



Room *service*

MENU

S O F I T E L



NEVER-ENDING *delights*

Day menu

Dishes are available 1:00 p.m. — 10:00 p.m.

Dishes marked with  are available 24h/7.

STARTERS



CAESAR SALAD WITH CHICKEN A, B, C, J, K, N

65

CAESAR SALAD WITH PRAWNS A, B, C, J, K, N

72



CAESAR SALAD WITH SMOKED TOFU C, N

63



BEEF TENDERLOIN TARTARE I, O, N, A, B, E

110

Suska Sechlońska* / pickled cucumber / shallot / parsley



PUMPKIN SLICES WITH SESAME SAUCE G, O, F, B

75

Sumac / Gdańczonka** pear / walnuts / green algae / cranberry
~120 kcal



CREATE YOUR OWN SET OF SEAFOOD B, C, K, L, N, O

Wine / garlic / chili / parsley / baguette

Tiger prawns – 100 g

60

Mussels – 100 g

52

Octopus tentacles – 100 g

90



ANTIPASTI B, C

72

Selection of Italian cold cuts and cheeses with sun-dried tomatoes, marinated artichokes, and olives (for 2 persons)



VEGAN ANTIPASTI C

65

Selection of plant-based cheeses and tofu with sun-dried tomatoes, marinated artichokes, and olives (for 2 persons)

SOUPS



**ŻUREK - TRADITIONAL POLISH SOUR RYE SOUP WITH
PORCINI MUSHROOMS** A, B, C

49



**CREAM OF PICKLED BEET
(VEGETARIAN OR VEGAN OPTION)** B, C, O


45


Sauerkraut croquette / lingonberry / Traditional Polish Parmesan / kale

* dried and smoked prune - a regional delight

** a regional delight

MAIN COURSES

 **BLUE STURGEON** ^{A, C, N, J, O, B,} 140
Leek / salo and raisin dumplings / Kashubian pickles /
parsley purée / spirulina

 **TENDERLOIN OR RIB-EYE STEAK FROM AGED BEEF** ^{N, O, B, H} 195
Kashubian blood sausage / pickled cucumbers / green pepper /
bison grass / shallots

  **HB** **PORCINI MUSHROOM RISOTTO WITH ROSEMARY AND THYME** ^{N, O, C} 110
Romaine lettuce / garlic croutons / champignon mushrooms ~ 370 kcal

