



Our regular guests, who come to us from all over Poland and Europe, 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. We do not use semi-finished products or microwaves - 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. (IV-X)

from 9:00 a.m. to 10:00 p.m. (XI-III)

ul. Wiejska 88, 84-150 Hel

phone +48 58 675 00 48

www.kutter.pl

restauracja@kutter.pl



Menu: PL, EN, DE

Deliver by phone: 502 26 22 22

high season – from 12:00 a.m. to 11 p.m.

low season – from 12:00 a.m. to 10 p.m.

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 52,00
*cod and salmon baked au gratin with potatoes, pepper,
red onion, mushrooms and mushroom sauce* 4,7

Cabbage stuffed with Baltic fish $\frac{180g}{300g}$ PLN 49,00
*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 39,00**
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 38,00**
1,3,7,10,11

Buccaneer'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 38,00**
1,3,7,10,11

Deckhand's breakfast

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

400g **PLN 36,00**
1,3,7,11

Seadog's breakfast

a mix of lettuces with vegetables and vinaigrette sauce, steak tartare with avocado, grits on coconut milk with fruit, bread

400g **PLN 38,00**
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 in the price of each set



STARTERS

Salmon steak 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 steak 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>
Fried sprats from Hel <i>served with cucumber mayonnaise</i>	150g	PLN 21,00 <i>1,4,7,10</i>

TOASTS

Spiced toast with garlic butter	100g	PLN 18,00 <i>1,3,7,11</i>
Spiced toast with bacon, cheese, tomato and fried egg	200g	PLN 30,00 <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 20,00 <i>1,3,7,9</i>
Tomato soup with homemade pasta	300 ml	PLN 21,00 <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 27,00 <i>1,3,7,9,10</i>

FISH DISHES

Fried cod fillet <i>served with chips and salad</i>	$\frac{180g}{300g}$	PLN 50,00 <i>1,4,7</i>
Fried cod fillet <i>served with garlic butter, chips and salad</i>	$\frac{180g}{300g}$	PLN 51,00 <i>1,4,7</i>
Fried cod fillet <i>served on mashed potatoes with chanterelles with cream and salad</i>	$\frac{180g}{300g}$	PLN 57,00 <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 59,00 <i>1,2,4,7,10</i>
Baked cod fillet <i>in citrus aroma, served with baked vegetables and potatoes</i>	$\frac{180g}{300g}$	PLN 57,00 <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 <i>in citrus aroma, served with baked potato and tzatziki sauce</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 69,00 <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 26 + set PLN 28) $\frac{\text{scales}}{300g}$
1,4,7

Fried flounder <i>served with chips and salad</i>	$\frac{200g}{300g}$	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>	$\frac{180g}{300g}$	PLN 45,00 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 46,00 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 45,00 1,7
Chicken Kiev <i>served with chips and salad</i>	$\frac{180g}{300g}$	PLN 43,00 1,3,7,11
Breaded chicken breast <i>served with chips and salad</i>	$\frac{180g}{300g}$	PLN 41,00 1,3,11
Roasted pork knuckle <i>served with potatoes, fried cabbage, horse-radish and mustard</i>	$\frac{350g}{300g}$	PLN 51,00 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 52,00 7,10
Baked BBQ ribs <i>served with roasted potatoes and pickle salad</i>	$\frac{300g}{300g}$	PLN 51,00 7,10
Fillet steak <i>served with roasted potato and tzatziki, demi-glace pepper sauce and refreshing salad</i>	$\frac{220g}{300g}$	PLN 145,00 7,10
Grilled pork steak neck <i>served with roasted potatoes and vegetables</i>	$\frac{180g}{300g}$	PLN 45,00 7,10

FISH AND MEAT

Fried cod fillet	180 g	PLN 37,00 ^{1,4}
Grilled salmon fillet	180 g	PLN 46,00 ⁴
Fried halibut fillet	180 g	PLN 42,00 ⁴
Turbot – carcass	<i>price for 100 g fish by weight</i>	PLN 26,00 ^{1,4}
Zander fillet	180 g	PLN 39,00 ⁴
Fried flounder	portion	PLN 36,00 ^{1,4}
Grilled chicken breast	180 g	PLN 31,00 ⁷
Grilled pork neck with garlic butter	180 g	PLN 33,00 ⁷

