



RESTAURACJA@ROMANTYCZNA.COM.PL, TEL. +48 726 34 36 34



The atmosphere of old Warsaw

Romantyczna Restaurant is located in the heart of the
Old Town Square.

Its interiors combine historical elements with modern
style, creating a cozy and elegant place where you can
organize an unforgettable wedding reception.

[LINK TO A WALK AROUND OUR RESTAURANT](#)



Individual approach

We specialize in organizing parties that delight the most demanding guests.

We have four separate rooms where we can accommodate a total of approx. 70 people.

We will adapt our offer to your needs and expectations.

We will provide a specially prepared menu, carefully selected wine and, above all, professional and discreet service.



Author's cuisine and wine selection

The original cuisine of Chef Rafał Równy is a combination of innovation and tradition.

His experience and passion ensure that each dish is prepared with the highest precision and taste.

By creating harmony between wine and food, we will create a unique journey through the senses for you and your guests.



Menu 299 pln

Appetizer Toast, avocado and broad bean tartare, pistachios, parmesan

SOUP Royal broth, veal dumplings Cream of white asparagus

MAIN COURSE

Confit duck thigh, pumpkin and carrot mousse, baked beetroot, fruit
sauce

Zander, black lentils, broccoli, lemon sauce

Pumpkin steak, savory almond cake.

Jerusalem artichoke mousse, aioli

DESSERT Cheesecake, roasted white chocolate, almonds



Menu 389 pln

Appetizer

Toast, avocado and broad bean tartare, pistachios, parmesan

SOUP Royal broth, veal dumplings Cream of white asparagus

MAIN COURSE

Confit duck thigh, red cabbage mousse, beetroot, fruit sauce

Zander, black lentils, broccoli, lemon sauce

Baked cauliflower, carrot mousse, nut pesto, young vegetables

DESSERT

Cheesecake, roasted white chocolate, almonds

Appetizers served on platters

Home-made meats, horseradish mousse

Lettuce, baked duck breast, pear, mustard

Shrimps, mango salsa, coriander

eggplant rolls with tomato tartare



Menu 459 pln

Appetizer

Szapragi, flambéed strawberry, goat cheese

SOUP

Royal broth, veal dumplings

Jerusalem artichoke cream, vegetable brushwood

MAIN COURSE

Confit duck thigh, pumpkin and carrot mousse, beetroot, fruit sauce

Zander, black lentils, broccoli, lemon sauce

Baked cauliflower, carrot mousse, nut pesto, young vegetables



Menu 459 pln

SALTY BUFFET

Homemade cold cuts, horseradish mousse

Lettuce, baked duck breast, pear, mustard

Shrimps, mango salsa, coriander

Eggplant rolls with tomato tartare

Tartare of three types of tomatoes

Beef tartare with pickles

SWEET BUFFET

Cheesecake with white chocolate

Panna cotta

Puffs with whipped cream

Chocolate brownie

Creme brulee

Terms of reservation

The price includes:

welcome glass of sparkling wine open soft bar: water, coffee, tea formal table setting: white tablecloths, candles, name cards

We guarantee exclusive use of the room or the entire restaurant during agreed hours.

The final number of guests included in the settlement should be provided 7 days before the reception.

This will be added to the final bill 12.5% of the value for waiter service.

We issue a VAT invoice upon request.

We accept payments by card, cash or transfer within the agreed time.

