

HEAD CHEF ROSTISLAV TOMYLIN

WILLA BIAŁA

CAVIAR

** Served with blinis and flavoured butter.*

Antonius Caviar

Siberian 6★ / Oscietra 5★ 390 / 390

Two-Caviar Selection 750

Lemberg

Pike / Salmon / Siberian Sturgeon 105 / 115 / 350

Three-Caviar Selection 550

COLD APPETIZERS

RESTAURANT

Herring with a fire-roasted potato 55

Jewish forshmak 52

Local stracciatella with pickled cabbage and apple 60

Warm salad with Rib Eye 110

Goose liver pâté with pampushka 50

Venison tartare with lovage mayonnaise 68

Beef tenderloin tartare with parmesan /
with sturgeon caviar 68 / 89

Selection of local farm cheeses 100 g / 90

HOT APPETIZERS

Roasted bone marrow with toast, tomatoes
and anchovies 80

Stuffed cabbage rolls with pulled lamb 80

Pierogi with smoked eel 60

Pierogi with duck and cheese espuma 65

Pyzy with sheep's cheese and saffron 70

SOUPS

Ukrainian borscht with pampushka and salo 60

Fish soup / with toast and caviar 95 / 120