SIDE DISHES

Chips	150 g	PLN 15,00
Sweet potato chips	150 g	PLN 19,00 ¹
Mashed boiled potatoes	150 g	PLN 14,00 ⁷
Roasted potato with tzatziki sauce	300 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	150 g	PLN 14,00 ^{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 35,00 <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>
A choice of pancakes fried in butter <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 42,00 <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 white vegetable sauce <i>served with grilled vegetables, roasted potatoes and salad</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

Ukrainian 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 31,00 <i>1,7</i>
Fungo <i>Tomato sauce/mozarella/mushrooms</i>	430g	PLN 34,00 <i>1,7</i>
Maiale <i>Tomato sauce/mozarella/ham</i>	430g	PLN 35,00 <i>1,7</i>
Salami Milano <i>Tomato sauce/mozarella/Salami Milano</i>	430g	PLN 36,00 <i>1,7</i>
Campo <i>Tomato sauce/mozarella/mushrooms/ham</i>	460g	PLN 37,00 <i>1,7</i>
Isola <i>Tomato sauce/mozarella/ham/pineapple</i>	460g	PLN 36,00 <i>1,7</i>
Pera <i>Truffle sauce/mozzarella/blue cheese/pear/dried tomatoes/spinach</i>	460g	PLN 41,00 <i>1,7</i>
Salami Picante <i>Tomato sauce/mozarella/Salami picante/Olives/ruccola</i>	460g	PLN 41,00 <i>1,7</i>

Grasso <i>Tomato sauce/mozzarella/salami milano/ham/Pancetta/Napoli/Onion</i>	460g	PLN 45,00 1,7,10
Prosciutto Crudo <i>Crema acadia/Mozzarella/Prosciutto crudo/olives/rucola/cherry tomato</i>	460g	PLN 45,00 1,7
Pollo <i>Tomato sauce/mozzarella/chicken/pineapple/sweetcorn</i>	460g	PLN 39,00 1,7
Formaggio <i>Crema acadia/Mozzarella/Feta cheese/blue cheese</i>	430g	PLN 37,00 1,7
Speck <i>Truffle sauce/Mozzarella/Mushrooms/Onion/Speck/Grana Padano</i>	430g	PLN 43,00 1,7
Pancetta <i>Tomato sauce/Mozzarella/Pancetta/Mushrooms/Onion</i>	460g	PLN 41,00 1,7
Pensieri <i>5 ingredients of choice</i>	460g	PLN 46,00 1,7

PIZZA EXTRAS

Vegetables	30g	PLN 6,00
Meat, cheese	30g	PLN 8,00 7,10
Shrimps	30g	PLN 13,00 2
Takeaway package (1 pc.)	1 piece	PLN 2,50

SAUCES

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 7
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>4 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	PLN 11,00
Espresso	35 ml	PLN 11,00
Espresso doppio	70 ml	PLN 17,00
Latte Macchiato	300 ml	PLN 18,00
Cappuccino	135 ml	PLN 15,00
Flat white	200 ml	PLN 15,00
Americano	200 ml	PLN 14,00
Irish coffee with alcohol	300 ml	PLN 28,00
Brewed coffee	200 ml	PLN 11,00
Tea	300 ml	PLN 12,00
Fruit tea	300 ml	PLN 12,00
Green tea	300 ml	PLN 12,00
Hot chocolate	200 ml	PLN 15,00
Hot chocolate with whipped cream	200 ml	PLN 19,00

