

# przystań

**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.**

<b>STARTERS ON PLATTERS ON THE TABLE OR BUFFET</b>	<b>Price per portion 100g/pcs</b>
Tuna tartare, seaweed wakame, sesame oil, wonton pastry (3 pcs /portion)	20 zł
Goat cheese/grilled zucchini, pistachios, arugula (3 pcs /portion) veg	18 zł
Beef fillet tartar, egg, black truffle, dijon mustard, toast (3 pcs /portion)	20 zł
Tiger prawns, pastry kataifi, chutney mango (3 pcs /portion)	20 zł
Baked pear, walnut, gorgonzola cheese (3 pcs /portion) veg	17 zł
Bresaola- Italian, mozzarella cheese di bufala arugula, balsamic vinegar (3 pcs /portion)	19 zł
Octopus, orange, wonton pastry, lamb's lettuce (3 pcs /portion)	20 zł
Burrata, wild garlic, hazelnut (2 szt/por)	18 zł
Rillettes from regional duck, bread (30g/ portion)	18 zł
Salmon tartare, samphire, shallot (3 pcs /portion)	19 zł
Bruschetta/ paste olive/ arugula/3 pcs /portion veg	17 zł
Bruschetta, truffle paste, Parma ham (3 pcs /portion)	19 zł
Italian cheese plate (300 g / for 2 people)	45 zł
Assortment of Italian cold cuts (150g/portion)	25 zł
Bread (3 pcs/portion)	5 zł

<b>STARTERS SERVED INDIVIDUALLY</b>	<b>Price per portion</b>
<b>Beef Carpaccio</b> / beef fillet/ parmesan cheese/ capers/ arugula/ truffle olive oil/ pistachio vinaigrette / 150 g	38 zł

<b>Salmon tartar</b> , salmon, shallot, bio sprouts, beetroot granite, essence of walnut / 200 g	36 zł
<b>Tiger prawns</b> 4pcs, toasted bread, coriander, garlic, butter, chili, thyme / 150g	45 zł
<b>Bruschetta</b> , truffle paste, Parma ham, arugula /3 pcs /portion	19 zł
<b>SOUPS</b>	
Tomato cream soup, mozzarella cheese /200ml	18 zł
Soup of the day /200ml	<b>od 19 zł</b>
Mushroom consomme, pheasant ravioli/ 200 ml	19 zł
Homemade chicken noodle soup (on request for groups of 20 people)	18 zł
Ginger consomme/ boletus ravioli / broccoli (on request for groups of 20 people)	19 zł
<b>MEAT MENU</b>	
Farm chicken breast, fresh lettuce, buttery mashed potatoes/ 400g	46 zł
<b>Pork tenderloin</b> , sauce, goat's cheese, tomatoes, spinach leaves, boletus tortellacci /450g	52 zł
<b>Beef cheeks</b> , tomato, root vegetables, horseradish, baby potatoes, glace / 400g	58 zł
<b>Boar chine</b> , wild mushrooms puree, black salsity, kale, jus/ 300g	54 zł
<b>Beef fillet</b> , foie gras, steak chips, salad, fresh herbs, pepper sauce / 500g	96 zł

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FISH MENU	Price per portion
<b>Zander fillet</b> , pumpkin puree, marinated pumpkin, nut crumble, samphire/ 400g	58 zł
<b>Halibut</b> , chervil puree, green vegetables, foie gras, sea buckthorn sauce / 400g	76 zł
<b>Black tiger prawns</b> , seasonal vegetables, coconut milk, quinoa, kafir leaf, chili / 400g	58 zł
VEGETARIAN MENU	Price per portion
<b>Ravioli with boletus and ricotta cheese</b> , kale, roasted butter, arugula, parmesan cheese /350g	39 zł
<b>Halloumi cheese</b> , grilled vegetables, pumpkin puree, olives, sun dried tomatoes, cashew nuts / 350g	36 zł
<b>Optionally served with tofu cheese</b>	34 zł
SALADS	Price per portion
<b>Beef fillet strips</b> , marinated beetroot, salad, semi -dried tomato, pine nuts, mozzarella di buffala / 350g	44 zł
<b>Farmed chicken breast</b> , baby gem salad, pini nuts, parmesan, speck crisps, cesar dressing /400g	38 zł
<b>Chicken liver</b> , salad, apple, clementines, apple butter, parmesan cheese/ 400g	34 zł
DESSERTS	Price per portion
<b>Tiramisu</b> , traditional lady finger biscuits, espresso, amaretto liqueur, mascarpone cheese, cacao powder	20 zł
<b>Hot raspberries</b> , ginger, vanilla ice cream	20 zł
<b>Chocolate Fondant</b> , chocolate, caramelized walnuts, scoop of ice cream, vanilla sauce	24 zł
<b>Homemade cake</b> - day offer or <b>chef's dessert</b>	from 18 zł

KIDS MENU	Price per portion
<b>Chicken fillet</b> in golden breadcrumbs- panko on mashed potatoes or french fries served with baby carrot or green beans /200g	20 zł
<b>Gnocchi</b> dumplings with butter or tomato sauce or gorgonzola sauce /200g	18 zł
<b>Fish fillets</b> in golden breadcrumbs – panko served on mashed potatoes or french fries served with baby carrot or green beans /200g	20 zł

DRINKS	Amount	Price
Fruit juice	1 caraf- 1 l	20 zł
Natural mineral water Voda- sparkling/non-sparkling	750 ml	20 zł
Mineral water – sparkling/non-sparkling	1 caraf- 1 l	16 zł
House wine	1 caraf (0,5l)	45 zł
Promosso Spumante sparkling semidry wine	1bottle/10 people	50 zł
Itynera Prosecco Treviso DOC - Veneto, Italy -białe wytrawne	1but/10 os	79 zł
Wino lekko musujące czerwone słodkie Lambrusco Reggiano Dolce DOC Medici Ermete & Figli, Emilia Romagna, Italy	1but/10 os	50 zł
Cava Mont Marcal Gran Cuvee Brut Reserva – Catalonia, Spain	1 but/10 os	113 zł
Wyborowa Vodka	0,7 l/0,5 l	170 zł / 150 zł

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Potocki Vodka	0,7 l	300 zł
BIRTHDAY CAKE	Cake diameter 26 cm/12 people	220 zł

## **Aperitif**

### **Classic Martini**

Vodka / gin, dry vermouth

12 cl 25 zł

### **Crusta**

Cognac, sweet vermouth, lemon, prosecco

12 cl 28 zł

### **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