FOOD

Everything tastes delicious on the 40th floor. Below you can find our selection of dishes, each prepared in a way to get the maximum flavor and aroma out of every ingredient. Each category reflects the temperatures in which the dishes have been cooked.

7 °C

SCALLOPS CEVICHE / YUZU / VODKA / SHISO **38**

FIRE TREATED TUNA / PONZU / LOTUS CHIPS / KATSUOBUSHI / EGG WHITE MAYO **29**

VENISON TARTAR /POLISH CAVIAR / ŻUBRÓWKA MAYO / CONDIMENTS **42**

BLACK ANGUS BEEF CARPACCIO / SANSHO PEPPER / PICKLES / VADOUVAN CRÈME **36**

CRISPY VEGETABLES / TOM YAM (V) **29**

52 °C

CODFISH / MISO / PUMPKIN / EGG CRÈME / MICRO HERBS **31**

BLACK ANGUS BEEF FILET / BEETROOT / WASABI / SESAME **38**

SALMON TERIYAKI / BEAN SPROUTS / DAIKON / WAKAME **33**

72 °C

FOIE GRAS / PANCETTA POWDER /APPLE-GINGER JAM / MICRO HERBS **39**

DUCK CONFIT / RED CABBAGE / SHITAKE / EGGPLANT / DASHI **39**

MUSHROOM CONFIT / PICKLES / SHITAKE CRISP (V) **24**

YAKITORI CHICKEN / SESAME / SPRING ONIONS **26**

173°C

TEMPURA / VEGETABLES / SHRIMPS (V) **39**

8 °C

PANDAN SPONGE / RED BERRIES / BALSAMIC SAUCE **23**

EXOTIC FRUITS / ASIAN JELLY **25**

-12 °C

WASABI ICE CREAM / GINGER / YUZU / CHOCOLATE TART **24**

(V) – vegetarian dishes (or can be prepared vegetarian way)

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. Gratuities are discretionary.
02.2018 All cocktails are hand-crafted using freshly squeezed juices

COCKTAILS

INNOVATORS

Our experienced bartenders were inspired by the most current global trends and prepared for you a selection of truly innovative flavors. Each cocktail contains either an unusual brand of alcohol, imported exclusively for Panorama, or home-made infusions made in our laboratory on the 40th floor.

BERGAMO 51
TANQUERAY NO. TEN GIN INFUSED WITH ROSE PEPPER, LILLET BLANC, SAVIGNON BLANC, ST. GERMAIN ELDERFLOWER LIQUEUR, HOME-MADE GRAPEFRUIT OLIVE OIL & BERGAMOT FRAGRANCE

BOTANICAL GARDEN 48
ŻUBRÓWKA BLACK POLISH VODKA INFUSED WITH JUNIPER, ANGELICA, CORIANDER AND CAMOMILE, PASSION FRUIT, PINEAPPLE, LIME, THAI BASIL, HERBAL 19:05 TONIC WATER

BEAUTIFUL TO SEE 47
BELVEDERE CITRUS POLISH VODKA, SUZE GENTIANE APERITIF, LILLET BLANC, RASPBERRIES, LEMON, EGG WHITE, ORANGE BLOSSOM FRAGRANCE

CANDY SKY 39
WILD TURKEY BOURBON WHISKEY INFUSED WITH COCOA NIBS, MARTINI RISERVA SPECIALE RUBINO VERMOUTH, FRANGELICO HAZELNUT LIQUEUR, CHERRY BALSAMICO

SILKY 40
ŻUBRÓWKA BLACK POLISH VODKA INFUSED WITH MADAGASKAR CINNAMON & CEYLON VANILLA, PASSION FRUIT, LIME, EGG WHITE, HOME-MADE RASPBERRY POWDER

KICKER 43
ŻUBRÓWKA BLACK POLISH VODKA INFUSED WITH CEYLON VANILLA, CRÈME DE CACAO BLANC, CHAMBORD BLACK RASPBERRY LIQUEUR, ESPRESSO, POLISH TRADITIONAL MEAD AND SOYA MILK FOAM