COLD BEVERAGES



Pepsi Cola, Pepsi Max	0,2 l	PLN 10,00
Mirinda orange, 7 Up	0,2 l	PLN 10,00
Schweppes (tonic)	0,2 l	PLN 10,00
Lipton Ice Tea (peach, green tea)	0,2 l	PLN 10,00
Toma juices (orange, apple, blackcurrant, tomato)	0,2 l	PLN 10,00
Jug of Toma juice	0,9 l	PLN 25,00
Krystaliczne Źródło water (gazowana, niegazowana)	0,3 l	PLN 9,00
Aqua Carpatica water (sparkling)	0,33 l	PLN 11,00
	0,75 l	PLN 18,00
Jug of water	0,5 l	PLN 9,00
	0,9 l	PLN 14,00
Lemonade	0,4 l	PLN 14,00
	0,9 l	PLN 35,00
Rockstar energy drink	0,25 l	PLN 14,00
Piccolo	0,75 l	PLN 45,00



CRAFT BEER

Kutter Hel

0,4 l PLN 15,00

0,2 l PLN 12,00

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

0,3 l PLN 16,00

0,5 l PLN 21,00



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”

0,2 l PLN 14,00



Pilsner Urquell Mliko (like a glass of milk)

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

0,2 l PLN 14,00



Řezane (Pilsner Urquell & Kozel Černý)

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

0,3 l PLN 16,00

0,5 l PLN 21,00

DRAUGHT BEER

Książęce

0,5 l PLN 16,00

Złote Pszeniczne

0,3 l PLN 13,00

Kozel Leżak

0,5 l PLN 15,00

0,3 l PLN 12,00

Kozel Černý

0,5 l PLN 15,00

0,3 l PLN 12,00

Kutter beer

0,5 l PLN 17,00

with cherries

0,33 l PLN 14,00

Mulled beer

0,5 l PLN 19,00

with cordial

0,33 l PLN 16,00

Cordial to beer

portion PLN 2,00

Cherries to beer

portion PLN 4,00

BOTTLED BEER

Książęce Ipa

0,5 l PLN 18,00

Książęce Porter

0,5 l PLN 18,00

Książęce Czerwony Lager
[Red Lager]

0,5 l PLN 18,00

Książęce Ciemne Łagodne
[dark light]

0,5 l PLN 18,00

Lech Premium

0,5 l PLN 18,00

Captain Jack

0,4 l PLN 16,00

NON-ALCOHOLIC BEER

Lech Free Lager

0,5 l PLN 15,00

Lech Free
Lime and Mint

0,5 l PLN 15,00

Lech Free
Passion fruit and melon

0,5 l PLN 15,00

Kozel half-dark

0,5 l PLN 15,00

Książęce
Złote Pszeniczne

0,5 l PLN 15,00

HOUSE WINE

Mulled wine	200 ml	PLN 22,00
White wine from a barrel	a glass 100 ml	PLN 18,00
Face To Face / Spain	decanter 500 ml	PLN 65,00
Red wine from a barrel	a glass 100 ml	PLN 18,00
Face To Face / Spain	decanter 500 ml	PLN 65,00

WHITE WINE

Zibibbo DOC / Italy	0,75 l	PLN 155,00
Trebbiano D'Abruzzo DOC / Italy	0,75 l	PLN 109,00
Pinot Grigio Tosa Delle Venezie DOC / Italy	0,75 l	PLN 120,00
Garganega Veronesa Monte Fitti / Italy	0,75 l	PLN 134,00
Falanghina Del Sannio Taburno DOC / Italy	0,75 l	PLN 129,00
Malvasia Del Salento Chloris / Italy	0,75 l	PLN 109,00
Vinho Verde / Portugal	0,75 l	PLN 119,00
Riesling Forster / Germany	0,75 l	PLN 139,00
Chardonnay EnvyFol / France	0,75 l	PLN 109,00
Tokaji Furmint Semi Sweet / Hungary	0,75 l	PLN 129,00
Sauvignon Blanc Stoneburn / New Zealand	0,75 l	PLN 209,00

PINK WINE

Rose Tolva / Chile	0,75 l	PLN 109,00
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RED WINE

