

## Breakfast

(served until noon)

1. **Scrambled eggs** (to choose) on butter, with ham or bacon, tomato, cucumber, cheese, butter, bread. 32 pln

---

2. **Grilled Ciabatta** with smoked salmon with arugula, mozzarella cheese, caramelized onion, basil and herb pesto 33 pln

---

3. **Grilled tortilla** with chicken, cheddar cheese, fresh vegetables and honey mustard sauce 34 pln

---

4. **Grilled Ciabatta** with chorizo, arugula, mozzarella cheese, caramelized onion, basil and herb pesto 37 pln

---

## Starters

1. **Chicken meat balls** with dried tomatoes served on arugula, basil and herb pesto with mozzarella cheese 37 zł

---

2. **Herring Salsa** with pepper, pearl onion, coriander, lime juice, mango, caramelized onion and baguette 37 zł

---

3. **Shrimps bathed in wine Mexican Style** with chilli, garlic, served with bread(7 psc) 49 zł

---

4. **Mussels stewed in white wine** served in a creamy leek sauce and baguette 78 zł

---

## Soups

1. **Chicken soup** with noodles, with fresh parsley. 24 zł

---

2. **Cold beetroot soup** served with egg and dill 27 zł

---

3. **Spicy fish soup** with pieces of fish, served with mascarpone cheese, and baguette. 34 zł

---

## Meat dishes

1. **Breaded chicken breast** with parmesan cheese, french fries, garlic and dill sauce, chinese cabbage salad with fresh vegetables 48 zł

---

2. **Traditional pork chop** with stewed cabbage and roasted potatoes. 48 zł

---

3. **Sous vide pork neck steak** served with roast potatoes, mini veggies in sesame and herbal olive oil 54 zł

---

4. **Grilled beef and pork kebab** with sesame and herb glaze served with french fries, garlic and dill sauce and chinese cabbage salad with fresh vegetables 58 zł

---

5. **Grilled BBQ ribs** served with roast potatoes, mini veggies in sesame and herbal olive oil, honey mustard sauce 72 zł

---

## Fish dishes

1. **Flounder filets** served with vegetables cuscus served and sauerkraut salad 52 zł

---

2. **Pan fried cod** served with french fries, aioli sauce and sauerkraut salad 62 zł

---

3. **Pan fired halibut** served with roast potatoes, with cream and asparagus sauce, mini veggies in sesame and herbal olive oil 64 zł

---

4. **Zander** in cream and asparagus sauce, served with roast potatoes with chinese cabbage salad with fresh vegetables 66 zł

---

## Salads

1. **Caesar Salad** with chicken, herb croutons, parmesan cheese and cherry tomatoes, served with Caesar sauce. 42 zł

---

2. **Salad with grilled halloumi** served on spinach leaves with caramelized onion, cherry tomatoes, pomegranate, almond flakes and mango – lime sauce 46

---

## Pasta

1. **Crispy baked dumplings with chickpeas** eggplant, mushrooms and onions, topped with parsley, served sauerkraut and honney mustard sauce 40 zł

---

2. **Pappardelle pasta with chorizo** chilli pepper, onion, sugar snap peas and green parsley in basil and herb pesto with addition of spinach , cherry tomatoes and mascarpone cheese 48 zł

---

3. **Pappardelle pasta in cream sauce with smoked salmon** , cherry tomatoes, fresh dill and parmesan cheese 50 zł

---

## Sets for kids

1. **Broth** without parsley and carrots with noodles in the shape of fish 20 zł

---

2. **Breaded Chicken sirloins** in breadcrumbs with Parmesan cheese, French fries and carrot salad. 32 zł

---

3. **Cod fish fingers** served with French fries and carrot salad. 34 zł

---

## Sides

1. **Breads** 5 zł

---

2. **Stewed cabbage** 10 zł

---

3. **Sauerkraut salad** 10 zł

---

4. **Chinese cabbage salad with fresh vegetables** 12 zł

---

5. **Roast potatoes** 12zł

---

- |       |  |       |
|-------|--|-------|
| 6.    | <b>Vegetable kasotto</b>                     | 14 zł |
| ----- |  |       |
| 7.    | <b>Mini veggies with sesame-herbal oil</b>   | 14 zł |
| ----- |  |       |
| 8.    | <b>French fries</b>                          | 15 zł |
| ----- |  |       |
| 9.    | <b>Battered squid rings with Aioli sauce</b> | 32 zł |
| ----- |  |       |

