



Room *service*

MENU

S O F I T E L



NEVER-ENDING *delights*

Daytime Menu

Dishes available from **1:00 PM to 10:00 PM**.
Dishes marked with 🕒 are available **24 hours a day**.

STARTERS

-  **KASHUBIAN MATIAS HERRING** 🐟 🥔 🥛 65
plum / potato / sour cream
-  **CAESAR SALAD WITH CHICKEN** 🍳 🥔 🥛 🌿 🐟 65
- CAESAR SALAD WITH SHRIMPS** 🍳 🥔 🥛 🌿 🐟 🍤 72
-   **CAESAR SALAD WITH SMOKED TOFU** 🍳 🥔 🥛 🌿 63
-  **BEEF TENDERLOIN TARTARE** 🍳 🌿 🥔 🥛 🌿 89
pickled porcini / smoked shrimp / samphire / turnip
-   **GOAT CHEESE / CARAMELIZED PEAR SALAD** 🥔 🥛 🌿 75
beetroot / endive / sunflower seeds / figs
-  **ROASTED EGGPLANT** 🍆 75
eggplant / maple syrup / semi-dried tomatoes
- SEAFOOD – CREATE YOUR OWN COMPOSITION** 🍷 🧄 🌿 🐟 🍷 🌿 🍷 75
wine / garlic / chili / parsley / baguette
- Shrimps – 100 g 65
- Calamari – 100g 60
- Mussels – 100 g 55
- Octopus Tentacles – 100 g 90
-  **ANTIPASTI** 🍷 🌿 🍆 72
A selection of Italian cold cuts and cheeses with sun-dried tomatoes, marinated artichokes, olives (for 2 people)
-   **VEGAN ANTIPASTI** 🍷 🌿 65
A selection of plant-based cheeses and tofu with sun-dried tomatoes, marinated artichokes, olives (for 2 people)
- ### SOUPS
-   **TRADITIONAL SOUR RYE SOUP WITH PORCINI MUSHROOMS** 🍷 🥔 🥛 50
-  **GRAND FISH SOUP** 🐟 🍆 🌿 55
tomatoes / carrots / fennel / pike-perch
-  **CHESTNUT CREAM SOUP** 🍆 🌿 49
fig crouton / cardamom / vegan cream

MAIN COURSES

- PIKE-PERCH** 🍷🐟🍷🍷 110
potato pavé / pumpkin / romanesco cauliflower / crayfish sauce
- COD** 🍷🐟🍷so₂ 120
roasted cauliflower / Jerusalem artichoke / oyster mushroom / velouté sauce
- CONFIT GOOSE LEG** 🍷🍷🍷🍷 120
potato cake / bacon / red cabbage / cranberry
- PUMPKIN RISOTTO** 🍷🍷so₂🍷🍷🍷 99
pumpkin / chickpeas / green peas
- SPAGHETTI WITH TOMATO SAUCE** 🍷🍷 76
- SPAGHETTI BOLOGNESE** 🍷🍷so₂ 96
- CLUB SANDWICH** 🍷🍷🍷🍷 55
bacon / chicken / tomato / lettuce / mayonnaise / fries
- ## DESSERTS
- KASZTELAŃSKI GINGERBREAD** 🍷🍷🍷 45
plum jam / walnuts / chocolate
- VEGAN HALVA WITH RASPBERRIES** 🍷 45
raspberries / halva / vegan cream
- CARAMELIZED PEAR** 🍷🍷🍷 45
panna cotta / tuille / pear
- SELECTION OF FRENCH AND REGIONAL CHEESES** 🍷🍷🍷 68
- SEASONAL FRUITS WITH HONEY** – 120 kcal 45

Children's menu

- BROTH WITH NOODLES AND CARROT** 🍷🍷🍷 32
- HUMMUS WITH ROASTED CASHEWS AND CRUNCHY VEGETABLES** 🍷🍷🍷 35
- FREE-RANGE CHICKEN BREAST** 🍷 45
pea mashed potatoes / young carrots
- ROASTED SALMON** 🍷🍷 55
pea mashed potatoes / young carrots
- SPAGHETTI WITH TOMATO SAUCE** 🍷🍷 38
- SPAGHETTI BOLOGNESE** 🍷🍷 49
- FRENCH FRIES** 20
- SEASONAL FRUITS WITH HONEY** 🍷🍷 35
- FRENCH PASTRY SELECTION** 🍷🍷🍷 45