Volavia Valpolicella Classico DOC / Italy	0,75 l	PLN 179,00
Nero D'avola Gurgo DOC / Italy	0,75 l	PLN 92,00
Aglianico Del Taburno DOCG / Italy	0,75 l	PLN 166,00
Chianti Classico DOCG / Italy	0,75 l	PLN 189,00
Primitivo Di Manduria DOC / Italy	0,75 l	PLN 140,00
Rodelia Apasimento Puglia / Italy	0,75 l	PLN 139,00
Crianza Rioja Zuazo Gaston / Spain	0,75 l	PLN 169,00
Syrah Envyfol / France	0,75 l	PLN 115,00
Malbec UKO Estate / Argentina	0,75 l	PLN 139,00
Carmenere Gran Reserva / Chile	0,75 l	PLN 208,00

CHAMPAGNE

Moët & Chandon Brut Imperial	<i>0,75 l</i>	PLN 440,00
Moët & Chandon Nectar Imperial	<i>0,75 l</i>	PLN 460,00
Moët & Chandon Ice Imperial	<i>0,75 l</i>	PLN 560,00

SPARKLING WINE

Casa Gheller Prosecco Brut, DOC	<i>0,75 l</i>	PLN 99,00
	<i>a glass 100 ml</i>	PLN 20,00
Casa Gheller Prosecco Rose Brut, DOC	<i>0,75 l</i>	PLN 105,00
	<i>a glass 100 ml</i>	PLN 21,00
Frizzante	<i>a glass 100 ml</i>	PLN 17,00
	<i>decanter 500 ml</i>	PLN 63,00

LIQUEUR

Goldwasser	<i>40 ml</i>	PLN 19,00	Passoã	<i>40 ml</i>	PLN 17,00
Sambuca	<i>40 ml</i>	PLN 19,00	Jägermeister	<i>40 ml</i>	PLN 18,00
Kahlúa	<i>40 ml</i>	PLN 18,00	Peach		
Cointreau	<i>40 ml</i>	PLN 18,00	liqueur	<i>40 ml</i>	PLN 17,00
Baileys	<i>40 ml</i>	PLN 18,00	Malibu	<i>40 ml</i>	PLN 17,00
			Aperol	<i>40 ml</i>	PLN 17,00

WHISKEY AND BOURBON

Ballantine's Finest	<i>40 ml</i>	PLN 16,00	Jim Beam	<i>40 ml</i>	PLN 17,00
Ballantine's 12 YO	<i>40 ml</i>	PLN 20,00	Glenfiddich 12 YO	<i>40 ml</i>	PLN 29,00
Ballantine's 17 YO	<i>40 ml</i>	PLN 36,00	Glenfiddich 15 YO	<i>40 ml</i>	PLN 41,00
Ballantine's 21 YO	<i>40 ml</i>	PLN 42,00	Glenfiddich 18 YO	<i>40 ml</i>	PLN 60,00
Chivas Regal 12 YO	<i>40 ml</i>	PLN 22,00	Glenlivet 12 YO	<i>40 ml</i>	PLN 28,00
Chivas Regal 18 YO	<i>40 ml</i>	PLN 40,00	Glenlivet 18 YO	<i>40 ml</i>	PLN 60,00
Jameson	<i>40 ml</i>	PLN 17,00	Tullamore Dew	<i>40 ml</i>	PLN 17,00
Jack Daniel's	<i>40 ml</i>	PLN 20,00	Wild Turkey 81	<i>40 ml</i>	PLN 19,00
			Wild Turkey 101	<i>40 ml</i>	PLN 22,00

VERMOUTH

Martini Bianco	100 ml	PLN 16,00
Martini Dry	100 ml	PLN 16,00
Martini Rosso	100 ml	PLN 16,00
Martini Rosato	100 ml	PLN 16,00

APERITIF

Campari	40 ml	PLN 15,00
Ramazzotti	40 ml	PLN 16,00

RUM

Havana 3 YO	40 ml	PLN 15,00
Havana 7 YO	40 ml	PLN 19,00
Bacardi Light Dry	40 ml	PLN 15,00
Bacardi Black	40 ml	PLN 17,00
Bacardi Gold	40 ml	PLN 20,00

