

GASTRONOMIC OFFER

HILTON GDAŃSK, 2022



Hilton Gdansk



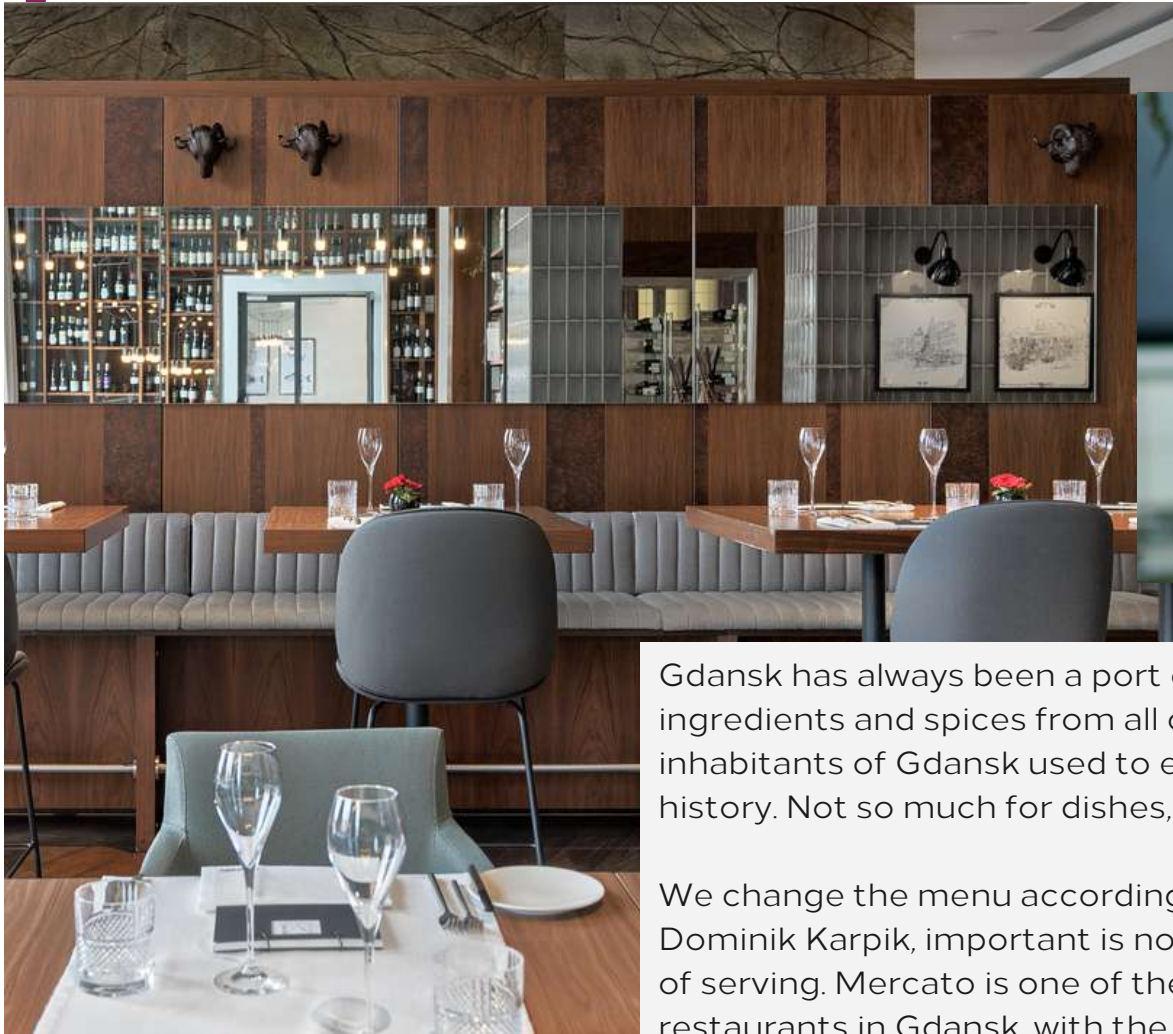
Every day we make our guests' dreams come true, and we take care of good conditions for business. We offer 5 conference rooms with a total area of over 300 m².

Hilton Gdansk is located in the heart of the Old Town, on the Motlawa River, with a view on the 15th-century Crane - the most famous symbol of Gdansk. From our hotel to the Main Railway Station is just over a kilometer, and to the Lech Walesa airport 30 minutes by car.

We are here for you. We hope that thanks to our involvement and exceptional standard, we will become an important and unforgettable stop on your journey.

Mercato

restaurant



Gdansk has always been a port city. You could find here ingredients and spices from all over the world, which the former inhabitants of Gdansk used to enjoy. That is why we refer to this history. Not so much for dishes, but for products.