HEAVEN 36
ŻUBRÓWKA BISON GRASS VODKA INFUSED WITH CAMOMILE TEA, POLISH APPLES PRESSED JUICE, LEMON, GINGER, PEPPER MINT, GALANGAL

PRIMAVERA 46
BELVEDERE PINK GRAPEFRUIT, APEROL, LEMON, GINGER, EGG WHITE, ELDERFLOWER FRAGRANCE

ROYAL 69
TAITTINGER BRUT RESERVE CHAMPAGNE, CHAMBORD BLACK RASPBERRY LIQUEUR, LEMON, HOME-MADE CITRUS BITTERS

CLASSICS

Some cocktails, created by bartenders worldwide for years now, are so universal they need no improvement. You can find a selection of our favorite classics cocktails below, but feel free to order any international cocktail- we'll make it for you.

MAI TAI 43
PLANTATION ORIGINAL DARK RUM, COINTREAU ORANGE LIQUEUR, HOME-MADE ALMOND CORDIAL, LIME

COSMOPOLITAN 45
BELVEDERE CITRUS, COINTREAU ORANGE LIQUEUR, LIME, CRANBERRY JUICE

MOJITO 44
HAVANA CLUB BLANCO RUM, LIME, MINT, CANE SUGAR, SPARKLING WATER

CLOVER CLUB 38
BEEFEATER GIN, RASPBERRIES, LEMON, EGG WHITE

WHISKEY SOUR 39
WILD TURKEY BOURBON WHISKEY, LIME, LEMON, CANE SUGAR, EGG WHITE, BITTERS

BLOODY MARY 35
ŻUBRÓWKA BLACK POLISH VODKA, TOMATO JUICE, CELERY SALT, SARAWAK PEPPER, TABASCO, WORCESTERSHIRE SAUCE, LEMON

MOSCOW MULE 39
ŻUBRÓWKA BLACK, LIME, GINGER, SPARKLING WATER

PIÑA COLADA 40
HAVANA CLUB BLANCO RUM, PLANTATION ORIGINAL DARK RUM, COCONUT, PINEAPPLE, MILK

MARTINI COCKTAIL 54
BELVEDERE POLISH VODKA OR TANQUERAY NO. TEN GIN, NOILLY PRAT DRY VERMOUTH, OLIVES OR LEMON ZEST

MOCKTAILS

Meaning cocktails without alcohol. If tonight you don't feel like consuming liquor, these will be perfect for you. Below you can find some of the most innovative mixtures of non-alcoholic beverages created so that our non-drinking Guests can enjoy their evening

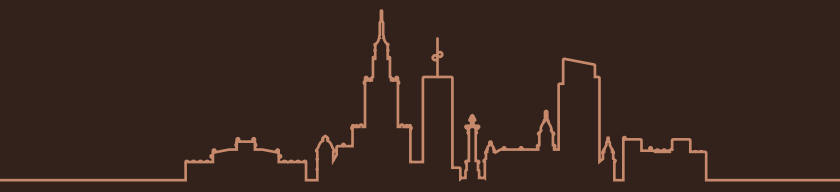
VANILLA SKY 33
RASPBERRIES, BLACKBERRIES, CRANBERRY JUICE, LIME, MADAGASKAR VANILLA, GINGER BEER

GINGER SPARKLER 32
COCONUT, PINEAPPLE, APPLE, GINGER, LEMONGRASS, GINGER BEER

PASSION FRUIT EMOTIONS 30
PASSION FRUIT, PINEAPPLE, LIME, THAI BASIL, EGG WHITE

MR. TONICOFF 31
COLD-BREWED COFFEE, PREMIUM INDIAN TONIC, CHERRY BALSAMICO

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. Gratuities are discretionary.
02.2018 All cocktails are hand-crafted using freshly squeezed juices



