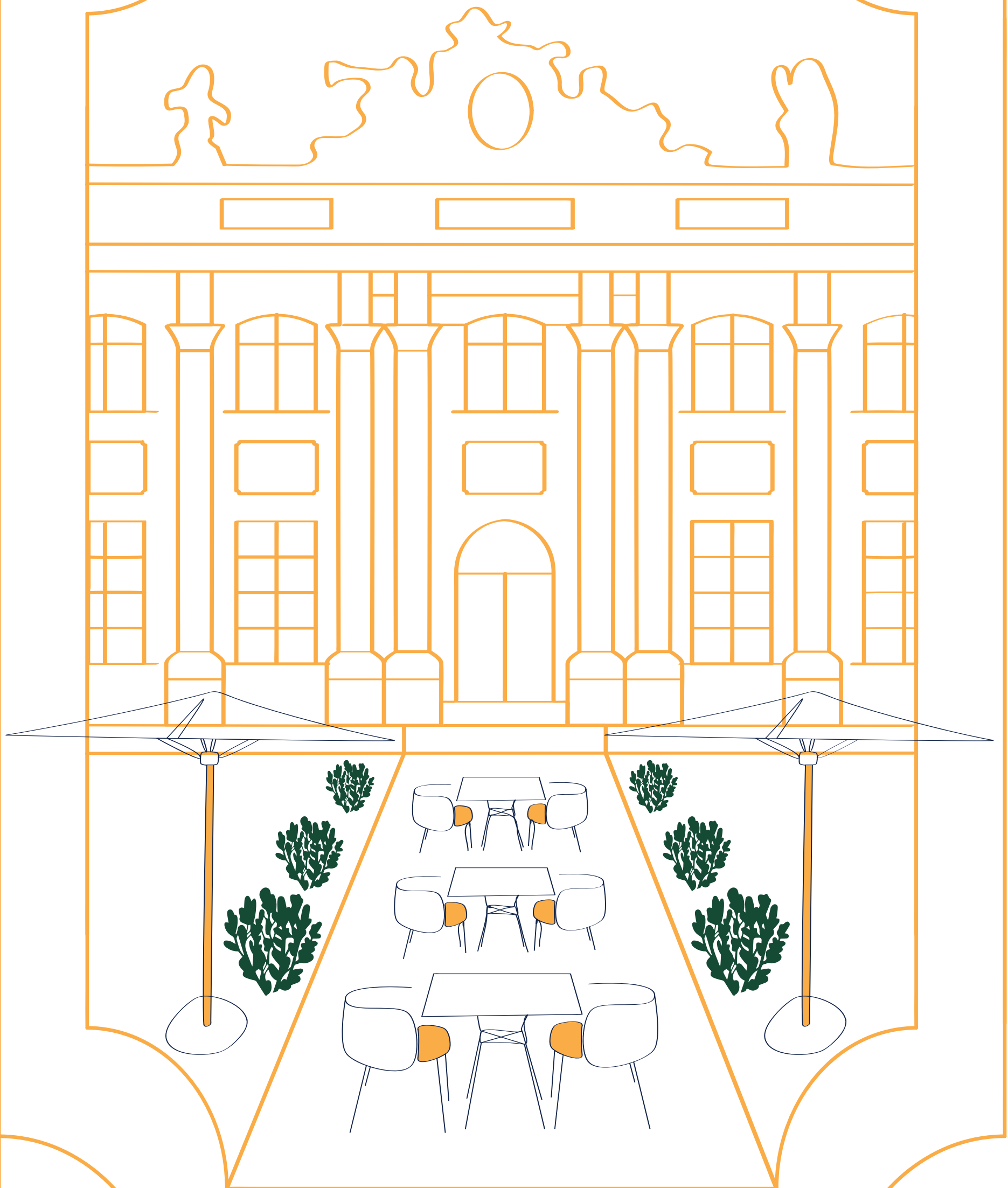


HOTEL
VERTE
WARSAW



GARDEN MENU

Maybe more Specifically?

Katsu-Sando 62 pln 
Toast | Crispy Turkey breast or Marinated Tofu | Tonkatsu

„Dogi-Dogi” 52 pln
Hot-dog | “Spicy” sausage | Relish

„Verte Poke” 54 pln 
Poke bowl | Pickled vegetables | Inari Tofu

„Patty Bun” 64 pln
Maturing beef burger | Brioche | Górski Sudecki cheese


„Cesar” 56 pln
Baby Gem | “Bacon” | Cashew nuts sauce

„Hot/Cold” 32 pln
Seasonal soup

Guanciale 58 pln
Carbonara | Guanciale | Spaghetti

Prices are listed in PLN. All taxes included.
10% Service charge is added to every bill.
Please let the waiter know if you have any food intolerances or allergies.

Maybe You Will have a Snack?

