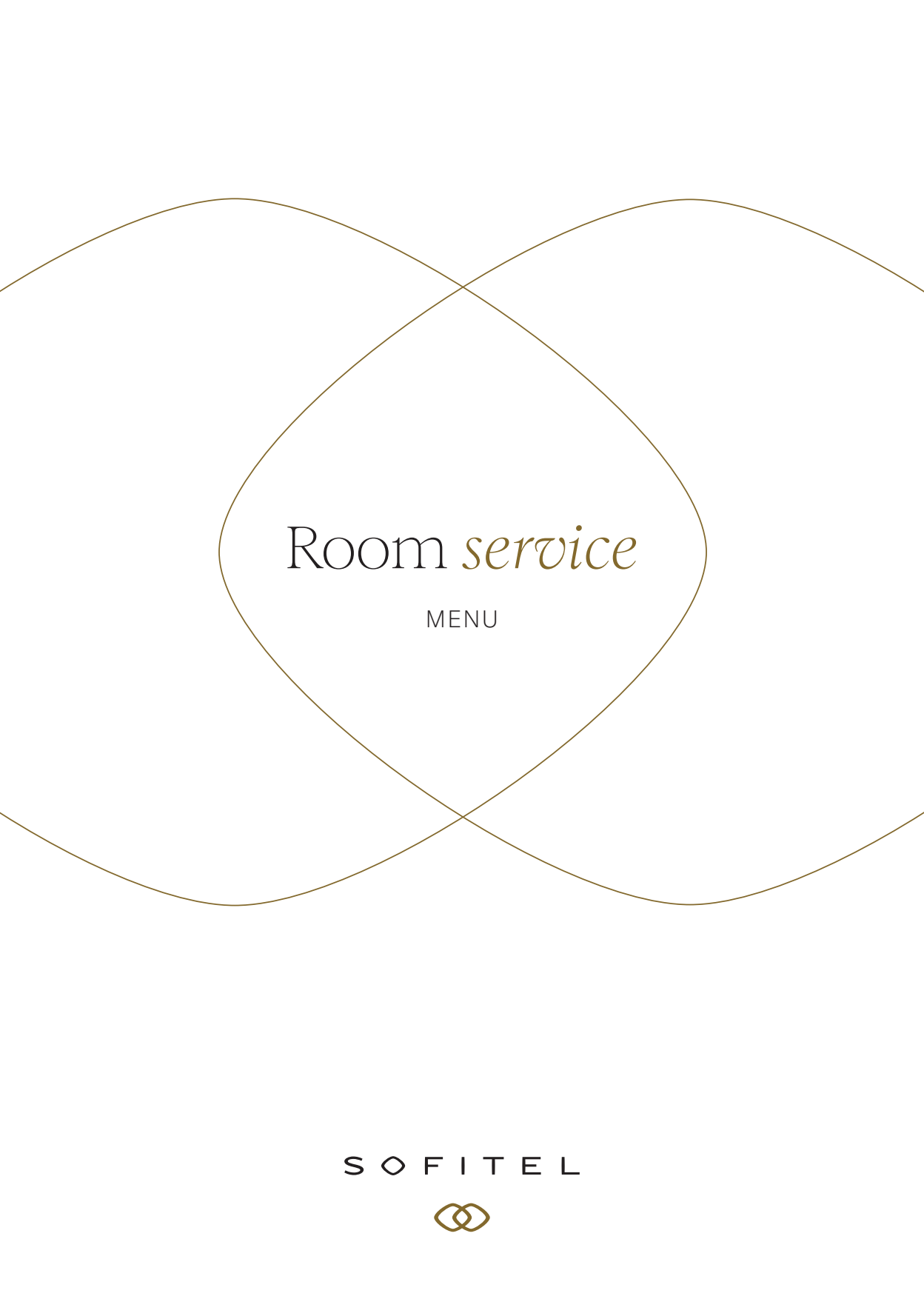




Room *service*

MENU

S O F I T E L



NEVER-ENDING *delights*

Day menu

Dishes are available 1 PM — 10 PM.

Dishes marked with 🕒 are available 24h/7.