CHAMPAGNES

TAITTINGER BRUT RÉSERVE
65/0,15L
320/0,75L

G.H. MUMM CORDON ROUGE BRUT
65/0,15L
320/0,75L
620 PLN/1,75L

G.H. MUMM BLANC DE BLANC
800/0,75L

MOËT & CHANDON BRUT IMPÉRIAL
380/0,75L
700/1,5L

MOËT & CHANDON NECTAR IMPÉRIAL
380/0,75L

MOËT & CHANDON IMPÉRIAL ROSÉ
380/0,75L

VEUVE CLICQUOT PONSARDIN BRUT
400/0,75L

VEUVE CLICQUOT PONSARDIN DEMI-SEC
450/0,75L

VEUVE CLICQUOT PONSARDIN BRUT ROSÉ
480/0,75L

ARMAND DE BRIGNAC BRUT GOLD
2000/0,75L

LOUIS ROEDERER CRISTAL BRUT
1750/0,75L

DOM PÉRIGNON
1600/0,75L

KRUG GRANDE CUVÉE BRUT
1400/0,75L

PERRIER-JOUËT GRAND BRUT
520/0,75L

For allergens information please speak to our team members. All prices include VAT. Gratuities are discretionary.
Informacje o alergenach dostępne u obsługi. Ceny zawierają VAT. Serwis kelnerski nie jest wliczony.

WHITE WINE / WINA BIAŁE

JEAN LEON 3055 CHARDONNAY/SPAIN
30/0,15L
140/0,75L

PAZO DAS BRUXAS ALBARINO/SPAIN
30/0,15L
140/0,75

MATUA SAUVIGNON BLANC/NEW ZEALAND
42/0,15L
195/0,75L

PINOT GRIGIO RIFF TERRA ALPINA/ITLAY
30/0,15L
140/0,75L

RED WINE / WINA CZERWONE

CABERNET SAUVIGNON SAAM MOUNTAIN/SOUTH AFRICA
42/0,15L
195/0,75L

PINOT NOIR ROTHSCHILD/FRANCE
30/0,15L
140/0,75L

JEAN LEON 3055 MERLOT, PETIT VERDOT/SPAIN
30/0,15L
140/0,75L

RANCHO ZABACO ZINFANDEL/USA
42/0,15L
195/0,75L

ROSE / WINO RÓŻOWE

SHIRAZ ROSE RIVERINA WOODLANDS/AUSTRALIA
35/0,15L
195/0,75L

For allergens information please speak to our team members. All prices include VAT. Gratuities are discretionary.
Informacje o alergenach dostępne u obsługi. Ceny zawierają VAT. Serwis kelnerski nie jest wliczony.

BRANDY & COGNAC 0.04L

RÉMY MARTIN VSOP	50
RÉMY MARTIN XO	140
HENNESSY VS	45
HENNESSY FINE de COGNAC	55
HENNESSY XO	110

WHISKY & WHISKEY 0.04L

BALLANTINE'S GOLD SEAL	32
JOHNNIE WALKER BLACK LABEL	35
JOHNNIE WALKER BLUE LABEL	80
CHIVAS REGAL 12	45
CHIVAS REGAL ULTINS	120
WILD TURKEY 101	30
JIM BEAM	35
JACK DANIEL'S	35
WOODFORD RESERVE	55
JAMESON	35

SINGLE MALT 0.04L

ARDBEG 10	40
LAGAVULIN 16	70
COAL ILA 12	45
GLENFIDDICH 12	45
GLENFIDDICH 15	60
GLENFIDDICH 18	80
GLENLIVET 12	45
TALISKER 10	50
OBAN 14	65
GLENMORANGIE 10	40
GLENMORANGIE 18	90

For allergens information please speak to our team members. All prices include VAT. Gratuities are discretionary.
Informacje o alergenach dostępne u obsługi. Ceny zawierają VAT. Serwis kelnerski nie jest wliczony.