 **SPAGHETTI WITH TOMATO SAUCE** ^{C, O} 76

SPAGHETTI WITH BOLOGNESE SAUCE ^{C, O} 96

 **CLUB SANDWICH** ^{B, C} 55
Bacon / chicken / tomato / lettuce / mayonnaise / French fries

DESSERTS

  **HB** **SEASONAL FRUITS WITH LAVENDER** 45
~ 120 kcal

 **ARTISANAL CHEESES WITH DRIED FRUIT AND NUTS** ^{B, C, E} 45

 **CAKE OF THE DAY** ^{A, B, C, E} 45

Kids menu

CHICKEN BROTH WITH A CARROT ^{A, C, H} 32

HUMMUS WITH ROASTED CASHEWS AND CRISPY VEGETABLES ^{F, E, O} 35

FREE-RANGE CHICKEN BREAST ^B 45
Potato purée with green peas / baby carrot

BAKED SALMON ^{B, J} 55
Potato purée with green peas / baby carrot

 **SPAGHETTI WITH TOMATO SAUCE** ^C 38

SPAGHETTI WITH BOLOGNESE SAUCE ^{C, O} 49

FRIES 20

SEASONAL FRUITS WITH STRAWBERRY SAUCE 35

CAKE OF THE DAY ^{A, B, C, E} 45

Wine

WHITE	ABV	15 / 75 cl
WEINGUT MÜLLER, GÖTTWEIGER BERG KREMSTAL (Grüner Veltliner)	12%	44 / 220
KARL ERBES FEINHERB, MOSEL (Riesling)	11%	46 / 230
MAORI BAY, MARLBOROUGH (Sauvignon Blanc)	12,5%	50 / 250
SANTOS DE CASA, ALVARINHO RESERVA, MONÇÃO E MELGAÇO (Alvarinho)	13%	50 / 250
WINNICA TURNAU, ZACHODNIOPOMORSKIE (Hibernal)	11%	59 / 295
GIOVANNI VIBERTI, RINATO, LANGHE (Chardonnay)	13,5%	90 / 450
RED		
BODEGA VINA IJALBA, ALMANDINO CRIANZA, RIOJA (Tempranillo)	14%	44 / 220
CANTINE IONIS ÁCANTO, PUGLIA (Primitivo)	13,5%	46 / 230
ESTAMPA WINERY, GRAN RESERVA, MARCHIGUA (Cabernet Sauvignon / Merlot)	14%	53 / 265
DOMAINE FOND CROZE, SHYRUS, CÔTES DU RHÔNE (Shiraz)	14%	57 / 285
GIOVANNI VIBERTI, LA GEMELLA, BARBERA D'ALBA (Barbera)	14%	66 / 330
BODEGA EMILIO MORO, EMILIO MORO, RIBERA DEL DUERO (Tempranillo)	14%	76 / 380
ROSÉ		
GIOVANNI VIBERTI, LA GEMELLA ROSATA, LANGHE (Nebbiolo)	12%	48 / 240
CHÂTEAU LA COSTE, LADY A, MEDITERRANE (Cinsault, Grenache)	12,5%	52
WINNICA TURNAU, ZACHODNIOPOMORSKIE (Rondo / Regent)	11%	53 / 265

Champagne

NON -VINTAGE	ABV	75 cl
NV, G.H. MUMM, CORDON ROUGE, REIMS (CHAMPAGNE BLEND)	12,5%	496
NV, PERRIER-JOUËT, GRAND BRUT, ÉPERNAY (CHAMPAGNE BLEND)	12,5%	620
NV, POMMERY APANAGE BRUT, REIMS (CHAMPAGNE BLEND)	12,5%	633
NV, POMMERY APANAGE BRUT 1874, REIMS (CHAMPAGNE BLEND)	12,5%	750
NV, BOLLINGER, SPECIAL CUVÉE, ÉPERNAY (CHAMPAGNE BLEND)	12%	762
NV, FREREJEAN FRÈRES, BLANC DE BLANC, CRAMANT (CHARDONNAY)	12,5%	910
NV, POMMERY APANAGE BLANC DE BLANCS BRUT, REIMS (CHARDONNAY)	12,5%	940
NV, RUIINART, BLANC DE BLANC, REIMS (CHARDONNAY)	12,5%	1150

VINTAGE

DOM PÉRIGNON, REIMS (CHAMPAGNE BLEND)	12,5%	2400
POMMERY BRUT ROYAL CUVÉE LOUISE VINTAGE, REIMS (CHAMPAGNE BLEND)	12,5%	2900
KRUG, GRANDE CUVÉE, REIMS (CHAMPAGNE BLEND)	12,5%	3700

ROSÉ

NV, G.H. MUMM, ROSÉ, REIMS (CHAMPAGNE BLEND)	12,5%	633
NV, BOLLINGER ROSÉ, ÉPERNAY (PINOT NOIR)	12%	910
NV, POMMERY APANAGE BRUT ROSE (CHAMPAGNE BLEND)	12,5%	940
NV, PERRIER-JOUËT, BLASON ROSÉ, ÉPERNAY (CHAMPAGNE BLEND)	12%	960

Sparkling wine

	ABV	75 cl
BALBINOT, MILLESIMATO PROSECCO BRUT, VENETO (GLERA)	12,5%	240
NV, JOSEP MASACHS, CAVA BRUT, PENEDÈS	12,5%	260

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
PEPSI / PEPSI MAX / MIRINDA ORANGE / 7 UP SCHWEPPES / LIPTON ICE TEA	15
THOMAS HENRY TONIC	20
RED BULL	27
JUICES	20 cl
FRESHLY SQUEEZED GRAPEFRUIT	35
FRESHLY SQUEEZED ORANGE	35
BLACK CURRANT	14
GRAPEFRUIT	14
APPLE	14
ORANGE	14
HOT BEVERAGES	
ESPRESSO	3 cl / 16
DOUBLE ESPRESSO	6 cl / 24
AMERICAN COFFEE	15 cl / 17
DECAFFEINATED COFFEE	15 cl / 15
CAPPUCCINO	20 cl / 21
LATTE	22 cl / 21
TEA - VARIOUS FLAVORS	20 cl / 20

TO PLACE AN ORDER PLEASE DIAL OUR INTERNAL NUMBER AT 6077.

ROOM SERVICE WILL INCUR A CHARGE OF PLN 30.

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.



DELECTABLE LOW-CALORIE GASTRONOMY

Creative low-calorie dishes have been crafted through innovative culinary techniques and a deep affection for exquisite flavors and textures. Sofitel Chefs around the world are applying these principles and spreading De-Light, allowing you to dine healthily while delighting in a magnificent blend of the fine French cuisine with local culinary traditions.



