



Our regular guests, who come to us from all over Poland and the world, surely remember the beginnings of the Kutter restaurant - a small room with a dozen or so tables, a fire in the fireplace and an unusual bar made from a real fishing boat. If you add to this a wide selection of delicious dishes, it is no wonder that it was not easy to find a free table in Kutter.

We serve fish dishes prepared according to traditional recipes, mostly based on fresh fish straight from our catches. We also recommend our own products (including fish from our smokehouse), meat dishes, grilled dishes, soups and delicious pizza. Everything is prepared on site, just before serving. So please be patient if you have to wait several minutes for your meal.

Time will certainly not drag - guests can see what old Hel used to look like - we have a rich collection of reproductions of pre-war post-cards on the walls.

Some of them are over 100 years old. In the afternoons and evenings you can enjoy live music - we have pianists, music bands and Kashubian bands playing for us.

And if you enjoyed your stay in Hel, we will tell you what to do to come back next year. By the stairs leading to the room upstairs there is a wooden sculpture of a fisherman holding his trophy in his hands - a giant salmon. Just touch the fish's tail and make a wish - it will come true for sure. See for yourself!

THE KITCHEN IS OPEN

from 8:00 a.m. to 11:00 p.m. (VII-IX)

from 9:00 a.m. to 10:00 p.m. (X-VI)

ul. Wiejska 88, 84-150 Hel

phone +48 58 675 00 48

www.kutter.pl

restauracja@kutter.pl



Menu: PL, EN, DE

+48 502 26 22 22 or +48 512 222 032

Follow us on social media:



@restauracja_kutter

*Allergens: 1. Gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk and lactose;
8. Nuts; 9. Celery; 10. Charlock; 11. Sesame; 12. Sulphur dioxide; 13. Lupin; 14. Molluscs*

All prices are in PLN and include VAT

The weights of the dishes are described according to the following formula:
weight of main product / weight of additives



KUTTER SPECIALTIES

Fisherman's platter for two people $\frac{800g}{450g}$ PLN 179,00
*Fried fish: herring, salmon, cod, flounder,
served with potatoes, tzatziki sauce,
a mix of lettuces with homemade vinaigrette sauce* 1,4,7

Delicacies from Hel $\frac{180g}{200g}$ PLN 59,00
*cod and salmon baked with potatoes, bell pepper,
red onion, mushrooms and mushroom sauce* 1,4,7

Cabbage stuffed with Baltic fish $\frac{180g}{300g}$ PLN 55,00
*stewed in a chanterelle sauce
with jacket potatoes and sauerkraut* 1,4,7

Herring in sour cream $\frac{150g}{150g}$ PLN 32,00
*with apple, pickled cucumber and onion
served with jacket potatoes* 3,4,7

Herring in Kashubian olive oil $\frac{150g}{100g}$ PLN 31,00
*with onion, pickled cucumber and dill
with bread and butter* 1,4,7



BREAKFAST

served until 11:00

Fisherman's breakfast

scrambled eggs with butter, homemade cold cuts, cheese, cottage cheese with chives, homemade fruit yoghurt, a mix of lettuces with vegetables and vinaigrette sauce, bread and butter

400g **PLN 41,00**
1,3,7,10,11

Skipper's breakfast

fried egg with homemade bacon, homemade cold cuts, homemade fruit yoghurt, a mix of lettuces with vegetables and vinaigrette sauce, crispy toast

400g **PLN 40,00**
1,3,7,10,11

Corsair's breakfast

scrambled eggs with butter, set of cheeses, cottage cheese with chives, a mix of lettuces with vegetables and vinaigrette sauce, bread and butter

400g **PLN 40,00**
1,3,7,10,11

Deckhand's breakfast

croissant, pancakes with jam, fruit salad, cocoa with whipped cream

400g **PLN 38,00**
1,3,7,11

Seadog's breakfast

a mix of lettuces with vegetables and vinaigrette dressing, hummus, cornmeal porridge with coconut milk and fruit

400g **PLN 40,00**
1,10,11

Scrambled eggs with butter

(3 eggs), with onion or beacon

150g **PLN 17,00**
3,7

Sausages (2 pcs)

100g **PLN 11,00**
10

Board of cheeses

200g **PLN 33,00**
7

Board of homemade cold cuts

200g **PLN 38,00**
10

Board of homemade cold cuts and cheeses

200g **PLN 38,00**
7,10

Homemade bread (3 pcs.)