STARTERS

🕒	CAESAR SALAD WITH CHICKEN 🍷🍷🐟	65
	CAESAR SALAD WITH PRAWNS 🍷🍷🐟🥗SO ₂	72
✓🕒	CAESAR SALAD WITH SMOKED TOFU 🍷	63
	BEEF TENDERLOIN TARTARE (OF YOUR CHOICE)	99
🌿	• Polish Style (befszyk tatarski) 🍷🍷🥗🍷 pickled cucumber / marinated porcini mushrooms / lovage / Sopot bread	
	• French Style (Tartare De Boeuf) 🍷🥗🍷 capers / gherkins / parsley / Dijon mustard / French fries	
✓🌿🏠	GREEN VEGETABLES WITH SWOŁOWSKI CHEESE OR PLANT-BASED CHEESE 🍷🥗🍷 pickled onions / pecan nuts / seaweed	68
✓	PIEROGI DUMPLINGS WITH ASPARAGUS 🍷🍷🥗🍷 strawberries / tomatoes / young lettuce	68
	CREATE YOUR OWN SET OF SEAFOOD 🍷🍷🥗🍷SO ₂ 🍷 wine / garlic / chili / parsley / baguette	
	Tiger prawns – 100 g	60
	Mussels – 100 g	52
	Octopus tentacles – 100 g	90
🕒	ANTIPASTI Selection of Italian cold cuts and cheeses with sun-dried tomatoes, marinated artichokes, and olives (for 2 persons) 🍷🍷	72
✓🕒	VEGAN ANTIPASTI Selection of plant-based cheeses and tofu with sun-dried tomatoes, marinated artichokes, and olives (for 2 persons) 🍷	65
	SOUPS	
🌿🕒	ŻUREK - TRADITIONAL POLISH SOUR RYE SOUP WITH PORCINI MUSHROOMS 🍷🍷	49
✓🌿	DILL SOUP WITH HASSELBACK POTATOES 🍷	45
	fennel / spinach / peas	

MAIN COURSES

	KASHUBIAN STYLE COD (SZMUROWANY POMUCHEL)  	130
	carrot / tomatoes / apple / polenta / bacon	
	BEEF TENDERLOIN OR RIB-EYE STEAK (AGED BEEF)    	185
	fried tomatoes / truffle bean croquettes / pepper sauce	
  	SAFFRON RISOTTO WITH KASHUBIAN TROUT OR GRILLED TEMPEH    	99
	green vegetables / gooseberries / pickled onions	
	SPAGHETTI WITH TOMATO SAUCE  	76
	SPAGHETTI WITH BOLOGNESE SAUCE  	96
	CLUB SANDWICH  	55
	bacon / chicken / tomato / lettuce / mayonnaise / French fries	

DESSERTS

 	SEASONAL FRUITS WITH STRAWBERRIES SAUCE	45
	CRÈME BRÛLÉE WITH STRAWBERRIES  	52
	halva / basil / red pepper	
	ARTISANAL CHEESES WITH DRIED FRUIT AND NUTS  	45
	CAKE OF THE DAY   	45
	SELECTION OF FRENCH PASTRIES  	45

Kids menu

	CHICKEN BROTH WITH A CARROT  	32
	HUMMUS WITH ROASTED CASHEWS AND CRISPY VEGETABLES   	35
	FREE-RANGE CHICKEN BREAST 	45
	potato purée with green peas / baby carrot	
	BAKED SALMON  	55
	potato purée with green peas / baby carrot	
	SPAGHETTI WITH TOMATO SAUCE  	38
	SPAGHETTI WITH BOLOGNESE SAUCE  	49
	FRIES	20
	SEASONAL FRUITS WITH STRAWBERRIES SAUCE	35
	CRÈME BRÛLÉE WITH STRAWBERRIES  	45
	halva / basil	
	CAKE OF THE DAY   	45
	SELECTION OF FRENCH PASTRIES  	45

Wine

WHITE

	ABV	15 / 75 cl
DOMAINE DE MÉNARD, CUVÉE MARINE, GASCONNE (Colombard / Sauvignon Blanc)	11%	37 / 185
LONG BARN, NAPA VALLEY (Chardonnay)	13,5%	44 / 220
WINNICA EQUUS, PASSAGE, LUBUSKIE (Solaris / Chardonnay)	12,5%	52 / 260
MAORI BAY, MARLBOROUGH (Sauvignon Blanc)	12,5%	55 / 275
NALS MARGREID, HILL, ALTO-ADIGE (Pinot Grigio)	13%	62 / 310
WINNICA TURNAU, ZACHODNIOPOMORSKIE (Hibernal)	11%	68 / 340
ANTONIN RODET, CHABLIS (Chardonnay)	12,5%	89 / 445

RED

LIVER MORE, CALIFORNIA (Zinfandel)	13,5%	37 / 185
CANTINE IONIS ÁCANTO, PUGLIA (Primitivo)	13,5%	48 / 240
BIRDS OF PARADISE, CENTRAL VALLEY (Cabernet Sauvignon)	14%	52 / 260
DOMAINE FOND CROZE, SHYRUS, CÔTES DU RHÔNE (Shiraz)	14%	64 / 320
BODEGA EMILIO MORO, EMILIO MORO, RIBERA DEL DUERO (Tempranillo)	14%	94 / 470

ROSÉ

CHÂTEAU LA COSTE, LADY A, MEDITERRANE (Cinsault, Grenache)	12,5%	62 / 310
AKA PRIMITIVO ROSATO, APULIA (Primitivo)	11%	55 / 275

