

NOBU HOTEL

WARSAW

Welcome drink – Rosenfeld Brut Nature

Amuse Bouche

Leaven Cracker with Forest Mushrooms, Miso Cream and Wasabi
Leaves

Toro Yuzu Truffle with Kadaifi, Pickled Daikon and Caviar
Pairing: Barcentewicz Chardonnay Barrique

Beef Tartare with Smoked Sprats, Polish Ferments and Yolk
Pairing: Barcentewicz Pinot Noir Rose

King Crab with Yuzu Butter and Ikura, Celeriac Espuma, Nori
Powder

Pairing: Rosenfeld Riesling

Kombu Aged Roe Deer with Wasabi Root and Demi-Glace
Pairing: Winnica Jakubów Pinot Noir Amfora

Palate Cleanser

“Craft” Bread Ice Cream with Miso Caramel and Sesame Cracker

Dessert

Japanese Cheesecake with Lingonberries and Tonka Amazake
Sauce

Pairing: Majątek Drzewce Late Harvest Solaris