We change the menu according to the seasons, and for our chef, Dominik Karpik, important is not only the taste, but also the form of serving. Mercato is one of the most awarded and appreciated restaurants in Gdansk, with the largest selection of wines and alcohol in the Tri-City.

Coffeebreaks

I FRENCH SWEET

A mix of freshly baked
French cookies (3 types)
Mini donuts with sprinkles
Season fruits
Coffee
Tea
Mineral water

II FRENCH DRY

A mix of freshly baked
French cookies (3 types)
Croissants with cheese and ham
Season fruits
Coffee
Tea
Mineral water

III POLISH CAKES FROM MERCATO CONFECTIONERY

(3 types to choose from, 180 g/person)
cheesecake, apple pie, yeast cake with fruit and
crumble, poppy seed cake, gingerbread cake,
'wuzetka', 'karpatka', poppy seed cake
on a crispy base
Season fruits
Coffee
Tea
Mineral water

IV FITNESS - VEGAN

Dessert with chia seeds, coconut yogurt,
fruits and nuts
Plum truffles
Coconut sesame seeds candy
Chocolate tapioca pudding
Apple pie with vanilla
Season fruits
Fresh fruit and vegetable juices
Coffee
Tea
Mineral water

V SANDWICH BREAK

Croissant with Parma ham, tomato con-case
with lime
Croissant with blue cheese, apple chutney
with cardamom
Tart with smoked salmon, herb cheese and
salmon caviar
Tart on pumpernickel with tuna
and capers
A basket of seasonal fruits
Coffee
Tea
Mineral water



Fingerfood

COLD

1. Beef brisket in herbs, chorizo mayonnaise, pickled mushrooms, baguette toast
2. Oysters with yuzu dressing, trout caviar
3. Kaszanka, goat cheese, red onion marmalade, honey
4. Grilled octopus, baked eggplant, manchego cheese
5. Beef tartare, roasted chorizo, fried anchovies
6. Smoked salmon, sour cream, chives, chilli, parsley, sprouts
7. Tuna tartare, algae salad, shallot, parsley
8. Smoked trout mousse, yuzu compressed apple, trout roe
9. Porkchop sousvide, sun-driedtomatoe, parmesan cheese, mustard sauce
10. Goat cheese, hazelnuts, red onion marmalade, micro lettuce
11. Chickpea, chilli, potatoeschips, vegetables

HOT

1. Shrimps, shallots, chilli, parsley, white wine, butter, passion fruit
2. Halibut, capers, chives, potato espuma
3. Roasted salmon, goma wakame salad, dried tomato
4. Guinea fowl, thyme, red onion
5. Boar chicks confit, chorizo, fennel, hazelnut
6. Duck breast, smoked potato, pork skin puff
7. Vegetable spring rolls, chilli sauce, sesame
8. Bao roll, vegetables, oyster sauce
9. Bao roll, pulled pork, shallots, chives, cherry vinegar

SWEET

1. Mushroom truffle on milk chocolate, crushed pistachio
2. Salty carmel cream, compressed apple
3. Mini cream puff, dark chocolate mousse, freeze – dried raspberry
4. Halva, sicilian orange, milk chocolate
5. White chocolate mousse, coconut milk, crispbread, milk chocolate, pineapple, Malibu
6. Mousse milk chocolate, peanut paste, chocolate sponge cake, puff pastry, blackberry, whiskey
7. Dark chocolate mousse, sacher sponge cake, puff pastry, cherries, high percentage alcohol
8. Mousse crème brûlée, carmel sponge cake, puff pastry, raspberry
9. Passion fruit mousse, vanilla sponge cake, puff pastry, mango, lime
10. Oreo cookie with rum mousse



Buffet |



COLD BUFFET

Mix salad with vegetables, feta cheese, cherry tomatoes and herbs dressing
Tomatoes with mozzarella cheese, balsamic dressing and fresh basil.
Vegetables spring Rolls with parsley and capers sauce.
Potato salad with smoked bacon
Vitello tonnato with tuna and capers
Bread, Butter

SOUP

Beef and chicken broth with pasta and vegetables

HOT BUFFET

Baked chicken thigh in herbs and tomato sauce
Baked rainbow Trout with butter sauce
Pearl barley with peas, shallots and amber cheese
Vegetables with parsley butter

DESSERTS

Cheesecake with chocolate crumble
Peanut cake with raspberries
Fruit salad
Seasonal fruit bucket

* Buffets available from 30 people.

