

# MENU

EN

## SNACKS

Home made bread with butter, olive oil and balsamic vinegar	5,-
Olives	7,-

## STARTERS

BBQ chicken wings with sweet chili dip	24,-
Beef tenderloin tartar with pickles, egg yolk puree and home-made bread	39,-
Shrimps in coconut crumbs in Thai sauce with roasted rice and coriander	35,-
Breaded camembert with cranberries confiture and salad with early vegetables	22,-

## SOUPS

Chicken broth with noodles and carrot	12,-
Celery cream soup with apple	18,-
Sour barley soup with hard boiled egg, sausage and bread	17,-
Soup of the day	13,-

## MAIN COURSES

Pork chop with bone with potato puree and cabbage fried with bacon	35,-
Chicken breast with cauliflower puree, young potatoes, broccoli and demi-glace	35,-
Grilled beef tenderloin (200 g) or entrecote (300 g) steak with fries, caramelized vegetables, sweetcorn, onion rings and a creamy green pepper sauce <i>(please select type and level of frying meat)</i>	78,-
Salmon fillet with green peas risotto, radish, lamb's lettuce, fennel and honey nut dressing	42,-
Pork ribs in honey-mustard sauce with steak fries and coleslaw	58,-
Pappardelle with capers, olives, cherry tomatoes and basil pesto(vegetarian)	28,-
Cauliflower steak with carrot puree, potato croquettes and romesco sauce (vegan)	32,-

## SALADS

Romaine lettuce with Caesar dressing (with Worcestershire sauce), grilled chicken fillet, pickled shallots, croutons and parmesan cheese	29,-
Salad with baked halloumi, blue cheese, radish, dried cranberries, cashews and french dressing	25,-

## KIDS MENU

Chicken broth with noodles and carrot	10,-
Mini chicken burger with cheese, coleslaw, fries and cucumber	18,-
Chicken strips with potato puree and coleslaw	18,-
Spaghetti bolognese with parmesan	15,-

## ADDITIVES

Home made fries	8,-
Potato puree	8,-
Onion rings	8,-
Coleslaw/beetroots/mixed lettuce	8,-
Snack board for two <i>cheeses and meats, pickles, chutney, grissini, grapes</i>	40,-

## DESSERTS

Almond crème brûlée with raspberry sorbet and sablé biscuit	14,-
Banana cake with pumpkin puree and dried fruit ice cream	12,-
Fruit tart with chantilly, strawberry gel and vanilla ice cream <i>(ask service for tart flavour)</i>	16,-
Home made ice cream	15,-



NAVIGATOR

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HOTEL & KONFERENCJE

# DRINKS

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## COFFEE

Espresso	7,-
Espresso doppio	11,-
Americano	7,-
Cappuccino	8,-
Latte	9,-
Irish coffee	20,-
Ice coffee <i>espresso, milk, ice, whipped cream</i>	12,-

## TEA

Richmond	8,-
Warming tea with orange, lemon, cloves and raspberry jam	9,-

## SOFT DRINKS

Water Kropla Beskidu, still/sparkling	0,33 l	5,-
Water Żywiec, still/sparkling	0,7 l	10,-
Fuze Tea, peach/lemon	0,25 l	5,-
Cappy fruit juice	0,25 l	5,-
Coca-cola, Fanta, Sprite, Tonic	0,25 l	5,-
Red Bull	0,25 l	12,-
Lemonade with fruits (flavors available at the service)	0,5 l	14,-

## HOUSE WINE

white, semidry	0,15 l	13,-
	0,5 l	35,-
red, semidry	0,15 l	13,-
	0,5 l	35,-
white, semisweet	0,15 l	10,-
	0,5 l	25,-
white, dry	0,15 l	14,-
	0,5 l	40,-
red, dry	0,15 l	14,-
	0,5 l	40,-

## BEER

Żywiec, draft	0,5 l	8,-
	0,3 l	6,-
Żywiec	0,5 l	8,-
Heineken, Heineken 0%	0,5 l	8,-
Książęce Pszeniczne (wheat beer)	0,5 l	9,-
Porter Cieszyński	0,5 l	14,-
Pszeniczne Cieszyńskie (wheat beer)	0,5 l	12,-
Warka Radler 3,5%, 0%	0,5 l	8,-
Piwniczne Jasne (lager)	0,5 l	8,-
Pniewskie Lager	0,5 l	9,-
Pniewskie Miodowe (honey lager)	0,5 l	12,-
Hybrid IPA – top fermentation (local beer)	0,5 l	13,-
Cocoa Madness – dark, top fermentation (local beer)	0,5 l	13,-

## COCTAILS

Aperol Spritz <i>prosecco, Aperol, sparkling water, orange, ice</i>	18,-
Los Flamingos <i>malibu, passoa, lemon vodka, blackcurrant juice, raspberry syrup, ice</i>	18,-
Mojito <i>rum, lime, cane sugar, sparkling water, mint, ice</i>	17,-
Hugo <i>prosecco, sparkling water, elderberry flowers syrup, mint, lime, ice</i>	18,-
Sunset <i>vodka, grapefruit juice, peach liqueur, raspberry syrup, ice</i>	17,-

## SHOTS

### Whisky

Grant's, Jameson, Jim Beam, Johnnie Walker Red Label	40 ml	12,-
Ballantine's	40 ml	10,-
Johnnie Walker Black Label	40 ml	14,-
Jack Daniel's	40 ml	16,-
Chivas Regal 12 YO	40 ml	19,-

### Vodka

Pan Tadeusz, Krupnik, Żubrówka Biała, Żołądkowa Gorzka de Luxe	40 ml	6,-
Finlandia, Żubrówka with grass	40 ml	8,-
Wyborowa, Smirnoff	40 ml	7,-

### Cognac

Martell VS, Hennessy VS	40 ml	20,-
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### Rum

Malibu, Havana Club, Bacardi	40 ml	10,-
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