100g **PLN 7,00**
1,3,7,11

Butter

50g **PLN 8,00**
7

Tea or coffee included with Every set,
except for the Seadog's breakfast



STARTERS

Salmon tartare <i>served with marinades, quail egg, bread and butter</i>	$\frac{100g}{100g}$	PLN 46,00 <i>1,3,4,7,10,11</i>
Beef tenderloin tartare <i>served with cucumber mayonnaise, marinades, quail egg, bread and butter</i>	$\frac{100g}{100g}$	PLN 52,00 <i>1,3,7,10,11</i>
Herring tartare <i>served with marinades, bread and butter</i>	$\frac{100g}{100g}$	PLN 36,00 <i>1,3,4,7,10,11</i>
Herring served in three ways: <i>in Kashubian olive oil; in cream; in a spicy marinade (served with bread and butter)</i>	$\frac{150g}{100g}$	PLN 38,00 <i>1,3,4,7,11</i>
Shrimps stewed in beurre blanc sauce <i>with asparagus, cherry tomatoes, garlic, chilli and parsley, served with toast</i>	$\frac{100g}{100g}$	PLN 49,00 <i>1,2,3,7,11</i>
Mussels <i>stewed with a delicately spicy sauce made of tomatoes, celery, pepper, served with toast</i>	$\frac{400g}{100g}$	PLN 47,00 <i>1,3,7,11,14</i>

CROUTONS

Spiced crouton with garlic butter	100g	PLN 18,00 <i>1,3,7,11</i>
Spiced crouton with bacon, cheese, tomato and fried egg	200g	PLN 30,00 <i>1,3,7,11</i>
Spiced crouton with smoked, salmon (our own product), crème fraîche and pickled onion	200g	PLN 39,00 <i>1,3,7,11</i>



SOUPS

Spicy fish soup	300 ml	PLN 29,00 <i>1,2,4,9</i>
Mild fish soup	300 ml	PLN 29,00 <i>1,2,4,7,9</i>
Chicken soup with homemade pasta, vegetables and meat	300 ml	PLN 21,00 <i>1,3,7,9</i>
Tomato soup with homemade pasta	300 ml	PLN 22,00 <i>1,3,7,9</i>
Sour rye soup with smoked bacon <i>served with homemade white sausage, mashed potatoes with bacon and egg</i>	300 ml	PLN 29,00 <i>1,3,7,9,10</i>

FISH DISHES

Fried cod fillet <i>served with chips and salad</i>	$\frac{180g}{300g}$	PLN 56,00 <i>1,4,7</i>
Fried cod fillet <i>served with garlic butter, chips and salad</i>	$\frac{180g}{300g}$	PLN 58,00 <i>1,4,7</i>
Fried cod fillet <i>served on mashed potatoes with chanterelles with cream and salad</i>	$\frac{180g}{300g}$	PLN 63,00 <i>1,4,7</i>
Baked cod fillet <i>served with mashed potatoes with bacon and herbs, shrimp sauce and refreshing salad</i>	$\frac{180g}{300g}$	PLN 66,00 <i>1,2,4,7,10</i>
Citrus-baked cod fillet <i>in citrus aroma, served with baked vegetables and potatoes</i>	$\frac{180g}{300g}$	PLN 61,00 <i>4,7</i>
Grilled salmon fillet <i>served with chips and salad</i>	$\frac{180g}{300g}$	PLN 66,00 <i>4</i>
Baked salmon fillet with chimichurri <i>served with akale and pickled fennel salad</i>	$\frac{180g}{300g}$	PLN 72,00 <i>4,7</i>
Baked halibut fillet in paper puff <i>served with potato casserole and string beans with buttery bread crumbs</i>	$\frac{180g}{300g}$	PLN 74,00 <i>1,4,7,11</i>
Fried zander fillet <i>served on potato gratin, with mushroom sauce and salad</i>	$\frac{180g}{300g}$	PLN 76,00 <i>1,3,4,7</i>
Fried turbot (price depends on the weight of the fish) <i>served with chips and set of salads</i>		

(turbot carcass 100 g – PLN 30 + set PLN 28) $\frac{\text{scales}}{300g}$
1,4,7

Fried flounder <i>served with chips and salad</i>	$\frac{300g}{300g}$	PLN 49,00 1,4
Fried herring <i>served with bread and butter</i>	$\frac{180g}{50g}$	PLN 35,00 1,4,7