Sparkling wine

	ABV	75 cl
BALBINOT, MILLESIMATO PROSECCO BRUT, VENETO (Glera)	12,5%	265
NV, JOSEP MASACHS, CAVA BRUT, Penedès (Macabeo / Xarel-lo / Parellada)	12,5%	285
WINNICA TURNAU, PERLÉ, ZACHODNIOPOMORSKIE (Seyval Blanc)	12,5%	298
MEHRENTHIN, WINNICA EQUUS, LUBUSKIE, TRADITIONAL METHOD (Pinot Noir, Tauberschwarz, Zweigelt)	12,5%	360

Champagne

NON-VINTAGE	ABV	75 cl
NV, G.H. MUMM, CORDON ROUGE, REIMS (Champagne blend)	12,5%	610
NV, PERRIER-JOUËT, GRAND BRUT, ÉPERNAY (Champagne blend)	12,5%	725
NV, POMMERY APANAGE BRUT, REIMS (Champagne blend)	12,5%	695
NV, POMMERY APANAGE BRUT 1874, REIMS (Champagne blend)	12,5%	825
NV, BOLLINGER, SPECIAL CUVÉE, ÉPERNAY (Champagne blend)	12%	840
NV, POMMERY APANAGE BLANC DE BLANCS BRUT, REIMS (Champagne blend)	12,5%	1035
NV, RUINART, BLANC DE BLANC, REIMS (Chardonnay)	12,5%	1265
VINTAGE		
PERRIER-JOUËT, BELLE EPOQUE, ÉPERNAY (Champagne blend)	12,5%	1500
DOM PÉRIGNON, REIMS (Champagne blend)	12,5%	2650
POMMERY BRUT ROYAL CUVÉE LOUISE VINTAGE, REIMS (Champagne blend)	12,5%	3200
KRUG, GRANDE CUVÉE, REIMS (Champagne blend)	12,5%	4100
ROSÉ		
DOM PÉRIGNON ROSE, REIMS (Champagne blend)	12,5%	4600
NV, G.H. MUMM, ROSÉ, REIMS (Champagne blend)	12,5%	695
NV, BOLLINGER ROSÉ, ÉPERNAY (Pinot Noir)	12%	1000
NV, POMMERY APANAGE BRUT ROSE (Champagne blend)	12,5%	1035
NV, PERRIER-JOUËT, BLASON ROSÉ, ÉPERNAY (Champagne blend)	12%	1055
25TH EDITION, KRUG ROSÉ (Champagne blend)	12,5%	4900

Beer

LOCAL BOTTLED

ABV

HOTELOWE, PILS	5,4%	50 cl / 30
KURORTOWE, WITBIER	5,1%	50 cl / 30
FESTIWALOWE, AIPA	6,8%	50 cl / 30
HEINEKEN	5%	33 cl / 24
ŻYWIEC	5,5%	33 cl / 21
ŻYWIEC 0%	0%	33 cl / 20

Soft drinks

WATER

30 cl / 70 cl

CISOWIANKA CLASSIQUE	15 / 20
CISOWIANKA PERLAGE	15 / 20
PERRIER	25 / 33
S. PELLEGRINO	25 cl / 23

COLD SOFTS

20 cl

COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE / KINLEY TONIC	18
FENTIMANS TONIC	22
THOMAS HENRY TONIC	22
RED BULL	29

JUICES

20 cl

FRESHLY SQUEEZED GRAPEFRUIT	38
FRESHLY SQUEEZED ORANGE	38
BLACK CURRANT	15
GRAPEFRUIT	15
APPLE	15
ORANGE	15

HOT BEVERAGES

ESPRESSO	3 cl / 18
DOUBLE ESPRESSO	6 cl / 27
AMERICAN COFFEE	15 cl / 20
DECAFFEINATED COFFEE	15 cl / 17
CAPPUCCINO	20 cl / 24
LATTE	22 cl / 24
TEA - VARIOUS FLAVORS	20 cl / 22

To place an order please dial our internal number 6077.
Room Service will incur a charge of 30 PLN.
If you would like to receive an invoice, please say so when placing your order.
All prices are in PLN and are inclusive of VAT.