## Desserts

Lista alergenów jest dostępna w restauracji

- |       |   |       |
|-------|---|-------|
| 1.    | <b>Cold cheesecake</b> with sasonal fruit       | 29 zł |
| ----- |   |       |
| 2.    | <b>Ice-cream</b> with fruit and whipped cream.  | 29 zł |
| ----- |   |       |
| 3.    | <b>Homemade apple pie</b> with vanilla icecream | 29 zł |
| ----- |   |       |

## Cold Drink

- |       |  |         |
|-------|--|---------|
| 1.    | <b>Coca-Cola, Fanta, Sprite, Kinley</b> 250ml  | 11 zł   |
| ----- |  |         |
| 2.    | <b>Mineral water Kropla Beskidu still or sparkling</b> water<br>330ml/750ml          | 8/14 zł |
| ----- |  |         |
| 3.    | <b>Cappy juice</b> grapefruit, multivitamin, blackcurrant, apple, orange -<br>250 ml | 11 zł   |
| ----- |  |         |

4.	<b>Fuze Tea</b> lemon, peach - 250 ml	11 zł
-----		
5.	<b>Burn</b> 250ml	16 zł
-----		
6.	<b>Freshly squeezed juice</b> orange 200ml	18 zł
-----		
7.	<b>Peach Sunrise</b> peach juice, Sprite, grenadine,ice 400ml	19
-----		

## Hot Drinks

1.	<b>Espresso</b>	11 zł
-----		
2.	<b>Coffee black/white</b>	15 zł
-----		
3.	<b>Tea</b> Ceylon, Earl Gray, Green, Fruit, Mint	14 zł
-----		
4.	<b>Hot chocolate</b> witj whipped cream	18 zł
-----		
5.	<b>Cappuccino</b>	16 zł
-----		
6.	<b>Caffe Latte</b>	18 zł
-----		
7.	<b>Double Espresso</b>	19 zł
-----		
8.	<b>Caffe Latte with syrup</b>	20 zł
-----		

9.	<b>Tea with rum</b> 20ml rumu	22 zł
-----		
10.	<b>Moroccan Tea</b> (teapot 500ml)	22 zł
-----		
11.	<b>Iced coffee</b> with whipped cream	22 zł
-----		

## Beer

1.	<b>Żywiec</b> 0,33 l bottle/craft	14 zł
-----		
2.	<b>Żywiec</b> 0,5l bottle/craft	18zł
-----		
3.	<b>Żywiec</b> lpa, Białe, Porter 0,5l bottle	20 zł
-----		
4.	<b>Warka Strong</b> 0,5 l bottle	17 zł
-----		
5.	<b>Warka Radler 3,5%</b> lemon 0,5 bottle	17 zł
-----		
6.	<b>Heineken</b> 0,33l bottle	16 zł
-----		
7.	<b>Heineken</b> 0,5l bottle/carft	20 zł
-----		
8.	<b>Desperados</b> 0,4l bottle	19zł
-----		
9.	<b>Corona Extra</b> 0,33l bottle	19 zł
-----		
10.	<b>Sopockie Plażowe</b> bottle 0,5 l	19 zł
-----		

11.	<b>Sopockie festiwalowe</b> bottle 0,5 l	21 zł
-----		
12.	<b>Sopockie kurortowe</b> bottle 0,5 l	21 zł
-----		
13.	<b>Sopockie plażowe</b> bottle 0,5 l	19 zł
-----		

## Non-alcoholic beer

1.	<b>Żywiec 0%</b> 0,33l bottle	13 zł
-----		
2.	<b>Warka Radler</b> lemon 0,5l bottle	17 zł
-----		
3.	<b>Haineken 0%</b> 0,5l bottle	18 zł
-----		

## White wine

1.	<b>El Molo Vin de Pays Blanc Reserve</b> Country: France Region: Languedoc Grape: Sauvignon Blanc Culinary Suggestions: salads, poultry 12,5 cl/75 cl	16 zł /80 zł
-----		
2.	<b>Domaine de la Bretonniere Chardonnay</b> Country: France 75 cl	120 zł
-----		
3.	<b>Pinot Grigio delle Venezie biologico I.G.T</b> Country:Italy Region: Veneto Grape: 100% Pinot Grigio Culinary suggestions: light salads, aperitif 12,5cl/ 75 cl	20 zł/ 110 zł
-----		



