

# GROUP MENU

## Starters

### ARGENTINIAN PRAWNS FLAMBIRED IN COGNAC

butter emulsion with a hint of chili and garlic | crispy bread with wild garlic  
- PLN 69 -

### SCOTTISH SALMON CARPACCIO MARINATED IN JUNIPER AND DILL

calamata olives salsa | onions in balsamico and apricot | arugula | lemon oil  
- PLN 55 -

### DUTCH MATIAS

cream, onion and apple mousse | potato chips | leek olive oil  
- PLN 36 -

### FOIE GRAS

foie gras terrine flavored with calvados | brioche | raspberry gel  
tonsil puree | apple | vanilla  
- PLN 68 -

### BEEF TARTARE

yolk gel | shallot | pickled cucumber caviar | pickled shimeji | buckwheat chips  
- PLN 55 -

### BURRATA

smoked tomato | balsamic caviar | pickled paprika | basil pesto  
- PLN 45 -

### CHICKEN LIVER PARFAIT

brioche | mirabelle gel | pickled pumpkin  
- PLN 38 -

### GOAT CHEESE SALAD

raspberry | orange | frisse | cashew | balsamic cream  
- PLN 49 -

### ASPARAGUS - SEASONAL

poached egg | hollandaise sauce | ripening ham  
- PLN 45 -

### DUMPLINGS FLAVOR TO CHOOSE FROM: DUCK | SALMON

- PLN 46 - 3 pcs/portion

### CAULIFLOWER STEAK | VEGAN

cauliflower in curry | glas | cauliflower puree | fermented garlic  
- PLN 39 -



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**OYESTER MUSHROOM | VEGAN**

celery | wakame algae | espuma | lemon

- PLN 41 -

**KOHLRABI RAVIOLI | VEGAN**

cashew | tomato | herb olive

- PLN 41 -

## Soups

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**LOBSTER SOUP**

pickled celery | prawn | chili | parsley oil

- PLN 45 -

**MUSHROOMS AND CHESTNUT CREAM | VEGAN**

pear pickled in fennel | baked onion | leek olive oil

- PLN 42 -

**CHICKEN CONSOMME**

french dumplings | julienne vegetables | parsley

- PLN 39 -

**TRADITIONAL POLISH SOUR SOUP**

egg | white sausage | potatoes from the fire | olive oil with lovage

- PLN 39 -

**CREAM OF PARSLEY | VEGAN**

pear | white chocolate | parsley

- PLN 39 -

**CREAM OF BAKED TOMATOES | VEGAN**

basil oil | tomato and olive salsa

- PLN 39 -

**COLD SOUP | VEGAN**

watermelon | cucumber | melon

- PLN 38 -



# Main courses

## FILLET STEAK

steak fries | confit shallot | wild broccoli  
boletus mushroom | pepper sauce  
- PLN 145 -

## WILD DUCK BREAST

mustard-potato puree | fig and jalapeno gel | carmelized carrot  
carrot chips | lavender sauce  
- PLN 95 -

## BEEF CHEEKS

potato and chive puree | baked beetroot  
pickled cucumber | potato chip | own sauce  
- PLN 73 -

## DUCK LEG

potato dumplings | carrot-orange puree | compressed apple  
in wine and vanilla | parsnip crisp | demi glace with lavender  
- PLN 79 -

## TRADITIONAL BREADED PORK

potatoes – sweet potatoes | fried cabbage with bacon | poached egg | pickled radish  
- PLN 75 -

## FARM CHICKEN BREAST

wild broccoli | carrot puree | mushroom | mascarpone | butter sauce  
- PLN 75 -

## BAKED COD LOIN

potato and chive puree | fennel | mini carrot | hollandaise sauce with saffron  
- PLN 78 -

## FJORD SEA TROUT

green peas risotto | pickled red onion | leek olive oil  
- PLN 78 -

## HALIBUT STEAK

cauliflower puree | roasted cauliflower | tarragon olive  
- PLN 75 -

## PUMPKIN STEAK | VEGAN

pumpkin puree | pickled pumpkin | pumpkin seeds | pear espuma  
- PLN 64 -

## RISOTTO OF YOUR CHOICE | VEGAN

mushroom | vegetable with peas  
- PLN 64 -

## WILD BROCCOLI IN TEMPURA BUTTER | VEGAN

summer truffle | romesco sauce | micro herbs  
- PLN 64 -



# Desserts

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## CHOCOLATE FONDANT

cherries | vanilla ice cream | cherry espuma

- PLN 42 -

## CHOCOLATE TRIO

salted caramel sauce | caramelized sunflower seeds

- PLN 45 -

## CREME BRULLE

raspberry gel | meringue | caramelized sunflower seeds

- PLN 32 -

## VANILLA PANNA COTTA

fresh fruits | fruit gel

- PLN 39 -

## TRADITIONAL CHEESECAKE

vanilla sauce | cherry

- PLN 39 -

## MERINGUE NEST

mascarpone | raspberry gel | fruits

- PLN 32 -

## BROWNIE WITH NUTS | VEGAN

cherry sauce

- PLN 38 -

## HOMEMADE ICE CREAM WITH FRUIT | VEGAN

- PLN 36 -

## SELECTION OF HOMEMADE CAKES

3 types

- PLN 59 -

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Please choose the same menu for all Guests, if necessary please choose an a'la carte alternative.

We invite you to contact us by phone to make an appointment to meet at a convenient time and discuss any details with the restaurant manager.

Restaurant Sopot 737 L'entre Villes  
al. Niepodległości 737  
81-840 Sopot  
Phone 575-160-037

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Please note that additional charges will be added to the final bill 10% of the so-called "service" if of course, you are fully satisfied from our services.



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