MEAT DISHES

A skipper's platter for two people <i>four types of meat; neck with scrag end, pork chops, chicken breast, pork tenderloins served with grilled vegetables, potatoes, tzatziki sauce and mix of salads with homemade vinaigrette sauce</i>	$\frac{800g}{450g}$	PLN 154,00 7,10
Fried pork chop with bone <i>served with mashed potatoes and fried cabbage and mushrooms</i>	$\frac{190g}{300g}$	PLN 52,00 1,3,7,9,11
Breaded chicken breast with chanterelles in cream <i>served with mashed potatoes and set of salads</i>	$\frac{180g}{300g}$	PLN 48,00 1,3,7,11
Chicken breast stuffed with spinach and feta cheese <i>served with sweet potatoes, tzatziki sauce and salad</i>	$\frac{180g}{300g}$	PLN 49,00 1,7
Chicken Kiev <i>served with chips and salad</i>	$\frac{180g}{300g}$	PLN 45,00 1,3,7,11
Breaded chicken breast <i>served with chips and salad</i>	$\frac{180g}{300g}$	PLN 42,00 1,3,11
Roasted pork knuckle <i>served with potatoes, fried cabbage, horse-radish and mustard</i>	$\frac{350g}{300g}$	PLN 53,00 7,9,10
Homemade meat patty <i>served with mashed potatoes and buttery peas with carrot</i>	$\frac{180g}{300g}$	PLN 39,00 1,3,7,11
Confit duck leg <i>served with roasted potatoes, red cabbage with cranberry and gravy</i>	$\frac{170g}{300g}$	PLN 59,00 7,10
Baked BBQ ribs <i>served with roasted potatoes and pickle salad</i>	$\frac{300g}{300g}$	PLN 55,00 1,7,10
Fillet steak <i>served with roasted potato and tzatziki, demi-glace pepper sauce and refreshing salad</i>	raw portion $\frac{230g}{300g}$	PLN 145,00 7,10
Grilled sous-vice pork steak neck <i>served with roasted potato and tzatziki sauce, roasted vegetables and beetroot</i>	$\frac{180g}{300g}$	PLN 48,00 7,10

FISH AND MEAT

Fried cod fillet	180 g	PLN 46,00 ^{1,4}
Grilled salmon fillet	180 g	PLN 51,00 ⁴
Fried halibut fillet	180 g	PLN 47,00 ⁴
Turbot – carcass	<i>price for 100 g fish by weight</i>	PLN 30,00 ^{1,4}
Zander fillet	180 g	PLN 44,00 ⁴
Fried flounder	300 g	PLN 41,00 ^{1,4}
Grilled chicken breast	180 g	PLN 32,00 ⁷
Grilled pork neck with garlic butter	180 g	PLN 36,00 ⁷

SIDE DISHES

Chips	150 g	PLN 15,00
Sweet potato chips	150 g	PLN 21,00 ¹
Mashed boiled potatoes	200 g	PLN 14,00 ⁷
Roasted potato with tzatziki sauce	350 g	PLN 18,00 ⁷
Baked potatoes	150 g	PLN 15,00 ⁷
Jacket potatoes	150 g	PLN 16,00 ⁷
Bread (3 pc.)	100 g	PLN 7,00 ^{1,3,7,11}
Pizza bread baked with garlic and oregano	100 g	PLN 18,00 ¹
Grilled vegetables with Grana Padano cheese	300 g	PLN 23,00 ⁷
Buttery peas and carrot	150 g	PLN 14,00 ⁷
Chanterelle sauce	130 ml	PLN 24,00 ⁷
Refreshing vegetable salad	150 g	PLN 16,00 ¹⁰
Fried cabbage	200 g	PLN 15,00 ^{7,9}
Set of salads	150 g	PLN 13,00 ⁷
White cabbage salad	150 g	PLN 13,00
Sauerkraut	150 g	PLN 13,00
Carrot salad	150 g	PLN 13,00 ⁷
Beetroot salad	150 g	PLN 13,00
Salted / Low-salt pickle	100 g	PLN 8,00 ¹⁰

DISHES FOR CHILDREN

Chicken fillets in panko breadcrumbs <i>served with chips and salad</i>	$\frac{120g}{200g}$	PLN 30,00 <i>1,3,7</i>
Golden cod sticks <i>served with chips and salad</i>	$\frac{120g}{200g}$	PLN 37,00 <i>1,3,4,7</i>
Spaghetti <i>in tomato sauce with meat and cheese</i>	200g	PLN 30,00 <i>1,3,7</i>
Pancakes fried in butter (choice of filling) <i>filled with cottage cheese, strawberry jam</i>	180g	PLN 29,00 <i>1,3,7,8</i>

SALADS

Salad with slow-roasted roast beef <i>Roast beef, lettuce, crisp sauerkraut, red onion, pickles, cherry tomatoes, honey-mustard dressing, croutons</i>	250g	PLN 45,00 <i>1,3,10</i>
Shrimp salad <i>shrimp, lettuces, fresh cucumber, pomegranate, chimichurri dressing, spinach and chive mayonnaise, croutons</i>	250g	PLN 44,00 <i>1,2,10</i>
Salad with baked salmon <i>Salmon, lettuces, capers, red onions, basil, honey-mustard dressing</i>	250g	PLN 42,00 <i>1,3,4,10</i>
Salad with chicken <i>lettuces, chicken, cherry tomatoes, red onions, crouton, grana padano, vinaigrette dressing, spinach and chive mayonnaise</i>	250g	PLN 39,00 <i>1,3,7,10</i>

