ^{1,4,7,9,10}

soups

Jerusalem artichokes cream soup

with roasted sunflower seeds and smoked cottage cheese

31 PLN ^{7,8,9}

Boletus soup

with *Suska Sechłońska* prune and goat cheese

35 PLN ^{3,6,7,8,10}

Pumpkin soup

with parsley mousse, honey tomatoes and chervil olive

31 PLN ^{7,8,9}

Fish pea soup on sourdough

with smoked chilli and snow peas

35 PLN ^{2,4,5,6,7,9}

main courses

Loin of deer

Jerusalem artichokes purée with roasted sunflower seeds and smoked cottage cheese

120 PLN ^{1,7,8}

Beef tenderloin

backed potato with ash, roasted vegetables, truffle sauce

115 PLN ^{1,7,10}

Leg of lamb

sauerkraut with home made curry, smoked prune sauce

92 PLN ^{1,6,9,10}

Goose leg in kvass

pumpkin purée, balsamic onions, walnut sauce, barley

95 PLN ^{1,7,8,10}

Duck breast in *Trójniak* mead

buckwheat with black pudding and apple, caraway sauce on sourdough

89 PLN ^{1,5,6,7,8,9}

fish dishes

Fish on your order every day fresh

Smaczne,
Karol Okrasa

● vegetarian course ● spicy course ● contains pork ● origin course ● low fat course

1 contains gluten 2 contains shellfish 3 contains eggs 4 contains fish 5 contains peanuts 6 contains soya 7 contains milk protein and lactose
8 contains nuts 9 contains celery 10 contains charlock 11 contains sesame seeds 12 contains sulphur dioxide 13 contains lupin 14 contains molluscs

If you have a serious dietary restriction, allergy or medical condition we strongly suggest to contact our dedicated staff and your question or concerns be forwarded to our Chef.

prices are VAT inclusive



Platter Restaurant
InterContinental Warszawa
Ul. Emilii Plater 49, 00-125 Warszawa

Tel. +48 22 328 8734, + 48 22 328 8730
Fax +48 22 328 8889

www.platter.pl