

STARTERS AND SALADS

Wild salmon tartare with capers,
red onion and fresh chervil 🌿🥄🥄
41 pln

Beef tenderloin carpaccio
with cherry tomatoes, arugula, capers,
truffle oil and parmesan cheese
59 pln

Prawns in wine and butter sauce
with garlic croutons 🥄
51 pln

Rice dough dumplings with vegetables,
eggplant mousse and herbal yoghurt 🌿🥄🥄
29 pln

Caesar salad
with grilled chicken
38 pln

Caesar salad
with shrimps 🥄
49 pln

Salad with marinated tofu,
oranges and hazelnuts 🌿🥄🥄
36 pln



SOUPS

Sopot fish soup
with vegetables 🌿🥄🥄
26 pln

Soup of the day
22 pln

Baked beetroot cream
with apples and crushed
sheep cheese 🌿🥄
22 pln

KIDS MENU

Chicken strips with fries
and carrot salad
24 pln

Pasta with bolognese sauce
21 pln

Cod sticks with french fries
and carrot salad 🥄
28 pln

Fries
12 pln

MAIN DISHES

Fried flounder with fries
and sauerkraut 🐟
49 pln

Fish and chips with fries
and tartar sauce 🐟
42 pln

Cod sirloin with prawns,
saffron purée, broccoli
and carrot 🌾 🐟
69 pln

Confit duck leg with fig sauce,
artichoke and mousse
from red cabbage
59 pln

Pasta with pork tenderloin,
sun-dried tomatoes, arugula
and parmesan cheese
43 pln



Beef burger with cheddar cheese
and fries
43 pln

Grilled sirloin steak
with truffle butter, artichoke
and fresh vegetable salad
109 pln

Lamb shank with chestnut purée,
scorzoneria and carrots
74 pln

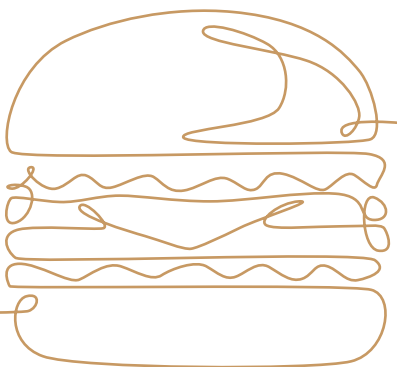
Panini with beef roast beef,
thai sauce and fries 🌾
38 pln

Vegetable lasagna with sauce
Neapolitan and Parmesan cheese 🌾 🍷
36 pln

Halloumi cheese with grilled vegetables 🌾 🍷
35 pln

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- 🍷 *Vegetarian food*
 - 🐟 *Contains sea food*
 - 🌾 *Gluten free food*
 - 🍷 *Lactose free food*

Full table of allergens and the weight of the dishes is available in the service.



DESSERTS

Warm apple pie
with vanilla ice cream 🍷
23 pln

Tiramisu 🍷
25 pln