VEGAN DISHES

Cabbage rolls with buckwheat in a white vegetable sauce <i>roasted beet root and beans pickled kale salad with pickled fennel</i>	$\frac{180g}{300g}$	PLN 46,00 <i>1,10</i>
Pasta in mushroom sauce <i>with zucchini, pepper, carrot, parsley, vegan „parmesan cheese”</i>	400g	PLN 40,00 <i>1,8</i>
Potato and vegetable dumplings <i>fried in olive oil with zucchini, tomatoes, onion, paprika and parsley</i>	350g	PLN 39,00 <i>1</i>

DUMPLINGS

Polish dumplings [with potato and cottage cheese filling] (6 pcs.) <i>fried with onion and bacon</i>	250g	PLN 36,00 <i>1,3,7</i>
Dumplings with duck (6 pcs.) <i>served on red cabbage puree with dark sauce</i>	300g	PLN 42,00 <i>1,3,7</i>
Dumplings with seasonal fruits (6 pcs.) <i>served with sour cream</i>	250g	PLN 29,00 <i>1,3,7</i>

PASTA

Homemade pasta with salmon <i>Salmon, pepper, carrot, parsley, garlic, dill, cream sauce, grana padano</i>	400g	PLN 44,00 <i>1,3,4,7</i>
Homemade pasta with seafood <i>shrimps, mussels, garlic, olive oil, parsley, cherry tomatoes, grana padano</i>	400g	PLN 49,00 <i>1,2,3,7,14</i>
Homemade pasta with Bolognese sauce <i>grana padano</i>	400g	PLN 40,00 <i>1,3,7</i>
Homemade pasta with chicken (spicy) <i>Chicken, chorizo, homemade basil-parsley pesto, spinach, grana padano</i>	400g	PLN 42,00 <i>1,3,7</i>

PIZZA

Margherita <i>Tomato sauce/mozarella/fresh basil</i>	400g	PLN 32,00 <i>1,7</i>
Fungo <i>Tomato sauce/mozarella/mushrooms</i>	430g	PLN 35,00 <i>1,7</i>
Maiale <i>Tomato sauce/mozarella/ham</i>	430g	PLN 36,00 <i>1,7</i>
Salami Milano <i>Tomato sauce/mozarella/Salami Milano</i>	430g	PLN 37,00 <i>1,7</i>
Campo <i>Tomato sauce/mozarella/mushrooms/ham</i>	460g	PLN 38,00 <i>1,7</i>
Isola <i>Tomato sauce/mozarella/ham/pineapple</i>	460g	PLN 37,00 <i>1,7</i>
Pera <i>Truffle sauce/mozzarella/blue cheese/pear/dried tomatoes/spinach</i>	460g	PLN 42,00 <i>1,7</i>
Salami Picante <i>Tomato sauce/mozarella/Salami picante/Olives/ruccola</i>	460g	PLN 42,00 <i>1,7</i>

Grasso <i>Tomato sauce/mozzarella/salami milano/ham/Pancetta/Napoli/Onion</i>	460g	PLN 46,00 ^{1,7,10}
Prosciutto Crudo <i>Crema acadia/Mozzarella/Prosciutto crudo/olives/rucola/cherry tomato</i>	460g	PLN 46,00 ^{1,7}
Pollo <i>Tomato sauce/mozzarella/chicken/pineapple/sweetcorn</i>	460g	PLN 40,00 ^{1,7}
Formaggio <i>Crema acadia/Mozzarella/Feta cheese/blue cheese</i>	430g	PLN 38,00 ^{1,7}
Speck <i>Truffle sauce/Mozzarella/Mushrooms/Onion/Speck/Grana Padano</i>	430g	PLN 44,00 ^{1,7}
Pancetta <i>Tomato sauce/Mozzarella/Pancetta/Mushrooms/Onion</i>	460g	PLN 42,00 ^{1,7}
Pensieri <i>5 ingredients of choice</i>	460g	PLN 47,00 ^{1,7}

PIZZA EXTRAS

Vegetables	30g	PLN 6,00
Meat, cheese	30g	PLN 8,00 ^{7,10}
Shrimps	30g	PLN 10,00 ²
Takeaway package (1 pc.)	1 piece	PLN 2,50

SAUCES

Shrimp sauce	40 ml	PLN 10,00 ^{2,4,7}
Hot Chilli sauce	40 ml	PLN 6,00 ^{1,8,10,11}
Garlic sauce	40 ml	PLN 6,00 ^{1,7}
Tzatziki sauce	40 ml	PLN 6,00 ^{3,7}
Sauce of the Thousand Islands	40 ml	PLN 6,00 ^{1,8,10,11}
Tomato sauce	40 ml	PLN 6,00 ⁹
Ketchup	40 ml	PLN 4,00 ⁹