Hamachi 44 pln
Marinated Seriola | Crudo sauce | Spring Onion

Brick 44 pln 
Brick pastry tartellets | Yuzu cream | Green peas

Oysters (2pcs) 44 pln
Normandie Oysters | Rhubarb Mignonette |
Chopped Chives

Vegetables Pakora 44 pln 
Fried vegetables | Herbs | Raita

„Chopped Beef” 44 pln
Beef tartar | Crispy potatoes | Antonius Caviar 

“Foie Gras” 44 pln
Macarons | Vegan Foie Gras | Chutney

ask the waiter for details

To Share

Set of 3 snacks 125 pln
Set of 6 snacks 240 pln



- Vegetarian



- Vegan

„From water” 95 pln
Sea bass | Butter emulsion | Torut Caviar

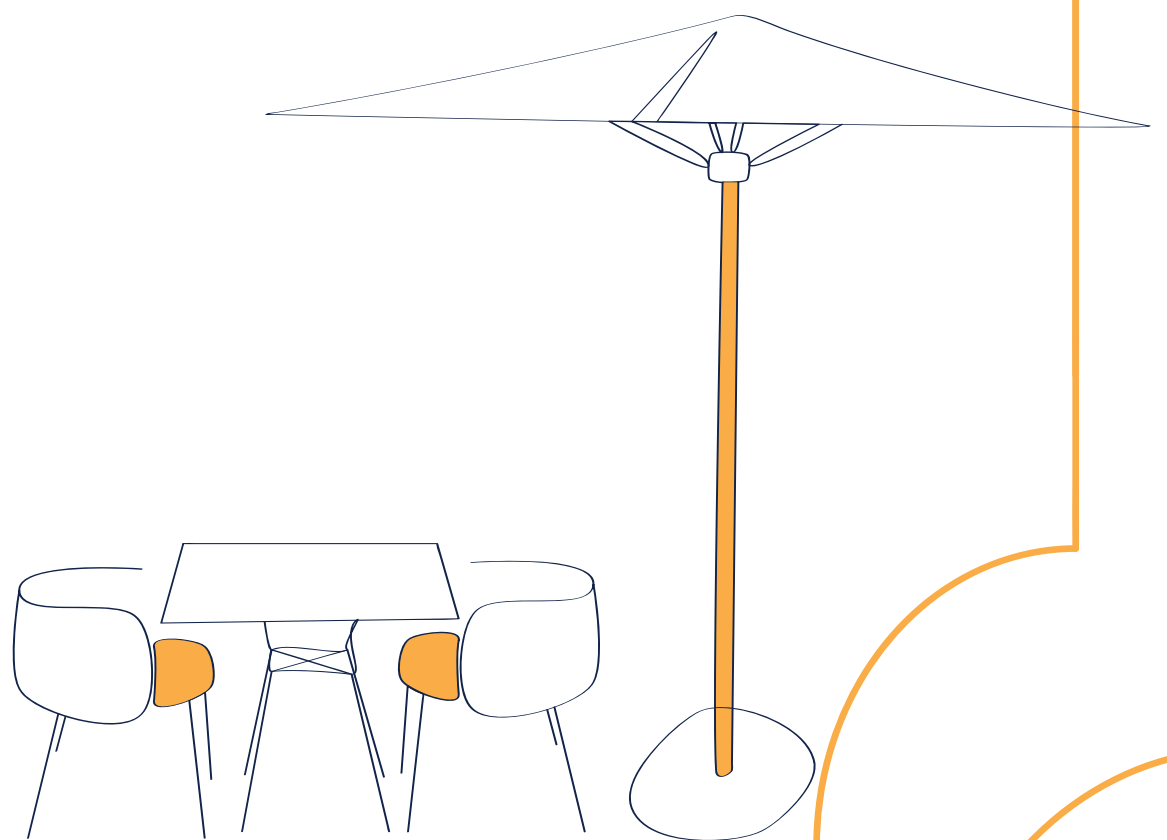
Nicoise 65 pln
Nicoise salad | Tuna | Avocado

“The Duck” 89 pln
Maturing duck | Duck satay | Bao with pulled duck meat

Our specialty



„Potato dumplings” 48 pln 
Potato | Wild garlic | Peas



I Like It Sweet

by Marta Noszczyk

„WZ” 32 pln

Cherry | Chocolate | Cacao

„Cheesecake” 32 pln

Cottage cheese | Apricot | White Chocolate

„From The Garden” 32 pln

Seasonal Fruits | Almond | Vanilla

„Apple Pie” 32 pln

Caramelized apple | Bison Grass | IPA Beer

„Izabel” 32 pln

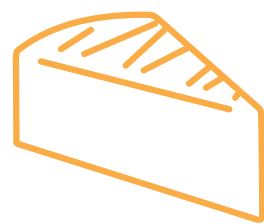
Kafir lime | Pinapple | Bergamot

„Ice cream” 32 pln

Strawberries semifreddo | Chocolate | Pate de fruits

„For Two” 80 pln

Two Desserts | Two hot drinks choose from



ENJOY