Buffet ||



COLD BUFFET

Tender lettuce with tomato, cucumber, olives, halloumi cheese and dill dressing
Grilled vegetables with goat cheese and basil pesto
Duroc pork terrine, marinated mushrooms and herbs olive
Marinated olives and artichokes
Bread, butter

SOUP

Tomato cream soup with basil pesto

HOT BUFFET

Old Polish neck baked in herbs with pepper sauce
Game meat Ragout with mushrooms
Cooked cod loin with white wine and dill sauce
Lemon risotto
Potato pancakes with herbal gremolata
Broccoli with roasted nuts and raisins
Roasted carrots in a butter emulsion

DESSERTS

Cream cake with jelly fruit
Banana dessert with caramel
'Karpotka' traditional polish cake
Fruit salad
Seasonal fruit bucket

* Buffets available from 30 people.

Buffet |||



* Buffets available from 30 people.

COLD BUFFET

Slowly roasted pork loin with capers, fennel salad and tuna salad
Pulled duck roulade with shallots, chives, and caramelized apple
Marinated salmon in herbs with soy sauce, mustard seeds, and mini salad
Mix of salad with grilled chicken breast, wheat croutons, emilgrana ageing cheese and caper sauce
Grilled zucchini, eggplant, red onion, sweet pepper, baked with ageing cheese with herbs dressing
Bread, butter

SOUP

White vegetables cream soup with French croutons and truffle oil
Chicken broth with homemade pasta

HOT BUFFET

Corn chicken with red wine sauce, bacon, and pearl onion
Beef in gravy with mushrooms, pickled cucumber, and sweet pepper
Baked salmon fillet with creamy curry sauce and tomato salsa
'Kaszotto' with green vegetables in butter emulsion with parsley
Red cabbage with raisins, wine and honey
Steamed cauliflower with roasted butter and almonds
Baked potatoes in herbs

DESSERTS

Chocolate cake with cherries
Royal cheesecake
Crumble mascarpone dessert with fruit jelly
Yogurt cake with fruits
Filletted fruits
Fruit salad
Seasonal fruit bucket

Polish buffet



* Buffets available from 30 people.

COLD BUFFET

Roasted pork loin stuffed with plum, herbs and honey-mustard sauce
Baked pate with cranberry sauce
Vegetable salad with egg and pickled cucumber
Kashubian herring fillets
Herring fillets in cream with apple and caramelized shallots
Fish in tomato-vegetable sauce
Baked salmon in jelly with vegetables
Roasted beef brisket marinated in sweet and spicy pepper
Local cheese selection
Beets, cucumbers and marinated mushrooms
Bread, butter

SOUPS

White borscht on home-made sourdough with white sausage and mushrooms
Duck broth with root vegetables and homemade noodles

HOT BUFFET

Beef roulades with horseradish sauce
Grilled chicken breast, white sauce with raisins
Fried trout fillet with roasted leek and kale
Potatoes with marjoram and embellishment
Fried cabbage with cumin
Red cabbage with wine and honey
„Russian” dumplings
Dumplings with cabbage

DESSERTS

Cheesecake with raisins and vanilla
Crispy apple pie with cinnamon
„Wuzetka” vanilla cream cake
Poppy cake
Fruit salad
Seasonal fruit bucket

Set menu

SOUP

Tomato cream soup with homemade basil pesto

MAIN COURSE

Bavette steak, carrot purée, potato fondant, kale, green vegetables, demi-glace sauce

DESSERT

Puff cake with whipped cream and raspberry sorbet



Set menu ||

STARTER

Dutch herring, apple and cardamom caviar, dill mayonnaise,
Jerusalem artichoke, salmon caviar, smoked butter

MAIN COURSE

Duck breast, smoked potato purée, beetroot gratin with ripening cheese,
meat croquette, thyme sauce