EAT LIGHT - ART OF SLEEP



VEGAN DISH



DISH CONTAINS REGIONAL PRODUCTS



AVAILABLE 24 HOURS

LIST OF ALLERGENS



CONTAINS EGGS



CONTAINS MILK (INCLUDING LACTOSE)



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS SESAME SEEDS



CONTAINS SOYBEANS



CONTAINS CELERY



CONTAINS MUSTARD SEEDS



CONTAINS FISH AND FISH PRODUCTS



CONTAINS SHELLFISH



CONTAINS SEAFOOD



CONTAINS LUPINE



CONTAINS SULPHITES

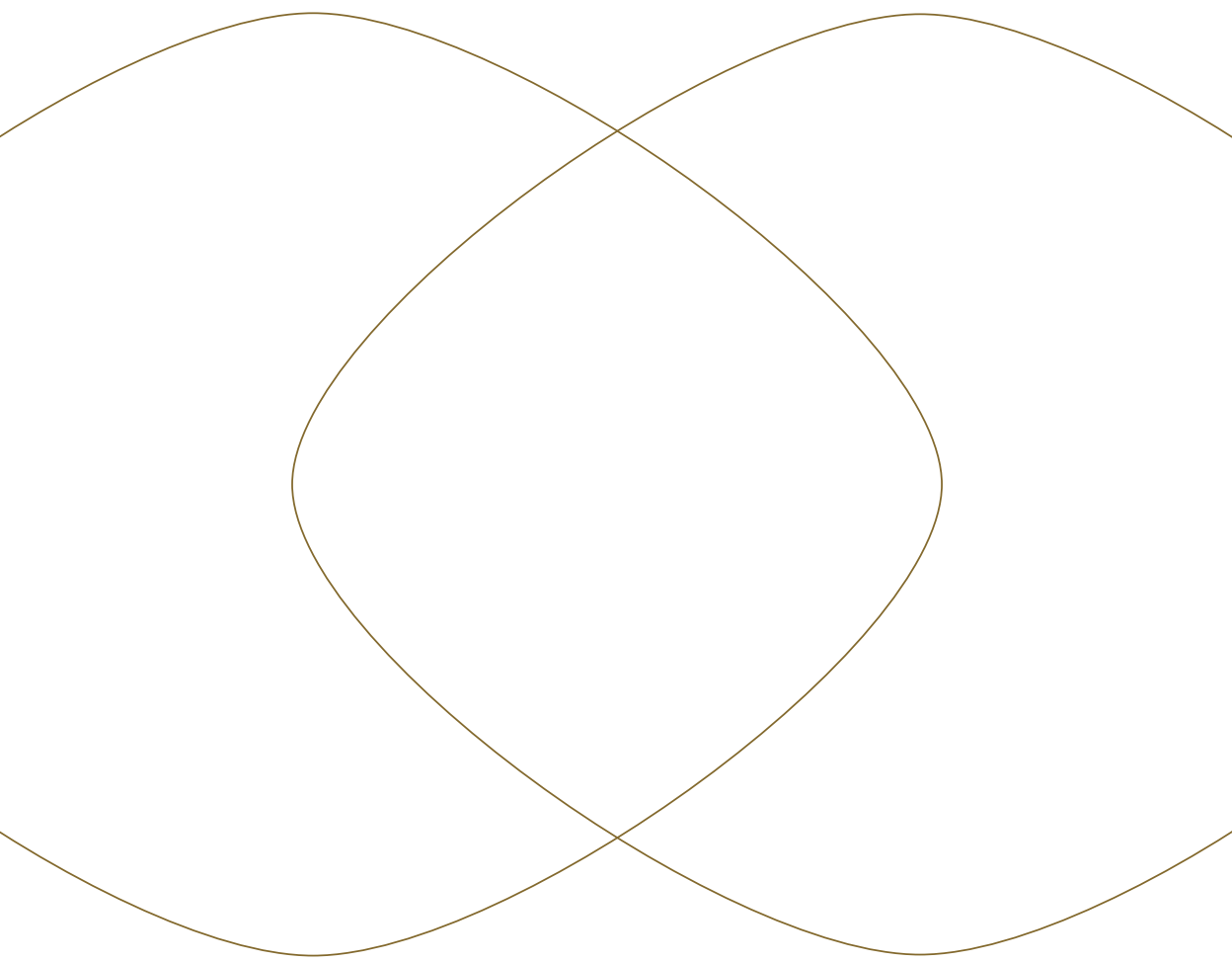


CONTAINS GARLIC



CONTAINS ALCOHOL

We use certified organic free-range eggs. Our fish and seafood are certified with GAP, ASC, MSC, and BIO, and our fishing practices are based on sustainable management of marine resources in line with the principles of the Blue Revolution. Our coffees and teas come from certified plantations. Each restaurant dish is prepared in a common kitchen area. Additionally, due to supplier changes, meal component substitutions, new menu items or methods of their preparation, there may occur changes to the composition of the dishes served. For these reasons we cannot guarantee that every item in our menu will be completely free of allergens. Alcohol is harmful for your health.



SOFITEL GRAND SOPOT

POWSTAŃCÓW WARSZAWY 12/14 – 81-718 – SOPOT – POLAND

TEL. +48 58 520 60 00

HOTEL.GRAND@SOFITEL.COM

WWW.SOFITELGRANDSOPOT.COM