DESSERTS

Home-made apple pie <i>served with vanilla ice-cream</i>	250g	PLN 29,00 ^{1,3,7,11}
Homemade meringue with cream and fruit	250g	PLN 32,00 ^{3,7}
Vanilla ice cream with hot raspberries <i>3 scoops of vanilla ice cream</i>	250g	PLN 29,00 ^{3,7}
Tiramisu	180g	PLN 27,00 ^{Alkohol,1,3,7,11}

HOT BEVERAGES

Coffee from the coffee maker	135 ml	11,00 zł
Espresso	35 ml	11,00 zł
Espresso doppio	70 ml	17,00 zł
Latte Macchiato	300 ml	18,00 zł
Cappuccino	135 ml	15,00 zł
Flat white	250 ml	15,00 zł
Americano	250 ml	17,00 zł
Irish coffee with alcohol	300 ml	28,00 zł
Brewed coffee	200 ml	11,00 zł
Tea	250 ml	13,00 zł
Fruit tea	250 ml	13,00 zł
Green tea	250 ml	13,00 zł
Hot chocolate	250 ml	15,00 zł
Hot chocolate with whipped cream	250 ml	19,00 zł



COLD BEVERAGES

				250 ml	11,00 zł
	Tonic Water, Pink Aromatic Berry, Elderflower Zero Sugar			250 ml	11,00 zł
		Still / Sparkling		330 ml	11,00 zł
	Limon Peach, Hibiscus			250 ml	11,00 zł
	Orange, apple, multivitamin, grapefruit			250 ml	11,00 zł
Pitcher of apple or orange juice				900 ml	25,00 zł
	Energy drink			250 ml	11,00 zł
Pitcher of water				500 ml	9,00 zł
				900 ml	14,00 zł
Lemonade				350 ml	16,00 zł
				900 ml	35,00 zł
Piccolo				750 ml	45,00 zł
Freshly squeezed orange juice				200 ml	18,00 zł

Polecamy do posiłku

 0.25L



CRAFT BEER

Kutter Hel

alk. 5,5% vol. 0,4 l PLN 16,00

alk. 5,5% vol. 0,2 l PLN 13,00

BEER



Pilsner Urquell Hladinka

Traditional Czech way of serving with a three fingers of dense foam, provides a balance between sweetness and bitterness of beer

alk. 4,4% vol. 0,3 l PLN 17,00

alk. 4,4% vol. 0,5 l PLN 22,00



Pilsner Urquell Šnyt (small beer in a large mug)

A refreshing little beer served in a ratio: 2 parts beer, 3 parts foam and one part empty, on top of a mug. Also known as „Tapster's serve”

alk. 4,4% vol. 0,2 l PLN 15,00



Pilsner Urquell Mliko (like a glass of milk)

A mug full of wet, thick and creamy foam with a delicately perceptible note of sweetness

alk. 4,4% vol. 0,2 l PLN 15,00



Řezane (Pilsner Urquell & Kozel Černý)

„Ripped beer” means unusual duet of light and dark lager

alk. 4,4% vol. 0,3 l PLN 17,00

alk. 4,4% vol. 0,5 l PLN 22,00

DRAUGHT BEER

Książęce (wheat beer) alk. 4,9% vol. 0,5 l PLN 17,00

Złote Pszeniczne alk. 4,9% vol. 0,3 l PLN 14,00

Kozel Leżak alk. 4,6% vol. 0,5 l PLN 16,00

alk. 4,6% vol. 0,3 l PLN 13,00

Kozel Černý alk. 3,8% vol. 0,5 l PLN 16,00

alk. 3,8% vol. 0,3 l PLN 13,00

Kutter beer
with cherries

alk. 5,5% vol. 0,5 l PLN 18,00

alk. 5,5% vol. 0,33 l PLN 15,00

Mulled beer
with cordial

alk. 5,5% vol. 0,5 l PLN 20,00

alk. 5,5% vol. 0,33 l PLN 17,00

Cordial to beer

portion PLN 2,00

Cherries to beer

portion PLN 4,00

BOTTLED BEER

Książęce Ipa alk. 5,4% vol. 0,5 l PLN 19,00

Książęce Porter alk. 8% vol. 0,5 l PLN 19,00

Książęce Czerwony Lager
[Red Lager] alk. 4,9% vol. 0,5 l PLN 19,00

Książęce Ciemne Łagodne
[dark light] alk. 4,1% vol. 0,5 l PLN 19,00

Lech Premium

alk. 5,0% vol. 0,5 l PLN 19,00

NON-ALCOHOLIC BEER

Lech Free Lager

alk. 0,0% vol. 0,5 l PLN 16,00

Lech Free
Lime and Mint

alk. 0,0% vol. 0,5 l PLN 16,00

Kozel half-dark

alk. 0,0% vol. 0,5 l PLN 16,00

Książęce

Złote Pszeniczne (wheat beer)

alk. 0,0% vol. 0,5 l PLN 16,00

HOUSE WINE

Mulled wine	200 ml	PLN 22,00
White wine from a barrel	a glass 100 ml	PLN 18,00
Stradalta Bianco	decanter 500 ml	PLN 65,00
Red wine from a barrel	a glass 100 ml	PLN 18,00
Merlon Rose	decanter 500 ml	PLN 65,00

