

single 49 pln all day 89 pln single 69 pln all day 119 pln single 79 pln all day 129 pln

Two cakes to choose from:

pistachio tart, kinder bueno tart,

lemon tart, caramel tart with coffee.

Wheat baguette with herb cheese and

chocolate cake with vanilla cream

cheesecake, apple pie, carrot cake, w-z,

Sweet french pastries \

Chocolate shortbread cookies V

Brioche with goat cheese and red onion marmalade V

Humus with grilled brioche

Oat cookies with dried fruit

Mini Caesar salad with shrimp and croutons

Mini Caesar salad with chicken

Granola with forest fruits

Poppy seed dessert with mascarpone V with chocolate icing and dried fruit

Filleted fruits V

Mini Greek salad with feta cheese Y

Filleted fruit V

Filetted fruit - available at a given time of year 🗸 🔊

#### Beverages:

Lemonade

Coffee/Tea

Water

#### Beverages:

Juices: orange, grapefruit, apple

Lemonade

Coffee / Tea

Water

#### Beverages:

smoked salmon

Juices: orange, grapefruit, apple

Lemonade or pina colada

Seasonal fruit smoothie

Coffee / Tea

Water

## PLN 15 / piece

Shrimp in tempura with goma wakame salad
Mini Caesar salad with chicken and croutons
Mini Caesar salad with shrimp and croutons
Wheat baguette with smoked salmon and vegetables
Brioche with roasted turkey and cranberry sauce

# Vegetarian:

Chocolate Croissant

Chocolate cake with vanilla cream

Whole wheat baguette with camembert, salad and fruit

Brioche with goat cheese and red onion marmalade

Humus with grilled brioche

Arancini with truffle

#### Vegetarian and gluten-free:



Mini Greek salad with feta
Fresh vegetables with dips
Panna Cotta with caramel sauce
Ginger truffle / Plum truffle



#### **STARTER**

Salmon tartare with dill mayonnaise, shallots, grilled brioche and herb butter

Herring marinated in syrup with micro salad and pickled beetroot and cucumber

Marinated salmon with herbs and artichokes with burnt butter and compressed apple





#### **SOUP**

Beetroot soup: with dumplings and cabbage vor pelmeni with meat

Hokkaido pumpkin and butternut squash cream soup with coconut milk and ginger 🗸 🛞

Sour rye soup with meat broth, and egg, and mushrooms and potatoes

#### **MAIN COURSE**

Gyoza dumplings with shrimps and goma wakame salad

Gyoza dumplings with duck with veal sauce and hoisin

Traditional dumplings with cabbage and mushrooms in mushroom sauce 🗡

Traditional meat dumplings with garnish and micro salad

Duck leg, red cabbage with honey, beetroot gratin with mature cheese, thyme sauce

Pork tenderloin in thyme sauce with potatoes, la ratte in butter sauce with dill



Slow-cooked beef cheeks with beetroot puree and cottage cheese pancake and pickled carrot



Mushroom risotto with winter truffle and mature cheese



### **DESSERT**

Cheesecake with dried fruit and nuts ice cream

Apple pie with cinnamon ice cream

#### **COMPOSE YOUR SET:**

3-COURSES 179 PLN 4-COURSES 219 PLN

5-COURSES 279 PLN

#### COLD BUFFET

SALAD BUFFET:

LETTUCE MIX. SPROUTS, TOMATO, CUCUMBER, PEPPER, TOFU, WHEAT CROUTONS, FLAVOURED OLIVE OIL, SAUCES AND DRESSINGS

TOMATO AND OLIVE TAPENADE SMOKED SALMON WITH BUTTERED BREAD VOL-AU-VENT WITH FISH PASTE AND GOMA WAKAME SALAD POTATO SALAD WITH BACON AND GHERKINS FISH IN GREEK COD FRIED IN BATTER IN VINEGAR MARINADE

BEETROOT WITH HORSERADISH, PICKLED MUSHROOMS

#### SOUP

BREAD BUTTER

FISH SOUP WITH COCONUT MILK, LEMONGRASS AND KAFFIR LEAVES

#### MAIN COURSE

ROASTED SALMON WITH DILL SAUCE AND FRIED PAK CHOI ROASTED MACKEREL WITH VEGETABLE RATATOUILLE MIRUNA IN DOUGH WITH CUCUMBER SALSA PORK CHOPS IN MUSHROOM SAUCE LEMON RICE MASHED POTATOES

#### DESSERT

ROYAL CHEESECAKE POPPY SEED DESSERT WITH MASCARPONE, CHOCOLATE GLAZE AND DRIED FRUIT WALNUT CAKE WITH ALMOND CREAM FILETTED FRUIT V FRUIT BASKET TIRAMISU

DRIED FRUIT COMPOTE

#### COLD BUFFET

SALAD BUFFET: LETTUCE MIX, SPROUTS, TOMATO, CUCUMBER, PEPPER, TOFU, WHEAT CROUTONS, FLAVORED OLIVE OIL, SAUCES AND DRESSINGS

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TOMATO AND OLIVE TAPENADE BUTTER BREAD WITH PULLED BEEF AND PICKLED ONION VOL-AU-VENT WITH BEEF TARTARE AND MARINATED MUSHROOMS ROASTED PORK LOIN IN TUNA SAUCE WITH GRISSINI STICKS POULTRY ROULADE WITH DRIED FRUITS AND FETA CHEESE SALMON WITH VEGETABLES IN JELLY VEGETABLE SALAD WITH MAYONNAISE AND MUSTARD V BEETROOT WITH HORSERADISH, PICKLED MUSHROOMS BREAD, BUTTER