- |     |  |               |
|-----|--|---------------|
| 4.  | <b>Verdeca Chardonnay</b> Italy 75   | 120 zł        |
| 5.  | <b>SOL Verdejo organic Finca Navahermosa</b> Spain 75 cl   | 99zł          |
| 6.  | <b>Riesling Hochgewächs Feinherb</b> Country:Germany Region: Rheinessen Grape: 100% Riesling Culinary Suggestions: aperitif, freshwater fish 12,5cl/ 75 cl | 160 zł        |
| 7.  | <b>Quiet Life Chardonnay</b> Country Australia Region: South Eastern Grape: 100% Chardonnay Culinary Suggestions: seafood,fish 12,5 cl/ 75 cl              | 20 zł/ 105 zł |
| 8.  | <b>Curly Sheep Sauvignon Blanc</b> New Zeland 75cl   | 160 zł        |
| 9.  | <b>Divine Hope Chenin Blanc</b> Country:Italy; Region: Sardinia Grape: 100% Vermentino Culinary suggestions: crema pasta, seafood 75cl                     | 120 zł        |
| 10. | <b>Curvos Eary Harvest</b> Portugal 12,5 cl/75 cl  | 20/110zł      |

## Red and Pink Wine

- |    |   |              |
|----|---|--------------|
| 1. | <b>Antano Reserve Carmener</b> Country: Chile Region: Maule Valley Grape: Carmenere Culinary Suggestions: stewed meat, cgeese 12,5cl/75 cl              | 16 zł/ 95 zł |
| 2. | <b>El Molo Vin de Pays Rouge Reserve</b> Country:France Region: Languedoc Grape: Syrah, Merlot Culinary Suggestions: grilled meat, cheese 12,5cl/ 75 cl | 16 zł/ 80 zł |
| 3. | <b>Quiet Life Shiraz</b> Country: Australia Region: South Eastern Grape: 100% Shiraz Culinary Sugesttions: grilled meat 12,5cl/75 cl                    | 16 zł/ 95 zł |

- |  |  |              |
|--|--|--------------|
| 4.   | <b>Caldora Cerasuolo d’Abruzzo DOC</b> (rose) Country:Italy; Region: Abruzzo Grape: 100% Montepulciano Culinary Suggestions: aperitif,pasta, fish 12,5cl/75 cl | 22 zł/ 120zł |
| <hr style="border-top: 1px dashed #000;"/> |  |              |
| 5.   | <b>I Muri Primitivo IGP</b> Country: Italy Region: Puglia Grape: 100% Primitivo Culinary Suggestions: grilled meat, pasta, dry desserts 12,5cl/ 75 cl          | 22 zł/ 120zł |
| <hr style="border-top: 1px dashed #000;"/> |  |              |
| 6.   | <b>Portillo Malbec</b> Country: Argentina Region: Mendoza Grape: 100% Malbec Culinary Suggestions:beef steaks, hard cheese 12,5cl/75 cl                        | 22 zł/ 120zł |
| <hr style="border-top: 1px dashed #000;"/> |  |              |
| 7.   | <b>Ontanio Ecologico DO</b> Country:Spain; Region: Rioja Grape: 100% Tempranillo Culinary Suggestions: grilled red meat, lamb, cheese 12,5cl/ 75 cl            | 130zł        |
| <hr style="border-top: 1px dashed #000;"/> |  |              |

## Sparkling wine

- |  |   |               |
|--|---|---------------|
| 1.   | <b>Cava segura Viudas Brut Reserva</b> 12,5 cl/ 75 cl       | 18 zł/ 95 zł  |
| <hr style="border-top: 1px dashed #000;"/> |   |               |
| 2.   | <b>Cava segura Viudas Brut Rose</b> 12,5 cl / 75 cl         | 18 zł / 95 zł |
| <hr style="border-top: 1px dashed #000;"/> |   |               |
| 3.   | <b>Cava segura Viudas Demi Seco Reserva</b> 12,5 cl / 75 cl | 18 zł / 95 zł |
| <hr style="border-top: 1px dashed #000;"/> |   |               |
| 4.   | <b>Mionetto Prosecco DOC Treviso brut</b> 75cl              | 99zł          |
| <hr style="border-top: 1px dashed #000;"/> |   |               |

