



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





































-  **CAESAR SALAD WITH CHICKEN**      80
- CAESAR SALAD WITH SHRIMPS**       95
-   **CAESAR SALAD WITH SMOKED TOFU**    75
-  **BEEF TENDERLOIN TARTARE**      105
Comté cheese / pickled onions / lovage mayonnaise
- SEAFOOD – CREATE YOUR OWN COMPOSITION**      
wine / garlic / chili / parsley / baguette
- Shrimps – 100 g 70
- Calamari – 100g 70
- Mussels – 100 g 70
- Octopus Tentacles – 100 g 95
-  **ANTIPASTI**    135
A selection of Italian cold cuts and cheeses with sun-dried tomatoes, marinated artichokes, olives
-   **VEGAN ANTIPASTI**   135
A selection of plant-based cheeses and tofu with sun-dried tomatoes, marinated artichokes, olives

SOUPS

-   **TRADITIONAL SOUR RYE SOUP WITH PORCINI MUSHROOMS**     55
-  **YOUNG CABBAGE CREAM SOUP**    55
purée with chives / dill / poached egg

MAIN COURSES

-  **PIKE-PERCH**      120
young potatoes / young cabbage / vongole clams / velouté sauce
-  **DUCK LEG**     130
potato fondant / marinated beetroot / blackcurrant demi-glace

 	COURGETTE RISOTTO WITH GRILLED AVOCADO   	95
spinach / avocado		
	SPAGHETTI WITH TOMATO SAUCE  	95
	SPAGHETTI BOLOGNESE   	105
	SEASONED BEEF GRAND BURGER WITH FRENCH FRIES       	120
	VEGAN GRAND BURGER WITH FRENCH FRIES   	100
	CLUB SANDWICH   	85
bacon / chicken / tomato / lettuce / mayonnaise / fries		
DESSERTS		
	LEMON & VANILLA ROSE   	55
white chocolate / lemon / crumble		
	VEGAN HALVA WITH RASPBERRIES 	55
raspberries / halva / vegan cream		
	SELECTION OF FRENCH AND REGIONAL CHEESES   	140
 	SEASONAL FRUITS	55

Children's menu

	BROTH WITH NOODLES AND CARROT  	35
	FREE-RANGE CHICKEN BREAST 	70
mashed potatoes or french fries / young carrots		
	BAKED SALMON  	80
mashed potatoes or french fries / young carrots		
	SPAGHETTI WITH TOMATO SAUCE  	60
	SPAGHETTI BOLOGNESE  	70
	FRENCH FRIES	30
	FRENCH PASTRY SELECTION   	55
	LEMON & VANILLA ROSE   	55
white chocolate / lemon / crumble		
	VEGAN HALVA WITH RASPBERRIES 	55
Raspberries / halva / vegan cream		
 	SEASONAL FRUITS	55

Wines

WHITE WINES 15 / 75 cl

DOMAINE DE MÉNARD, CUVÉE MARINE, GASCONE 11% 39 / 195
(Colombard / Sauvignon Blanc)

TENUTE TALAMONTI, MAGNOLIA, ABRUZZO 12,5% 44 / 220
(Pinot Grigio)

LONG BARN, NAPA VALLEY (Chardonnay) 13,5% 48 / 240

WINNICA EQUUS, PASSAGE, LUBUSKIE 11,5% 57 / 285
(Solaris / Chardonnay)

CLOUDY BAY, MALBOROUGH (Sauvignon Blanc) 13,5% 88 / 440

RED WINES

LIVER MORE, CALIFORNIA (Zinfandel) 13,5% 39 / 195

CANTINE IONIS ÁCANTO, PUGLIA (Primitivo) 13,5% 54 / 270

TERRAZAS DE LOS ANDES, MENDOZA (Malbec) 14% 60 / 300

DOMAINE FOND CROZE, SHYRUS, CÔTES DU RHÔNE 14% 69 / 345
(Shiraz)

BODEGA EMILIO MORO, RIBERA DEL DUERO 14% 98 / 490
(Tempranillo)

ROSÉ WINES

CHÂTEAU LA COSTE, LADY A, MÉDITERRANÉE 12,5% 68 / 340
(Cinsault, Grenache)

WHISPERING ANGEL, COTES DE PROVENCE 13,5% 395
(Cinsault, Vermentino)

Sparkling wines

10 / 75 cl

BALBINOT, MILLESIMATO PROSECCO BRUT, VENETO 11,5% 49 / 285
(Glera)

NV, JOSEP MASACHS, CAVA BRUT, PENEDES 12,5% 285
(Macabeo / Xarel-lo / Parellada)

MEHRENTHIN, EQUUS VINEYARD, LUBUSKIE, TRADITIONAL METHOD 12,5% 380
(Pinot Noir, Tauberschwarz, Zweigelt)

Champagne

NON-VINTAGE	10 / 75 cl
NV, VEUVE CLICQUOT PONSARDIN, BRUT (Champagne blend)	12,5% 99 / 735
NV, POMMERY APANAGE BRUT, REIMS (Champagne blend)	12,5% 99 / 735
NV, POMMERY APANAGE BRUT 1874, REIMS (Champagne blend)	12,5% 825
NV, PERRIER-JOUËT, GRAND BRUT, ÉPERNAY (Champagne blend)	12,5% 109 / 805
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
25TH EDITION, KRUG ROSÉ (Champagne blend)	12,5% 5200
NV, VEUVE CLICQUOT PONSARDIN, BRUT ROSE (Champagne blend)	12,5% 945