Vegan dish



Dish contains regional, traditional, or local products; traditional polish recipes

HB

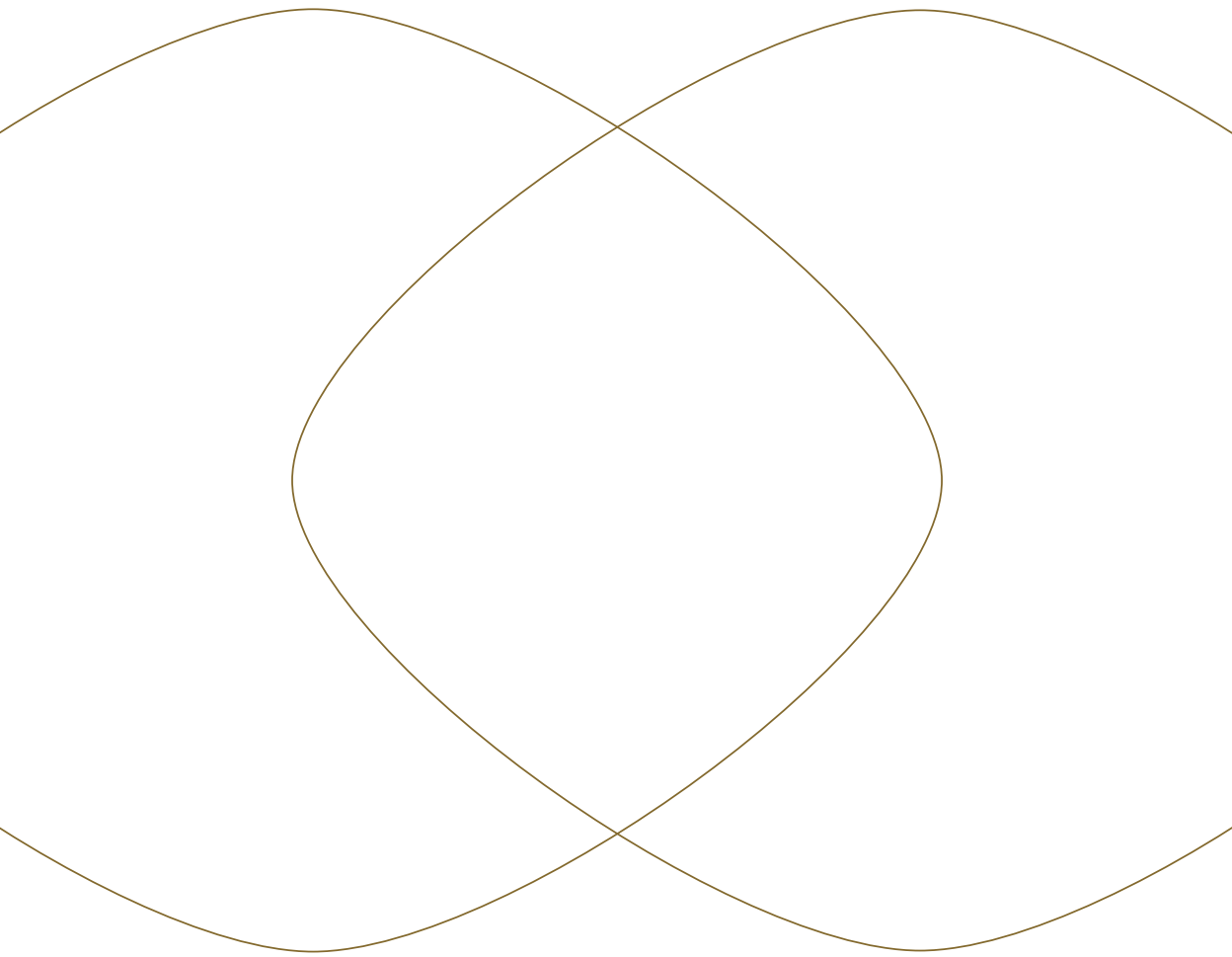
Half board



Available 24 hours

List of allergens

- A Contains eggs
- B Contains milk (including lactose)
- C Contains gluten (Wheat C1, Barley C2, Oats C3, Rye C4, Spelt C5, Green spelt C6, Einkorn wheat C7, Emmer wheat C8, Kamut C9, Triticale C10)
- D Contains peanuts
- E Contains nuts (Almonds E1, Walnuts E2, Hazelnuts E3, Cashews E4, Pecans E5, Brazil nuts E6, Pistachios E7, Macadamia nuts E8)
- F Contains sesame seeds
- G Contains soybeans
- H Contains celery
- I Contains mustard
- J Contains fish and fish products
- K Contains shellfish
- L Contains mollusks
- M Contains lupine
- N Contains sulphites
- O Contains garlic



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