

APPETIZERS

cold appetizers

Beef tartare creamy egg yolk black garlic kataifi strings	67 zł
Tomato Tartare parsley mayo chives	63 zł
Antous Siberian ***** Caviar 30 g potato rösti crème fraîche	358 zł
Gravlax salmon yogurt burnt lemon kohlrabi furikake	66 zł
Scoria Bread Selection with burnt butter	16 zł
hot appetizers	
Foie Gras cherry-plum jam	113 zł
Shrimp butter emulsion paprika oil	63 zł
Black Pudding cherry jam onion mayo grated foie gras	59 zł
Shrimp soup fish terrine lime tom yum paste	56 zł

SCORIA

is a frozen sculpture of fire. A light, porous volcanic rock that is born in extreme temperatures, only to become a permanent feature of the landscape. In our kitchen, Scoria symbolises transformation – we subject the raw product to the elements, extracting its essence of flavour and unusual structure.



MAIN COURSES

Homemade pasta linguine fresh truffle butter emulsion	119 zł
Dover Sole mashed potatoes salsa verde green beans option to serve fillet	249 zł
Skrei cod cauliflower purée vongoles brussels sprouts beurre blanc	143 zł
Lobsters tail saffron risotto date dactil tomatoes	219 zł
Welsh Lamb rack beetroot purée polenta jerusalem artichoke peas lamb sauce	196 zł
Duck leg confit red cabbage potato dumplings in emulsion chicory	84 zł
Scoria burger beef white onion marmalade cheddar cheese french fries truffle mayonnaise	63 zł

STEAKS

We serve the steaks with potato purée with roasted garlic, spinach in emulsion and grilled padrone peppers

Beef tenderloin steak PL	163 zł
Rostbeef PL - aged for 40 days	149 zł
Entrecôte PL - aged for at least 50 days	239 zł
Wagyu A5 - Japan 	280 zł 100g

Each of our dish can be enriched with:

Fried foie gras	55 zł
Fresh truffle 3g	49 zł
Shrimps 3 pcs.	39 zł
Lobster tail	199 zł
Homemade French fries	21 zł
Antonius Siberian caviar ***** 5g	65 zł
Béarnaise sauce	18 zł
Peppercorn sauce	18 zł
Truffle butter	12 zł

FOR RESERVATIONS OF 7 OR MORE PEOPLE, WE ADD A 10% SERVICE CHARGE.
THE MENU IS VALID FROM JANUARY 2026.

TASTING MENU 319 zł

Available only when ordered by all guests at the table

amuse bouche Scoria bread burn butter
Beef tartare creamy egg yolk black garlic kataifi strings
Shrimp soup fish terrine lime tom yum paste
Skrei cod cauliflower purée vongoles brussels sprouts beurre blanc
Welsh Lamb rack beetroot purée polenta jerusalem artichoke peas lamb sauce
pre-dessert
Passion fruit mousse white chocolate walnut mango-passion fruit gel
petit four

DESSERTS

Burnt butter ice cream almond crumble popping candy	18 zł
Passion fruit mousse white chocolate walnut mango-passion fruit gel	36 zł
Chocolate fondant vanilla ice cream cherry jam	46 zł
Fermin Blue goat cheese truffle honey	44 zł



Memories are the best kind of gift.
Want to give someone a special gift?