Beer

LOCAL BOTTLED BEERS

HOTELOWE, PILS	5,4% 50 cl / 35
KURORTOWE, WITBIER	5,1% 50 cl / 35
FESTIWALOWE, AIPA	6,8% 50 cl / 35

HEINEKEN	5%	33 cl / 29
ŻYWIEC	5,5%	33 cl / 28
ŻYWIEC 0%	0%	33 cl / 28
INNE BECZKI - RAK'N'ROLLOWE PASSION FRUIT	0%	50 cl / 34
FREE IPA	0%	50 cl / 34

Beverages

WATER

CISOWIANKA CLASSIQUE / PERLAGE	30 cl / 15	70 cl / 25
ACQUA PANNA	25 cl / 25	75 cl / 35
SAN PELLEGRINO	25 cl / 25	75 cl / 35
PERRIER		33 cl / 27

COLD DRINKS

COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE / KINLEY TONIC	20 cl / 20
	20 cl / 25
FENTIMANS TONIC	20 cl / 25
THOMAS HENRY TONIC	25 cl / 32
RED BULL	

JUICES

	20 cl
FRESHLY SQUEEZED GRAPEFRUIT	38
FRESHLY SQUEEZED ORANGE	38
BLACKCURRANT	18
GRAPEFRUIT	18
APPLE	18
ORANGE	18

HOT BEVERAGES

ESPRESSO	3 cl / 20
DOUBLE ESPRESSO	6 cl / 29
AMERICANO	15 cl / 22
DECAFFEINATED COFFEE	15 cl / 22
CAPPUCCINO	20 cl / 26
LATTE	22 cl / 28
TEA - SELECTION OF SPECIES AND FLAVORS	33 cl / 29

To place your order, please contact Room Service at internal **number 6077**. A service charge of **45 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

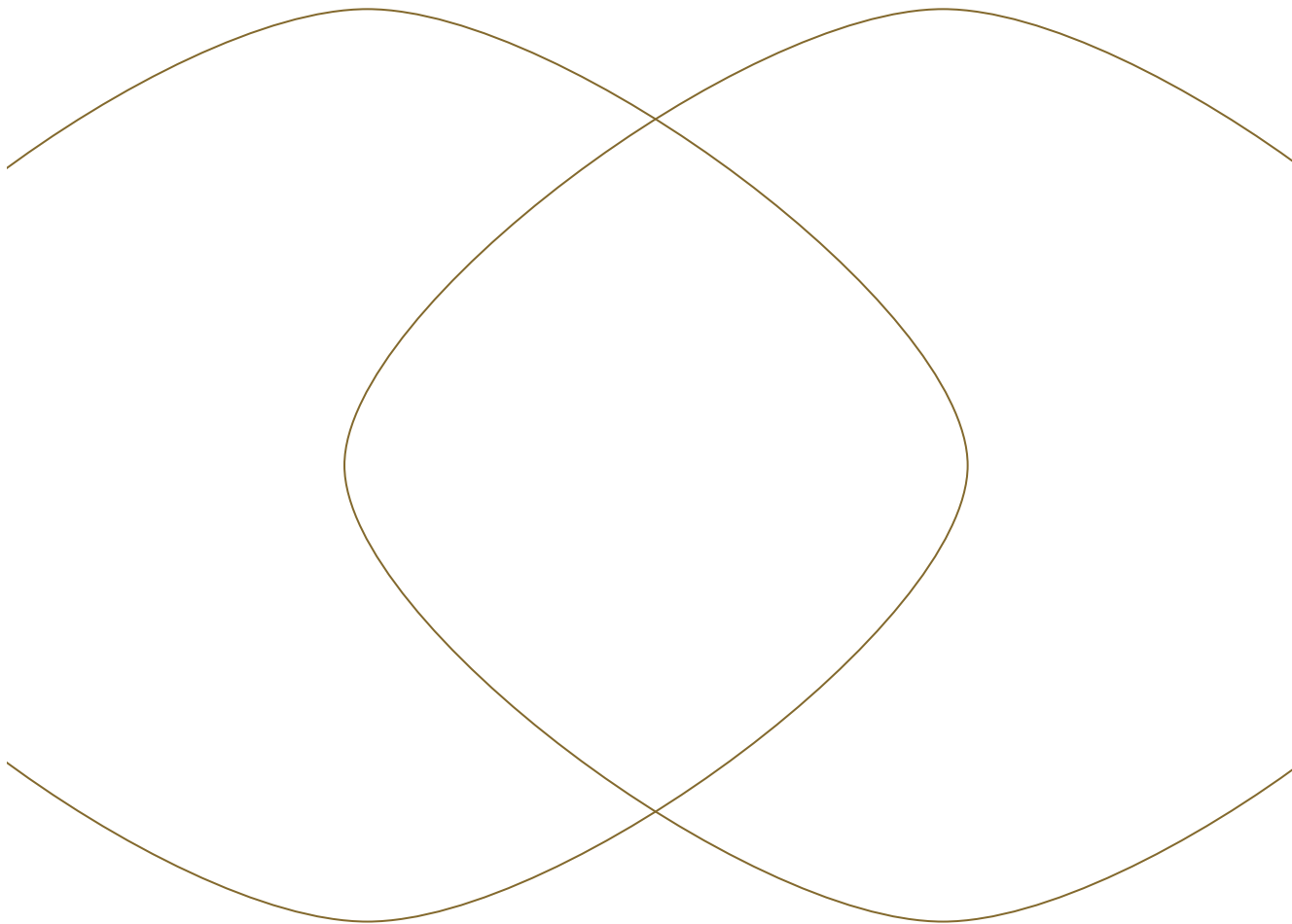


CONTAINS GARLIC



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. Portion sizes and ingredient lists are available upon request from the staff. **Excessive alcohol consumption is harmful to your health.**



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