TEQUILA 0.04L

EL JIMADOR BLANCO	30
EL JIMADOR REPOSADO	33
DON JULIO BLANCO	42
DON JULIO REPOSADO	45
DON JULIO AÑEJO	55

GIN 0.04L

HENDRICKS	38
TANQUERAY No. TEN	39
BOMBAY	40
MONKEY 47	42

RUM 0.04L

HAVANA CLUB 3	25
HAVANA CLUB 7	40
PLANTATION ORYGINAL DARK	35
PLANTATION O.F.T.D	40
DICTADOR 12	47
ZACAPA 23	65

For allergens information please speak to our team members. All prices include VAT. Gratuities are discretionary.
Informacje o alergenach dostępne u obsługi. Ceny zawierają VAT. Serwis kelnerski nie jest wliczony.

VODKA 0,04L

WYBOROWA EXQUISITE	42
WYBOROWA	18
BELVEDERE	38
CHOPIN BLACK	35
CHOPIN MŁODY ZIEMNIAK	30
CHOPIN RYE	35
CHOPIN WHEAT	35
OSTOYA	25
PAŁAC KULTURY	30
J.A.BACZEWSKI	35
ŻUBRÓWKA CZARNA	22
ORKISZ	36
SKYY	32
CIROC	40
BELUGA NOBLE VODKA	42
BELUGA ALLURE	150
RUSSIAN STANDARD PLATINUM	36
GREY GOOSE	50
KETEL ONE	42
CRISTAL HEAD	50

AMBER VODKA	38
ŻUBRÓWKA	20
ŻOŁĄDKOWA GORZKA	20
J.A.BACZEWSKI MORELOWA	30
J.A.BACZEWSKI JEŻYNOWA	30
BELVEDERE PINK GRAPEFRUIT	38
BELVEDERE PINK CITRUS	38
ŚLIWOWCA	25
KRUPNIK	20
SOPLICA WIŚNIOWA	20
BIMBER AGED WITH HONEY	38

For allergens information please speak to our team members. All prices include VAT. Gratuities are discretionary.
Informacje o alergenach dostępne u obsługi. Ceny zawierają VAT. Serwis kelnerski nie jest wliczony.

BEER

CIESZYŃSKIE LAGER & MASTNE 0.3l	17
CIESZYŃSKIE LAGER & MASTNE 0.5l	25

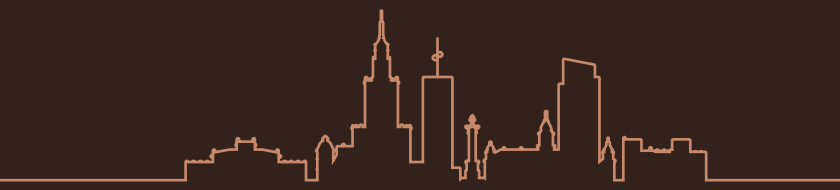
NON-ALCOHOLIC / BEZALKOHOLOWE

COFFEE	22
RONNEFELDT TEA	22
SOFT DRINKS 0,2L	18
FRESHLY SQUEEZED JUICE 0,2L	20

FENTIMANS SOFTS

PREMIUM INDIAN 0,125L	16
CONNOISSEUR'S TONIC WATER 0,125L	16
ROSE LEMONADE 0,125L	16
TONIC WATER 0,2L	19
HERBAL 19:05 TONIC WATER 0,2L	19
ROSE LEMONADE 0,2L	19
GINGER BEER 0,2L	19
CURIOSITY COLA 0,275L	24
CHERRY TREE COLA 0,275L	24
VICTORIAN LEMONADE 0,275L	24
MANDARIN & ORANGE JIGGER 0,275L	24
SPARKLING LIME & JASMINE 0,275L	24

WODA/WATER

ACQUA PANNA 0,25L	18
VODA 1,0L	38
PERRIER 0,33L	18
SAN PELLEGRINO 0,75L	32

For allergens information please speak to our team members. All prices include VAT. Gratuities are discretionary.
Informacje o alergenach dostępne u obsługi. Ceny zawierają VAT. Serwis kelnerski nie jest wliczony.