COGNAC & BRANDY

Remy Martin V.S.O.P.	40 ml	PLN 38,00
Hennessy V.S.	40 ml	PLN 35,00
Metaxa*****	40 ml	PLN 18,00
Metaxa*****	40 ml	PLN 20,00
Stock 84	40 ml	PLN 18,00

TEQUILA

Jose Cuervo Reposado	40 ml	PLN 21,00
Jose Cuervo Silver	40 ml	PLN 20,00
Patron Silver	40 ml	PLN 33,00
Patron Reposado	40 ml	PLN 48,00

GIN

Seagram's	40 ml	PLN 16,00
Beefeater	40 ml	PLN 18,00





KUTTER DRINKS

Kutter board (4 glasses of liqueur to choose from)	<i>160 ml</i>	PLN 48,00
Kaschëbicha <i>grain vodka</i>	<i>40 ml</i>	PLN 16,00
Kutter cherry <i>liqueur</i>	<i>40 ml</i>	PLN 16,00
Kutter quince <i>liqueur</i>	<i>40 ml</i>	PLN 15,00
Kutter lemon <i>liqueur</i>	<i>40 ml</i>	PLN 15,00
Kuttrowa gooseberry <i>liqueur</i>	<i>40 ml</i>	PLN 15,00

VODKA

J.A. Baczewski /vodka/	<i>40 ml</i>	PLN 15,00
Ostoya	<i>40 ml</i>	PLN 14,00
Black Ostoya	<i>40 ml</i>	PLN 16,00
Wyborowa	<i>40 ml</i>	PLN 12,00
White stork	<i>40 ml</i>	PLN 12,00
Absolut	<i>40 ml</i>	PLN 12,00
Absolut Lime	<i>40 ml</i>	PLN 12,00
Absolut Blackcurrant	<i>40 ml</i>	PLN 12,00
Becherovka	<i>40 ml</i>	PLN 16,00
Finlandia	<i>40 ml</i>	PLN 12,00
Krupnik Honey Liqueur	<i>40 ml</i>	PLN 11,00
Żołądkowa Gorzka	<i>40 ml</i>	PLN 11,00

DRINKS

Cosmopolitan <i>Absolut Lime 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 protein</i>	PLN 30,00
Marakuja Sunset (Pornstar Martini) <i>Vodka 40 ml, Prosecco 20 ml, passoa 20 ml, lime 20 ml, vanilla syrup, passion fruit syrup</i>	PLN 35,00
Campari Orange <i>Campari 40 ml, orange juice 100 ml</i>	PLN 24,00
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 26,00
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, Pepsi, lime juice</i>	PLN 26,00
Błękitna Laguna <i>Wyborowa Vodka 40 ml, Blue Curaçao 20 ml, 7 Up, lemon juice</i>	PLN 28,00
Gin&Tonic <i>Gin Seagram`s 40 ml, Schweppes tonic, lemon</i>	PLN 27,00
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 32,00
Caipirinha <i>Cachaca Cana-Rio 40 ml, cane sugar, lime</i>	PLN 29,00
Kamikaze <i>Wyborowa Vodka 40 ml, Blue Curaçao 20 ml, lemon juice</i>	PLN 26,00
Wściekły Pies <i>Wyborowa Vodka 40ml, 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 43,00***Rum Havana Club 20 ml, tequila Jose Cuervo Silver 20 ml,
gin Seagram's 20 ml, Wyborowa Vodka 20 ml, Cointreau 20 ml, Pepsi,
sugar syrup, lime juice, lemon juice***Sex on the Beach****PLN 35,00***Wyborowa Vodka 40 ml, peach liqueur 40 ml,
cranberry juice, orange juice***Tom Collins****PLN 27,00***Gin 40 ml, lemon juice 30 ml, sugar syrup 20 ml, sparkling water top***Old Fashioned****PLN 31,00***Bourbon Wild Turkey 81 40 ml, Angostura, sugar syrup, sparkling water*



Breakfast buffet

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

Price - PLN 45,00/1 person

Children under the age of 5 – free of charge

Children between the age of 6 to 8 - PLN 23,00/1 person