Wines

| WHITE WINES | Obj. alk. | 15 / 75 cl |
|---|-----------|------------|
| DOMAINE DE MÉNARD, CUVÉE MARINE, GASCONNE (Colombard / Sauvignon Blanc) | 11% | 39 / 195 |
| LONG BARN, NAPA VALLEY (Chardonnay) | 13,5% | 48 / 240 |
| EQUUS VINEYARD, PASSAGE, LUBUSKIE (Solaris / Chardonnay) | 11,5% | 57 / 285 |
| MAORI BAY, MARLBOROUGH (Sauvignon Blanc) | 12,5% | 62 / 310 |
| NALS MARGREID, HILL, ALTO ADIGE (Pinot Grigio) | 13% | 62 / 310 |
| TENUTE TALAMONTI, MAGNOLIA, ABRUZZO (Pinot Grigio) | 12,5% | 42 / 210 |
| ANTONIN RODET, CHABLIS (Chardonnay) | 12,5% | 95 / 475 |
| RED WINES | | |
| LIVER MORE, CALIFORNIA (Zinfandel) | 13,5% | 39 / 195 |
| CANTINE IONIS ÁCANTO, PUGLIA (Primitivo) | 13,5% | 54 / 270 |
| BIRDS OF PARADISE, CENTRAL VALLEY (Cabernet Sauvignon) | 14% | 57 / 285 |
| DOMAINE FOND CROZE, SHYRUS, CÔTES DU RHÔNE (Shiraz) | 14% | 69 / 345 |
| BODEGA EMILIO MORO, RIBERA DEL DUERO (Tempranillo) | 14% | 98 / 490 |
| ROSÉ WINES | | |
| CHÂTEAU LA COSTE, LADY A, MÉDITERRANÉE (Cinsault, Grenache) | 12,5% | 68 / 340 |

Sparkling wines

| | Obj. alk. | 75 cl |
|--|-----------|-------|
| BALBINOT, MILLESIMATO PROSECCO BRUT, VENETO (Glera) | 11,5% | 285 |
| NV, JOSEP MASACHS, CAVA BRUT, Penedès (Macabeo / Xarel-lo / Parellada) | 12,5% | 285 |
| MEHRENTHIN, EQUUS VINEYARD, LUBUSKIE, TRADITIONAL METHOD (Pinot Noir, Tauberschwarz, Zweigelt) | 12,5% | 380 |

Champagne

| NON-VINTAGE | Obj. alk. | 75 cl |
|---|-----------|-------|
| NV, PERRIER-JOUËT, GRAND BRUT, ÉPERNAY (Champagne blend) | 12,5% | 725 |
| NV, POMMERY APANAGE BRUT, REIMS (Champagne blend) | 12,5% | 725 |
| NV, POMMERY APANAGE BRUT 1874, REIMS (Champagne blend) | 12,5% | 825 |
| NV, BOLLINGER, SPECIAL CUVÉE, ÉPERNAY (Champagne blend) | 12% | 860 |
| NV, RUINART, BLANC DE BLANC, REIMS (Chardonnay) | 12,5% | 1265 |
| VINTAGE | | |
| PERRIER-JOUËT, BELLE EPOQUE, ÉPERNAY (Champagne blend) | 12,5% | 2100 |
| DOM PÉRIGNON, REIMS (Champagne blend) | 12,5% | 2800 |
| POMMERY BRUT ROYAL CUVÉE LOUISE VINTAGE, REIMS (Champagne blend) | 12,5% | 3400 |
| KRUG GRANDE CUVÉE, REIMS (Champagne blend) | 12,5% | 4300 |
| ROSÉ | | |
| DOM PÉRIGNON ROSÉ, REIMS (Champagne blend) | 12,5% | 4600 |
| NV, BOLLINGER ROSÉ, ÉPERNAY (Pinot Noir) | 12% | 1150 |
| NV, POMMERY APANAGE BRUT ROSÉ (Champagne blend) | 12,5% | 1150 |
| NV, PERRIER-JOUËT, BLASON ROSÉ, ÉPERNAY (Champagne blend) | 12% | 1250 |
| KRUG ROSÉ 25TH EDITION (Champagne blend) | 12,5% | 5200 |

Beer

| LOCAL BOTTLED BEERS | Obj. alk. | |
|----------------------------|-----------|------------|
| 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 |

Beverages

| | |
|--|---------------|
| WATER | 30 cl / 70 cl |
| CISOWIANKA CLASSIC | 15 / 30 |
| CISOWIANKA PERLAGE | 15 / 30 |
| PERRIER | 23 / 33 |
| SAN PELLEGRINO | 25 cl / 23 |
| COLD DRINKS | 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 |
| BLACKCURRANT | 15 |
| GRAPEFRUIT | 15 |
| APPLE | 15 |
| ORANGE | 15 |
| HOT BEVERAGES | |
| ESPRESSO | 3 cl / 18 |
| DOUBLE ESPRESSO | 6 cl / 27 |
| AMERICANO | 15 cl / 20 |
| DECAFFEINATED COFFEE | 15 cl / 17 |
| CAPPUCCINO | 20 cl / 24 |
| LATTE | 22 cl / 24 |
| TEA – VARIOUS FLAVORS | 20 cl / 22 |

To place your order, please contact Room Service at internal **number 6077**. A service charge of **30 PLN** applies. For invoices, please provide your **VAT number** when ordering. Prices are in **PLN** and include VAT.