WHITE WINE

Pinot Grigio Villa San Martino / Italy	alk. 12,5% vol. a glass 100 ml	PLN 23,00
	alk. 12,5% vol. bottle 0,75 l	PLN 139,00
Riesling Wachenheimer Halbtrocken / Germany	alk. 12% vol. a glass 100 ml	PLN 25,00
	alk. 12% vol. bottle 0,75 l	PLN 152,00
Chardonnay Envysol Lavau / France	alk. 13% vol. bottle 0,75 l	PLN 128,00
Grillo Coste a Preola Gorghi Tondi / Italy	alk. 12% vol. bottle 0,75 l	PLN 159,00
Pezza el Vado Villa Schinosa / Italy	alk. 12,5% vol. bottle 0,75 l	PLN 125,00
Trebbiano d'Abruzzo Vitali Veneza / Italy	alk. 13% vol. bottle 0,75 l	PLN 117,00
Pecorino Villa Adami / Italy	alk. 12,5% vol. bottle 0,75 l	PLN 119,00
Vinho Verde Ponte de Barca / Portugal	alk. 11% vol. bottle 0,75 l	PLN 139,00
Furmint Tokaj Semi Sweet / Hungary	alk. 11,5% vol. bottle 0,75 l	PLN 146,00
Verdejo Marco Real / Spain	alk. 13% vol. bottle 0,75 l	PLN 149,00
Sauvignon Blanc Stoneburn / New Zealand	alk. 12% vol. bottle 0,75 l	PLN 219,00

PINK WINE

Rose Tolva / Chile	alk. 12,5% vol. bottle 0,75 l	PLN 125,00
--------------------	-------------------------------	------------

RED WINE

Valpolicella Classico Bonazzi / Italy	alk. 14% vol. a glass 100 ml	PLN 26,00
	alk. 14% vol. bottle 0,75 l	PLN 159,00
Merlot Tolva Vicar / Chile	alk. 13,5% vol. a glass 100 ml	PLN 21,00
	alk. 13,5% vol. bottle 0,75 l	PLN 125,00
Primitivo - Syrah Laghiglione Villa Schinosa / Italy	alk. 13,5% vol. bottle 0,75 l	PLN 119,00
Montepulciano d'Abruzzo Burbero Veneza / Italy	alk. 14% vol. bottle 0,75 l	PLN 117,00
Primitivo di Manduria La Pruina / Italy	alk. 14% vol. bottle 0,75 l	PLN 209,00
Negroamaro La Pruina / Italy	alk. 12,5% vol. bottle 0,75 l	PLN 129,00
Malbec Estate UKO / Argentina	alk. 13,5% vol. bottle 0,75 l	PLN 149,00
Syrah Envysol Lavau / France	alk. 14% vol. bottle 0,75 l	PLN 125,00
Crianza Rioja Zuazo Gaston / Spain	alk. 14% vol. bottle 0,75 l	PLN 179,00
Carmenere Gran Reserva Koyle / Chile	alk. 14% vol. bottle 0,75 l	PLN 209,00

CHAMPAGNE

Moët & Chandon Brut Imperial	alk. 12% vol. 0,75 l	PLN 440,00
Moët & Chandon Nectar Imperial	alk. 12% vol. 0,75 l	PLN 460,00
Moët & Chandon Ice Imperial	alk. 12,5% vol. 0,75 l	PLN 480,00

SPARKLING WINE

Casa Gheller Prosecco Brut, DOC	alk. 11% vol. a glass 100 ml	PLN 20,00
	alk. 11% vol. 0,75 l	PLN 99,00
Casa Gheller Prosecco Rose Brut, DOC	alk. 11% vol. a glass 100 ml	PLN 21,00
	alk. 11% vol. 0,75 l	PLN 105,00
Frizzante	alk. 11% vol. a glass 100 ml	PLN 17,00
	alk. 11% vol. carafe 100 ml	PLN 63,00
La Gioiosa	alk. 0% vol. a glass 100 ml	PLN 20,00
	alk. 0% vol. 0,75 l	PLN 99,00

LIQUEUR

Goldwasser	alk. 38% vol. 40 ml	PLN 19,00	Passoã	alk. 15% vol. 40 ml	PLN 17,00
Sambuca	alk. 38% vol. 40 ml	PLN 19,00	Jägermeister	alk. 35% vol. 40 ml	PLN 19,00
Kahlúa	alk. 20% vol. 40 ml	PLN 19,00	Peach		
Cointreau	alk. 40% vol. 40 ml	PLN 19,00	liqueur	alk. 18% vol. 40 ml	PLN 19,00
Baileys	alk. 17% vol. 40 ml	PLN 19,00	Malibu	alk. 18% vol. 40 ml	PLN 18,00
			Aperol	alk. 11% vol. 40 ml	PLN 18,00

