



Trzy Gęsi  
RESTAURACJA

*Menu by Tomasz Smoczyk*



# Set Menu

## Option I

146 PLN / WINE PAIRING + 79 PLN

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Goose burger / pickles / russian sauce

Miso tartlet / goose tartare / ginger / perilla

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Goose pâté / Porto / rosemary / wood sorrel

Goose offal / chili / thai herbs / Unagi Kabayaki

Sablé / raspberry / white chocolate





# Set Menu

## Option II

148 PLN / WINE PAIRING + 79 PLN

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Oscypek (Polish sheep cheese) donut / wild strawberry

Rye tortilla / miso cream / dried goose breast / dried yeast

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Goose slices smoked with olive wood / goose paprikash / „Studzienina” /  
nam tim / japanese bread

Goose pip in thai glaze / beetroot / cherry / celery / white chocolate

Chocolate / Galician mulled wine / red orange / matcha

3



# Set Menu

## Option III

138 PLN / WINE PAIRING + 79 PLN

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Pumpkin donut / curry

Dark beer and miso tartlet / edamame / peas

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Japanese velcro ceviche / miso / coconut / vietnamese coriander

Black cod / celery / miso / Noilly Prat / marinated seaweed

Homemade almond tart / pine sprouts / raspberries / chokeberry ice cream

3



# Set Menu

## Option I

232 PLN / WINE PAIRING + 99 PLN

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Goose tongues in tempura

Goose pip in sweet-spicy glaze

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Goose tartare / hazelnuts / mirin / homemade black elderberry vinegar /  
Shichimi tōgarashi

Udon pasta / cherry / goose / black salsify / vegetables in miso

Pink goose breast / red cabbage / mushrooms

Krakow style cream-cookie / chestnut / 12 years old rum

5



# Set Menu

## Option II

237 PLN / WINE PAIRING + 99 PLN

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Goose nigiri / coriander / betel / chili

Nigiri Tamago (from goose egg) / mustard pasta / cauliflower

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Goose egg / sweet-sour pearls / truffle / Antonius caviar 6

Gyoza dumplings / goose / marinated seaweed / PHO broth

Goose leg / beetroot / pumpkin / miso / roasted poppy seed

Meringue / winter confiture / roasted chestnut / cardamon ice cream

5

# Menu a'la carte

## Starters

Japanese velcro ceviche / miso / coconut / vietnamese coriande	31 PLN
Goose pâté / Porto / rosemary / wood sorrel	39 PLN
Goose slices smoked with olive wood / goose paprikash / „Studzienina” / nam tim / japanese bread	38 PLN
Goose egg / sweet-sour pearls / truffle / Antonius caviar 6	38 PLN
Goose tartare / hazelnuts / mirin / homemade black elderberry vinegar / Shichimi tōgarashi / pickles	41 PLN
Goose offal / chili / thai herbs / Unagi Kabayaki	38 PLN

## Soups

Domestic fowl broth / lovage / homemade pasta / vegetables	32 PLN
Seasonal soup	29 PLN

## Main courses

Black cod / celery / miso / Noilly Prat / marinated seaweed	68 PLN
Pink goose breast / red cabbage / mushrooms	73 PLN
Goose pip in thai glaze / beetroot / cherry / celery / white chocolate	65 PLN
Udon pasta / cherry / goose / black salsify / vegetables in miso	64 PLN
Goose leg / beetroot / pumpkin / miso / roasted poppy seed	74 PLN

## Desserts

Homemade almond tart / pine sprouts / raspberries / chokeberry ice cream	31 PLN
Sablé / raspberry / white chocolate	32 PLN
Chocolate / Galician mulled wine / red orange / matcha	32 PLN
Krakow style cream-cookie / chestnut / 12 years old rum	33 PLN
Meringue / winter confiture / roasted chestnut / cardamon ice cream	32 PLN