EAT LIGHTLY – THE ART OF SLEEP



VEGAN DISH



DISH CONTAINS LOCALLY SOURCED INGREDIENTS



AVAILABLE 24 HOURS A DAY

ALLERGEN INFORMATION



CONTAINS EGGS



CONTAINS MILK (INCLUDING LACTOSE)



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS SESAME



CONTAINS SOY



CONTAINS CELERY



CONTAINS MUSTARD



CONTAINS FISH AND FISH PRODUCTS



CONTAINS CRUSTACEANS



CONTAINS SEAFOOD



CONTAINS LUPIN



CONTAINS SULPHITES

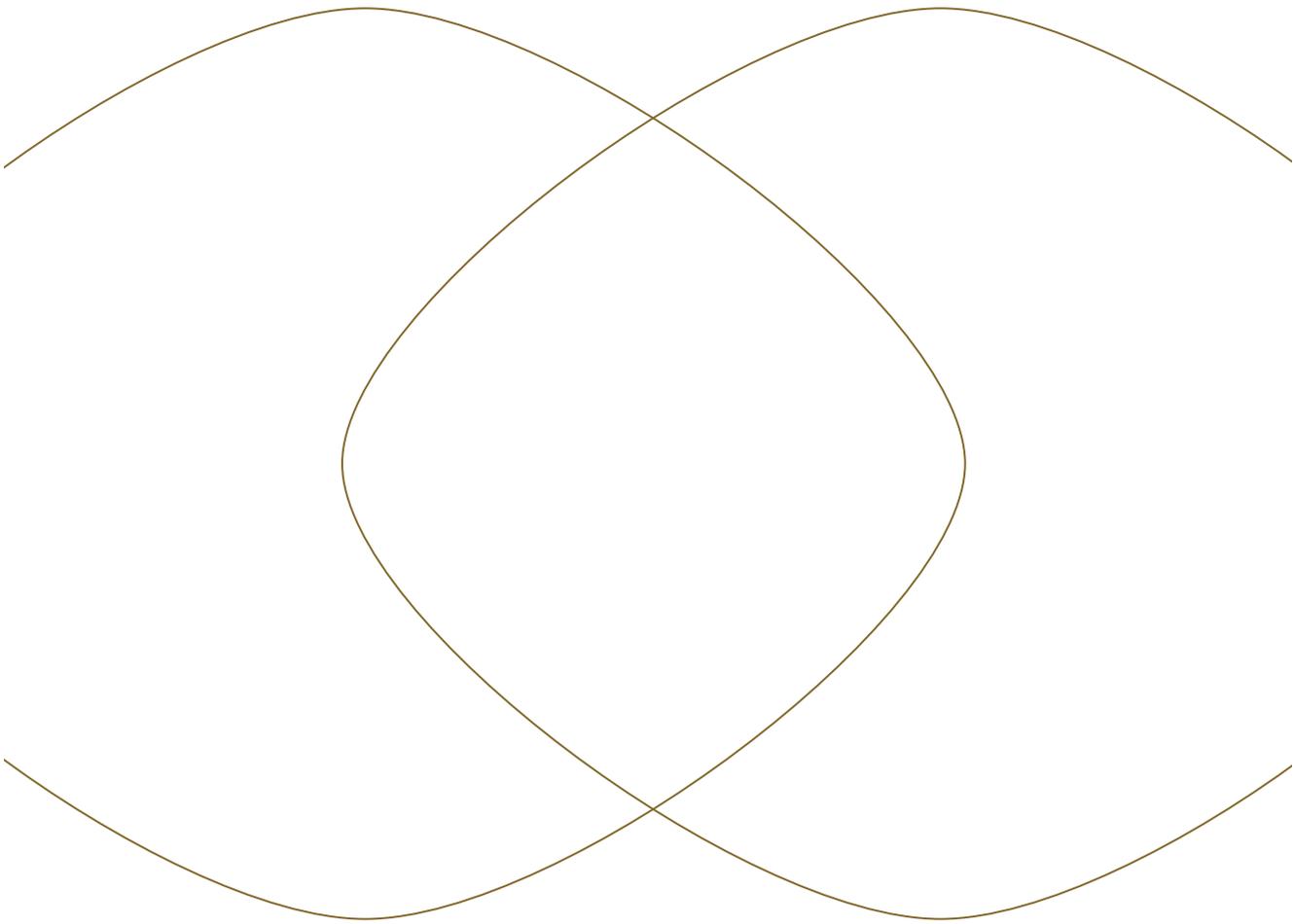


CONTAINS GARLIC



CONTAINS ALCOHOL

We use certified organic free-range eggs. Our fish and seafood are GAP, ASC, MSC, and BIO certified, and our fishing practices follow the principles of sustainable marine resource management in line with **the Blue Revolution** philosophy. Our coffee and tea come from certified plantations. Please note that all dishes are prepared in a shared kitchen area. Due to potential changes in suppliers, substitute ingredients, new menu items, or preparation methods, the composition of dishes may vary. For these reasons, we cannot guarantee that every menu item is completely free of allergens. **Excessive alcohol consumption is harmful to your health.**



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