DESSERT

Tiramisu by Mercato



Set menu III

SOUP

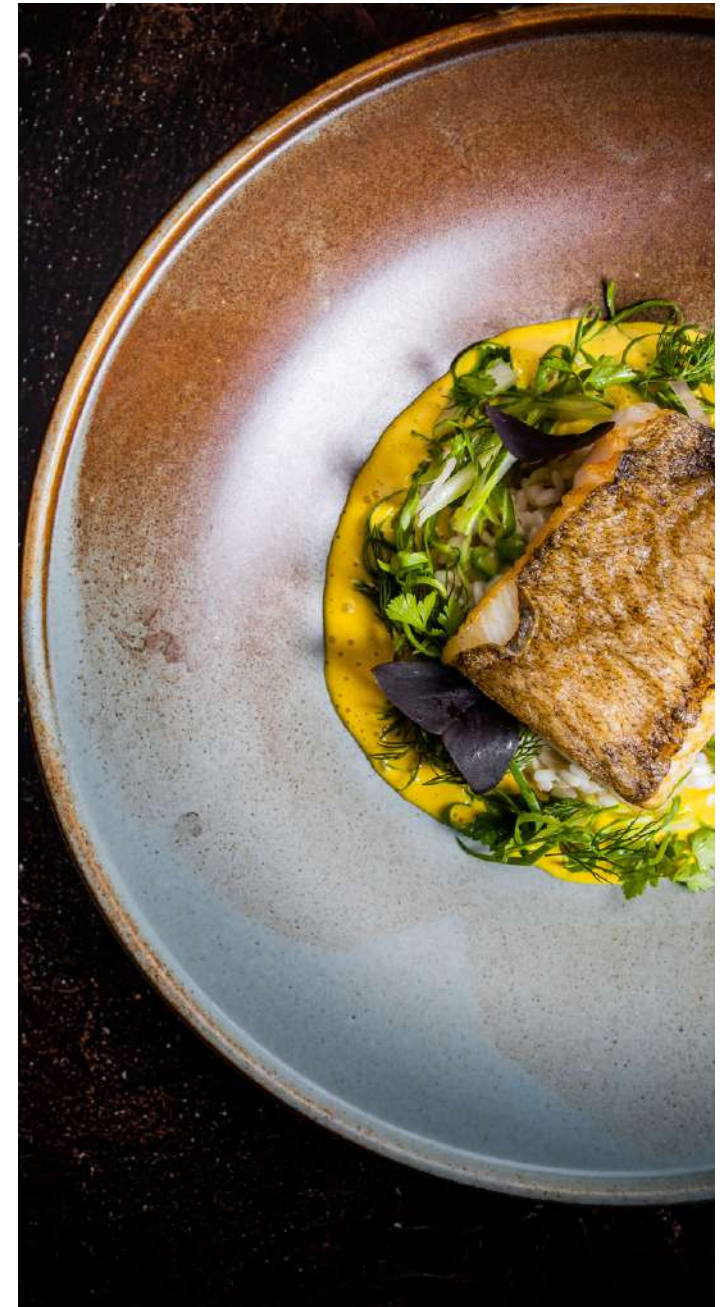
Baked potato cream, buttermilk, apple granita, potato crisp, pickled Jerusalem artichoke, dill oil

MAIN COURSE

Jurassic salmon, herb risotto, asparagus, and curry sauce

DESSERT

Halva mousse with crispy sesame seeds and passion fruit mango sorbet



Vegetarian menu

STARTER

Roasted vegetables' salad, cherry tomatoes with thyme, hummus, shallots and sweet pepper, goat cheese

MAIN COURSE

Dumplings with ricotta, nuts, chives, honey sauce with raisins and Bourbon

DESSERT

Praline cookie, crispy chocolate, raspberry sorbet



Vegan menu

STARTER

Cauliflower steak, carrot espuma, freeze-dried raspberry, rocket pesto, pickled beetroot

MAIN COURSE

Wheat, thyme, marinated carrot, Jerusalem artichoke chips, red beet sauce, lovage oil

DESSERT

Vegan apple pie with forest fruit sorbet





non-alcoholic beverages packages

I

Mineral water, coffee, tea

II

Mineral water, coffee, tea, fruit juices

III

Mineral water, coffee, tea, soft drinks

IV

Mineral water, coffee, tea, fruit juices, soft drinks

Drinks in the form of a packet or according to individual consumption should be purchased with each meal.

Juices, carbonated drinks and coffee / tea / water are served in the buffet.



Open bar

You can choose a 3-hour or 6-hour package.

**Alcohols packages are available
at the bar only.**

I

Welcome drink - a glass of Prosecco
White wine (Casa de la Vega Macabeo/Verdejo)
Red wine (Casa de la Vega Garnacha)
Beer (Żywiec)
Vodka (Wyborowa)

II

Welcome drink - a glass of Prosecco
White wine (Casa de la Vega Macabeo/Verdejo)
Red wine (Casa de la Vega Garnacha)
Beer (Żywiec)
Vodka (Wyborowa)
Gin (Beefeater)
Whisky (Ballantine's)
Martini (Bianco, Rosso, Extra Dry)

III

Welcome drink - a glass of Prosecco
White wine (Casa de la Vega Macabeo/Verdejo)
Red wine (Casa de la Vega Garnacha)
Beer (Żywiec)
Vodka (Wyborowa, Finlandia)
Gin (Beefeater)
Whisky (Ballantine's, Johnnie Walker Red Label, Jameson)
Martini (Bianco, Rosso, Extra Dry)
Rum (Havana, Bacardi)
Tequila (El Jimador)
Liqueur (Campari, Bailey's)

More photos and films



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