WHISKEY AND BOURBON

Ballantine's Finest	alk. 40% vol. 40 ml	PLN 16,00	Jim Beam	alk. 40% vol. 40 ml	PLN 17,00
Ballantine's 10 YO	alk. 40% vol. 40 ml	PLN 20,00	Glenfiddich 12 YO	alk. 40% vol. 40 ml	PLN 29,00
Ballantine's 17 YO	alk. 40% vol. 40 ml	PLN 36,00	Glenfiddich 15 YO	alk. 40% vol. 40 ml	PLN 41,00
Ballantine's 21 YO	alk. 40% vol. 40 ml	PLN 42,00	Glenfiddich 18 YO	alk. 40% vol. 40 ml	PLN 56,00
Chivas Regal 12 YO	alk. 40% vol. 40 ml	PLN 22,00	Glenlivet 12 YO	alk. 40% vol. 40 ml	PLN 29,00
Chivas Regal 18 YO	alk. 40% vol. 40 ml	PLN 40,00	Glenlivet 18 YO	alk. 40% vol. 40 ml	PLN 54,00
Jameson	alk. 40% vol. 40 ml	PLN 17,00	Tullamore Dew	alk. 40% vol. 40 ml	PLN 17,00
Jack Daniel's	alk. 40% vol. 40 ml	PLN 20,00	Wild Turkey 81	alk. 40,5% vol. 40 ml	PLN 19,00
			Wild Turkey 101	alk. 50,5% vol. 40 ml	PLN 22,00

VERMOUTH

Martini Bianco	<i>alk. 14,4% vol. 100 ml</i>	PLN 16,00
Martini Dry	<i>alk. 18% vol. 100 ml</i>	PLN 16,00
Martini Rosso	<i>alk. 14,4% vol. 100 ml</i>	PLN 16,00
Martini Rosato	<i>alk. 14,4% vol. 100 ml</i>	PLN 16,00

APERITIF

Campari	<i>alk. 25% vol. 40 ml</i>	PLN 15,00
Ramazzotti	<i>alk. 30% vol. 40 ml</i>	PLN 16,00

RUM

Havana 3 YO	<i>alk. 37,5% vol. 40 ml</i>	PLN 15,00
Havana 7 YO	<i>alk. 40% vol. 40 ml</i>	PLN 19,00
Bacardi Light Dry	<i>alk. 37,5% vol. 40 ml</i>	PLN 15,00
Bacardi Black	<i>alk. 37,5% vol. 40 ml</i>	PLN 17,00
Bacardi Gold	<i>alk. 37,5% vol. 40 ml</i>	PLN 20,00

COGNAC & BRANDY

Remy Martin V.S.O.P.	<i>alk. 40% vol. 40 ml</i>	PLN 38,00
Hennessy V.S.	<i>alk. 40% vol. 40 ml</i>	PLN 35,00
Metaxa*****	<i>alk. 38% vol. 40 ml</i>	PLN 18,00
Metaxa*****	<i>alk. 40% vol. 40 ml</i>	PLN 20,00
Stock 84	<i>alk. 38% vol. 40 ml</i>	PLN 18,00

TEQUILA

Jose Cuervo Reposado	<i>alk. 35% vol. 40 ml</i>	PLN 21,00
Jose Cuervo Silver	<i>alk. 35% vol. 40 ml</i>	PLN 20,00
Patron Silver	<i>alk. 40% vol. 40 ml</i>	PLN 29,00
Patron Reposado	<i>alk. 40% vol. 40 ml</i>	PLN 39,00

GIN

Seagram's	<i>alk. 37,5% vol. 40 ml</i>	PLN 16,00
Beefeater	<i>alk. 40% vol. 40 ml</i>	PLN 18,00



KUTTROWE NAPITKI

Kutter platter (4 shots of liqueur of your choice)	160 ml	PLN 48,00
Kaschëbicha <i>grain vodka</i>	alk. 40% vol. 40 ml	PLN 16,00
Kutter cherry <i>liqueur</i>	alk. 18% vol. 40 ml	PLN 16,00
Kutter quince <i>liqueur</i>	alk. 18% vol. 40 ml	PLN 16,00
Kutter lemon <i>liqueur</i>	alk. 18% vol. 40 ml	PLN 16,00
Kutter gooseberry <i>liqueur</i>	alk. 18% vol. 40 ml	PLN 16,00
Kutter amber <i>liqueur</i>	alk. 18% vol. 40 ml	PLN 16,00