## Drinks

1.	<b>Cosmopolitan</b> 4cl Jim Beam, brown sugar, Angostura Bitter, sparkling water	33 zł
-----		
2.	<b>Mojito</b> 4cl Absolut Pears, 1 cl Bols Curacao, apple juice	35 zł
-----		
3.	<b>Cuba Libre</b> 4cl Havana Club, lime juice, Coca-Cola	32 zł
-----		
4.	<b>Aperol Spritz</b> 4cl Havana Club, iime, brown sugar, sparkling water, mint	35 zł
-----		
5.	<b>Meramid</b> 4cl Havana Club, lime juice, strawberry, mint, Sprite	35 zł
-----		
6.	<b>Sex on the beach</b> 3cl Malibu, 3cl Wyborowa, cranberry juice, pineapple juice	35 zł
-----		
7.	<b>Aperitivo sour</b> 2cl Captain Morgan Spiced, 2cl Malibu, lime juice, pineapple juice, Grenadine	37 zł
-----		
8.	<b>Negroni</b> 4cl Wyborowa, 2cl Bols Peach Liqueur, orange juice, cranberry juice	33 zł
-----		
9.	<b>Lychyburg lemonade</b> 4cl Beefeater, 2cl Bols Cardamon, lemoin juice, sugar syrup	37 zł
-----		
10.	<b>Long Island</b> 3cl Captain Morgan White, 3cl coconut syrup, pineapple juice	45 zł
-----		
11.	<b>Bahama mama</b> 4cl Olmeca Blanco, 2cl Liqueur Cointrau, lemon juice	34 zł
-----		

## Wodka

1.	<b>Wyborowa 40ml</b>	13 zł
-----		
2.	<b>Finlandia Classic 40ml</b>	14 zł
-----		
3.	<b>Finlandia Mango 40ml</b>	14 zł
-----		
4.	<b>Finlandia Cranberry 40ml</b>	14 zł
-----		
5.	<b>Żubrówka Bison Grass 40ml</b>	12 zł
-----		
6.	<b>Soplica smakowa 40ml</b>	14 zł
-----		
7.	<b>Żołądkowa Gorzka Original, Mint 40ml</b>	12 zł
-----		
8.	<b>Wyborowa butelka 0,5l</b>	150 zł
-----		
9.	<b>Wyborowa butelka 0,7</b>	170 zł
-----		
10.	<b>Finlandia 0,7l</b>	200 zł
-----		
11.	<b>Finlandia 0,5l</b>	180zł
-----		

## Brandy

1.	<b>Stock 84 40ml</b>	18 zł
-----		

2. **Metaxa 5\*** 40ml 20 zł

---

## Rum

1. **Barceló Blanco** 40ml 18 zł

---

2. **Barceló Dorado** 40ml 18 zł

---

3. **Havana Anejo 3** 40ml 23 zł

---

## Whiskey/Whisky

1. **Jameson** 40ml 22 zł

---

2. **Jim Beam White** 40ml 23 zł

---

3. **Jack Daniel's** 40ml 23 zł

---

4. **Ballantine's Finest** 40ml 18 zł

---

5. **Chivas Regal 12** 40ml 25 zł

---

6. **Glenfiddich Reserve 12 Y.O. Single Malt** 40ml 35 zł

---

## Cognac

1.	<b>Hennessy V.S.</b> 40ml	35 zł
-----		
2.	<b>Martell V.S.</b> 40ml	36 zł
-----		
3.	<b>Remy Martin V.S.O.P.</b> 40ml	38 zł
-----		

## Gin

1.	<b>Seagram's</b> 40ml	17 zł
-----		
2.	<b>Beefeater</b> 40ml	18 zł
-----		

## Tequila

1.	<b>Olmecca Blanco</b> 40ml	19 zł
-----		
2.	<b>Olmecca Gold</b> 40ml	20 zł
-----		

## Aperitive

1.	<b>Cinzano Bianco</b> 100ml	15 zł
2.	<b>Cinzano Rosso</b> 100ml	15 zł
3.	<b>Cinzano Dry</b> 100ml	15 zł
4.	<b>Campari</b> 100ml	28 zł

## Shots

1.	<b>Wściekły Pies</b>	19 zł
2.	<b>Caraibian Forest</b>	20 zł
3.	<b>Blue Kamikaze (4 sztuki)</b>	35 zł

## Liqueur

1.	<b>Jegermeister</b> 40ml	20 zł
2.	<b>Bailey's</b> 40ml	20 zł
3.	<b>Malibu</b> 40ml	19 zł
4.	<b>Cointreau</b> 40ml	20 zł