



Trzy Gęsi
RESTAURACJA

Menu by Tomasz Smoczyk



3 course tasting menu

89 PLN / WITH WINE PAIRING 139 PLN

5 course tasting menu

129 PLN / WITH WINE PAIRING 199 PLN

7 course tasting menu

179 PLN / WITH WINE PAIRING 289 PLN

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3 course tasting menu

89 PLN / WITH WINE PAIRING 139 PLN

Goose tapas

Thai broth / goose dumplings

Goose / pumpkin / puff pastry / spinach

Puff / sesame / five flavors spice

3



5 course tasting menu

129 PLN / WITH WINE PAIRING 199 PLN

Nigiri / smoked goose / coriander / chilli

Shortbread / goose pâté / Port wine / rosemary

62°C goose egg / truffle / butter sauce / dried goose breast

Dumplings with pulled goose / spinach / smoked lard /
mountain pepper / smoked sour cream

Goose leg marinated 30 hours in Barolo wine / kimchi / oshinko /
carrot / asparagus / kombu

Meringue / lemon frosting / citrus jam

5



7 course tasting menu

179 PLN / WITH WINE PAIRING 289 PLN

„Pipek” / corn dog / dark beer Kaduk

Angus ribs

Goose tapas

„Studzienina” with offal / pickled vegetables / Thai sauce Nam Tim

Goose tartare / pickles / sriracha / leek / ginger / smoked sprat mayonnaise

Foie gras / bloody orange / smoked goose breast / herbs

Pink breast / buckwheat / carrot / tea / miso paste / celery / white chocolate /
beetroot / cherry

Cream-cookie / mountain pepper / goose fat

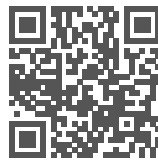
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Orders off the tasting menu

There is a possibility to order one separate dish from the set menu.

Ask the service for details or scan the QR code below.



Service charge

10% service charge is added to the table of six and more.

Allergens

A complete list of allergens is available from the restaurant manager.

Opening hours

Monday: closed

Tuesday - Friday: 5 p.m. - 12 a.m. (kitchen till 11 p.m.)

Saturday: 1 p.m. - 12 a.m. (kitchen till 11 p.m.)

Sunday: 1 p.m. - 8 p.m.

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