#### SOUP

THREE-MEAT BROTH WITH NOODLES AND VEGETABLES PUMPKIN CREAM SOUP WITH COCONUT MILK, GINGER AND CHI

#### MAIN COURSE

ROASTED HAM IN HORSERADISH SAUCE

DUMPLINGS WITH CABBAGE AND MUSHROOMS V DUMPLINGS WITH COTTAGE CHEESE, ONION AND GARNISH V POTATOES ROASTED WITH HERBS VEGETABLE CUTLETS IN DILL SAUCE V POLISH MASHED POTATO DUMPLINGS WITH SMOKED BACON AND ONION GARNISH CHRISTMAS BEEF ROULADE WITH MUSHROOMS IN CREAM

#### DESER

GINGERBREAD CAKE APPLE PIE WITH CINNAMON / ROYAL CHEESECAKE POPPY SEED DESSERT WITH MASCARPONE, CHOCOLATE ICING AND DRIED FRUIT WALNUT CAKE WITH ALMOND CREAM TIRAMISU FILLETED FRUIT V FRUIT BASKET V

DRIED FRUIT COMPOTE

#### COLD BUFFET

SALAD BUFFET: LETTUCE MIX, SPROUTS, TOMATO, CUCUMBER, PEPPER, TOFU, WHEAT CROUTONS, FLAVORED OLIVE OIL, SAUCES AND DRESSINGS

TOMATO AND OLIVE TAPENADE WITH CROUTONS

VOL-AU-VENT WITH BAKED EGGPLANT

BEETROOT CARPACIO WITH FETA CHEESE AND HERBAL OLIVE OIL

SALAD WITH GROATS, COUS COUS VEGETABLES AND SUN-DRIED TOMATOES

BEETROOT WITH HORSERADISH, PICKLED MUSHROOMS

BREAD, BUTTER

#### SOUP

MINESTRONE SOUP

MUSHROOM CREAM WITH CROUTONS AND HERBAL OIL

#### MAIN COURSE

RISOTTO WITH MUSHROOMS AND MATURE CHEESE
PUNJABI SAMOSA DUMPLINGS
GNOCCHI IN 4 CHEESE SAUCE
POTATO GRATINE WITH TZATZIKI SAUCE
RATATOUILLE

#### DESSERT

APPLE PIE WITH CINNAMON

ROYAL CHEESECAKE

POPPY SEED DESSERT WITH MASCARPONE, CHOCOLATE ICING

AND DRIED FRUIT

DRIED FRUIT COMPOTE

FRUIT BASKET

#### 17 PLN/ITEM:

HERRING SALAD

CHRISTMAS EGGS STUFFED WITH SMOKED FISH

PASTA SALAD WITH SMOKED CHICKEN

HERRING WITH APPLE AND ONION

VEGETABLE SALAD

POTATO SALAD WITH BACON AND GHERKINS

SALMON MARINATED IN HERBS

#### 20 PLN/ITEM:

MUSHROOM SOUP WITH POTATOES AND BACON

THREE-MEAT BROTH WITH NOODLES AND VEGETABLES

MUSHROOM CREAM SOUP WITH CROUTONS AND HERBAL VIL

RED BORSCHT WITH CROQUETTE WITH CABBAGE AND MUSHROOMS

#### 19 PLN/ITEM:

DUMPLINGS WITH MEAT AND GARNISH

DUMPLINGS WITH CABBAGE AND MUSHROOMS

DUMPLINGS WITH COTTAGE CHEESE AND ONION

BOILED POTATOES WITH PARSLEY AND BUTTER

BUCKWHEAT WITH BACON AND ONION

FRIED CABBAGE

#### 22 PLN/ITEM:

SALMON FILLET IN KAFFIR SAUCE

ROASTED TURKEY WITH CARAMELIZED RED CABBAGE AND RAISINS

REDFISH IN DILL SAUCE 

OLD POLISH PORK NECK IN PEPPER SAUCE

### 19 PLN/ITEM:

APPLE PIE V

TRADITIONAL CHEESECAKE WITH CANDIED ORANGE

CARROT CAKE WITH CREAM

ROYAL CHEESECAKE V

GINGERBREAD CAKE

PACKAGE

## Package I

27 PLN netto/per.

mineral water, coffee, tea

## Package II

37 PLN netto/per.

mineral water, coffee, tea, fruit juices

## Package III

37 PLN netto/per.

mineral water, coffee, tea, carbonated drinks

## Package IV

46 PLN netto/per.

mineral water, coffee, tea, fruit juices, carbonated drinks

### Package I

#### 179/199 PLN

A glass of Prosecco to welcome you White wine, red wine Beer Vodka

### Package II

#### 219/279 PLN

A glass of Prosecco to welcome you White wine, red wine

Beer

Vodka

Gin

Whiskey

Martini (Bianco, Rosso, Extra Dry)

## Package III

#### 289/319 PLN

A glass of Prosecco to welcome you

White wine, red wine

Beer

Vodka

Gin

Whiskey

Martini (Bianco, Rosso, Extra Dry)

Rum

Tequila

Liqueurs (2 types to choose from)

The price of each alcohol package includes: mineral water, coffee, tea, fruit juices and carbonated drinks.



Great location
in the center
of the Old Town

# **CONTACT US**

Targ Rybny 1, Gdansk, Poland tel. 58 778 73 37 tel. 58 778 73 38 e-mail: GDNHG\_DS@hilton.com www.hiltongdansk.pl



