

APPETIZERS

cold appetizers

Beef tataki truffle mayonnaise chives sesame ponzu sauce	69 zł
Tomato tartare parsley mayonnaise chives	63 zł
Antonius Siberian ***** Caviar 30 g potato rösti crème fraîche	358 zł
Tuna Akami Yellowfin avocado cucumber finger lime	88 zł
Scoria Bread Selection with burnt butter	16 zł

hot appetizers

Shrimp butter emulsion paprika oil	63 zł
Sorrel soup potato purée garlic trout roe egg	39 zł
Chanterelles cauliflower and garlic purée confit egg yolk chervil	68 zł
Duck croquette ginger cucumber sesame carrot coriander	63 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.

Selected in the **MICHELIN** Guide 2026.



MAIN COURSES

Homemade pasta linguine fresh truffle butter emulsion	129 zł
Dover Sole mashed potatoes salsa verde green beans	249 zł
Sea bass dill risotto broad beans peas fennel	139 zł
Lobster tail homemade pasta linguine chili flakes garlic parsley	219 zł
Welsh Lamb saddle beans courgette chanterelles lamb sauce	196 zł
Beef rib potato purée shallot romaine lettuce fermented pepper	89 zł
Scoria burger beef white onion marmalade cheddar cheese french fries truffle mayonnaise	69 zł

STEAKS

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

Beef tenderloin steak PL	168 zł
Striploin steak PL - aged for 40 days	155 zł
Entrecôte PL - aged for at least 50 days	239 zł
Wagyu A5 - Japan 	280 zł 100g

Each of our dishes can be enriched with:

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

TASTING MENU

The tasting consists of eight courses. It is prepared for the whole table and is only available if all guests order it.

amuse-bouche Scoria bread burnt butter
Beef tataki truffle mayonnaise chives sesame ponzu sauce
Sorrel soup potato purée garlic trout roe egg
Sea bass dill risotto broad beans peas fennel
Welsh Lamb saddle beans courgette chanterelles lamb sauce
pre-dessert
Sabayon seasonal fruits mint kataifi pistachio ice cream
petit fours
8-course Tasting menu - 319 zł per person

You can enhance your tasting experience with:

Tuna Akami Yellowfin | avocado | cucumber | finger lime

Homemade pasta linguine | fresh truffle | butter emulsion

10-course Tasting menu - 429 zł per person

DESSERTS

Affogato Baileys ice cream ristretto	34 zł
Crêpes Suzette orange yogurt sorbet	46 zł
Sabayon seasonal fruits mint kataifi pistachio ice cream	43 zł
Fermin Blue goat cheese truffle honey	44 zł
*It comes from the local organic farm "Malinowy Chruśniak"	



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