

przystan

Menu offer for groups more than 10 people (from 10 people we charge 10% service charge). We accept payments in cash or credit card only.

STARTERS ON PLATTERS ON THE TABLE OR BUFFET	Price per portion 100g/pcs
Tuna tartare, seaweed wakame, sesame oil, wonton pastry (3 pcs /portion)	25 zł
Goat's cheese, homemade baguette, date chutney, walnut (3 pcs/portion) veg	19 zł
Beef fillet tartar, egg, black truffle, dijon mustard, toast (3 pcs /portion)	25 zł
Tiger prawns, pastry kataifi, chutney mango (3 pcs /portion)	24 zł
Filo cake, ratatouille, celery, blue cheese (3 pcs /portion) veg	19 zł
Breaded camembert, pistachios, strawberries (3 pcs /portion)	19 zł
Octopus, orange, wonton pastry, lamb's lettuce (3 pcs /portion)	24 zł
Burrata, wild garlic, hazelnut (2 szt/por)	20 zł
Smoked trout, guacamole, pickled asparagus, rice paper (3pcs /portion)	20 zł
Salmon tartare, compressed cucumber, coriander mayonnaise, dill (3 pcs /portion)	24 zł
Bruschetta, humus, dried tomato, basil and coriander pesto, beet greens (3 pcs /portion) veg	20 zł
Bruschetta, truffle paste, Parma ham (3 pcs /portion)	21 zł
Italian cheese plate (400 g / for 2 people)	64 zł
Assortment of Italian cold cuts (150g/portion)	25 zł
Bread (3 pcs/portion)	5 zł

STARTERS SERVED INDIVIDUALLY	Price per portion
Beef Carpaccio / beef fillet, parmesan cheese, capers, arugula, truffle olive oil, pistachio vinaigrette / 150g	42 zł
Salmon tartare , pickled strawberry, cucumber, pistachio chips, roasted shallots, coriander mayonnaise, yolk powder / 150g	34 zł
Bruschetta , truffle paste, Parma ham, arugula /3 pcs /portion	25 zł
SOUPS	Price per portion
Tomato cream soup, mozzarella cheese /200ml	18 zł
Soup of the day /200ml	od 19 zł
Duck consomme, ravioli with spinach, seasonal vegetables / 200 ml	22 zł
MEAT MENU	Price per portion
Farm chicken fillet prepared in low temperature, muslin potato puree,sugar snap peas, young carrot / 400g	48 zł
Rack of lamb , potato croquettes with blueberry, sugar snap peas, Porto sauce, forest fruits / 400g	92 zł
Pork tenderloin , baby cabbage, boletus tortellacci, chicken sauce / 400g	48 zł
Regional beef steak , foie gras, steak chips, baby vegetables, fresh herbs, pepper sauce / 500g	98 zł

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FISH MENU	Price per portion
Cod loin , parsley puree, chicken sauce, puree, seasonal vegetables, potato chips and sepia / 400g	62 zł
Tuna , Israel couscous, chorizo, string beans, baby carrots, pea puree / 400g	86 zł
Risotto with vegetables , baby carrots, spinach leaves, peas, string beans, mascarpone, parmesan, tomato sauce / 350g Optionally: Served with prawns	38 / 62 zł
VEGETARIAN MENU	Price per portion
Halloumi cheese (Veg) Halloumi cheese, baby carrots, string beans, sugar snap peas, beet greens, millet groats / 350g Optionally: Served with tofu or with goat cheese	38 zł
SALADS	Price per portion
Salad with beef , beef fillet strips, marinated beetroot, salad, semi - dried tomato, pine nuts, mozzarella di buffala / 350g	48 zł
Chicken salad , pine nuts, tomatoes, grissini, croutons, honey-mustard sauce / 400g	38 zł
Chicken liver , salad, apple, apple butter, raspberry meringue parmesan cheese/ 400g	36 zł

DESSERTS	Price per portion
Cheesecake , cream cheese, mascarpone, chocolate, nut sauce, black crumble, fruits / 220g	26 zł
Mango- yuzu cake , sponge cake, mango-passion fruit jelly, mango-passion fruit mousse, crumble, mango / 220g	22 zł
Chocolate fondant , chocolate, caramelized hazelnut, scoop of ice cream, vanilla sauce / 160g	25 zł
KIDS MENU	Price per portion
Chicken fillet in golden breadcrumbs- panko on mashed potatoes or french fries served with baby carrot or green beans /200g	25 zł
Gnocchi dumplings with butter or tomato sauce or gorgonzola sauce /200g	20 zł
Fish filets in golden breadcrumbs – panko served on mashed potatoes or french fries served with baby carrot or green beans /200g	25 zł

DRINKS	Amount	Price
Fruit juice	1 caraf- 1 l	20 zł
Natural mineral water Dolomia- sparkling/non-sparkling	750 ml	23 zł
Mineral water – sparkling/non-sparkling	1 caraf- 1 l	16 zł

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House wine	1 caraf (0,5l)	45 zł
Cavalier Blanc de Blancs –France sparkling dry wine	1bottle/10 people	50 zł
Itynera Prosecco Treviso DOC - Veneto, Italy –białe wytrawne	1but/10 os	89 zł
Wino lekko musujące czerwone słodkie Lambrusco Reggiano Dolce DOC Medici Ermete & Figli, Emilia Romagna, Italy	1but/10 os	62 zł
Cava Mont Marcal Gran Cuvee Brut Reserva – Catalonia, Spain	1 but/10 os	130 zł
Ostoya Wodka	0,7 l	190 zł
Wodka Wyborowa Exquisite	0,7 l	280 zł

BIRTHDAY CAKE	Cake diameter 26 cm/12 people	220 zł
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Negroni

Gin, sweet vermouth, campari

10 cl 24 zł

Dessert cocktails

Grasshopper

Cream de cacao, cream de menthe, cream

12 cl 22 zł

Brandy Alexander

Cognac, cream de cacao, cream

12 cl 22 zł

Espresso Martini

Vodka, coffee, coffee liqueur, sugar

12 cl 24 zł

Aperitif

Classic Martini

Vodka / gin, dry vermouth

12 cl 25 zł

Crusta

Cognac, sweet vermouth, lemon, prosecco

12 cl 28 zł