VODKA

Finlandia Vodka	alk. 40% vol. 40 ml	PLN 13,00
Finlandia Lime	alk. 37,5% vol. 40 ml	PLN 13,00
Finlandia Grapefruit	alk. 37,5% vol. 40 ml	PLN 13,00
Finlandia Cranberry	alk. 37,5% vol. 40 ml	PLN 13,00
Finlandia Blackurant	alk. 37,5% vol. 40 ml	PLN 13,00
Finlandia Coconut	alk. 37,5% vol. 40 ml	PLN 13,00
J.A. Baczewski	alk. 40% vol. 40 ml	PLN 15,00
Ostoya	alk. 40% vol. 40 ml	PLN 15,00
Black Ostoya	alk. 40% vol. 40 ml	PLN 16,00
Wyborowa	alk. 40% vol. 40 ml	PLN 13,00
White stork	alk. 40% vol. 40 ml	PLN 13,00
Absolut	alk. 40% vol. 40 ml	PLN 13,00
Becherovka	alk. 38% vol. 40 ml	PLN 16,00
Krupnik Honey Liqueur	alk. 38% vol. 40 ml	PLN 13,00
Żołądkowa Gorzka	alk. 32% vol. 40 ml	PLN 13,00

DRINKS

Cosmopolitan <i>Finlandia 40 ml, Cointreau 20 ml, cranberry juice 50 ml, lemon juice</i>	PLN 28,00
Daiquiri <i>Rum Havana Club 40 ml, sugar syrup, lime juice</i>	PLN 28,00
Whisky Sour <i>Whisky 40 ml, lime juice 30 ml, sugar syrup 20 ml, 2 angostura dash and chicken egg white</i>	PLN 32,00
Pornstar Martini <i>Vodka Finlandia 40 ml, Prosecco 40 ml, passion fruit liqueur 20 ml, lime 20 ml, vanilla syrup, passion fruit puree</i>	PLN 38,00
Campari Orange <i>Campari 40 ml, fresh orange juice 100 ml</i>	PLN 27,00
Malibu Milk <i>Malibu 40 ml, condensed milk 60 ml,</i>	PLN 26,00
Malibu Funky <i>Malibu 40 ml, cranberry juice, lime</i>	PLN 27,00
Negroni <i>Gin Seagram's 30 ml, Martini Rosso 30 ml, Campari 30 ml, orange juice</i>	PLN 35,00
Cuba Libre <i>Rum Havana 40 ml, Coca-Cola, lime juice</i>	PLN 30,00
Błękitna Laguna <i>Vodka Finlandia 40 ml, Blue Curaçao 20 ml, Sprite, lemon juice</i>	PLN 29,00
Gin&Tonic <i>Gin Seagram`s 40 ml, tonic Kinley, lemon</i>	PLN 28,00
Margarita <i>Tequila Jose Cuervo Silver 40 ml, Cointreau 20 ml, orange juice, salt</i>	PLN 31,00
Mojito <i>Rum Havana Club 40 ml, cane sugar, fresh mint, lime, sparkling water</i>	PLN 33,00
Caipirinha <i>Cachaca 40 ml, cane sugar, lime</i>	PLN 29,00
Kamikaze <i>Vodka Finlandia 40 ml, Blue Curaçao 20 ml, lemon juice</i>	PLN 29,00
Wściekły Pies <i>Vodka Finlandia 40 ml, raspberry juice, tabasco sauce</i>	PLN 18,00

Aperol Spritz

PLN 35,00

*Aperol 60 ml, Prosecco 90 ml, sparkling water, orange***Hugo**

PLN 35,00

*Prosecco 120 ml, elderflower syrup 40 ml,
sparkling water, fresh mint, lime***Mimoza**

PLN 32,00

*Prosecco 100 ml, Cointreau 20 ml, fresh orange juice***Long Island Iced Tea**

PLN 46,00

*Rum Havana Club 20 ml, tequila Jose Cuervo Silver 20 ml,
gin Seagram's 20 ml, Vodka Finlandia 20 ml, Cointreau 20 ml, Coca-Cola,
sugar syrup, lime juice, lemon juice***Sex on the Beach**

PLN 35,00

*Vodka Finlandia 40 ml, peach liqueur 40 ml,
cranberry juice, orange juice***Old Fashioned**

PLN 31,00

*Bourbon Wild Turkey 81 40 ml, Angostura, sugar syrup, sparkling water***Espresso Martini**

PLN 35,00

*Vodka Finlandia 40 ml, coffee liqueur 20 ml, vanilla syrup 5 ml, espresso***Ap Sour Lady**

PLN 36,00

Gin 40 ml, Aperol 20 ml, orange syrup 10 ml, limon juice 20 ml, chicken egg white



Breakfast buffet

from 8.00 a.m. to 11.00 a.m.

Price - PLN 49,00/1 person

Children under the age of 5 – free of charge

Children between the age of 6 to 8 - PLN 25,00/1 person

