GROUP MENU

Starters

ARGENTINIAN PRAWNS FLAMBIRED IN COGNAC
butter emulsion with a hint of chili and garlic | crispy bread with wild garlic
- PLN 62 –

SCOTTISH SALMON CARPACCIO MARINATED IN JUNIPER AND DILL
calamata olives salsa | onions in balsamico and apricot | arugula | lemon oil
- PLN 48 –

DUTCH MATIAS
cream, onion and apple mousse | potato chips | leek olive oil
- PLN 36 –

FOIE GRAS
foie gras terrine flavored with calvados | brioche | glazed beets
in black elderberry | mirabelle gel | pistachio
- PLN 68 –

BEEF TARTARE
yolk gel | shallot | pickled cucumber caviar | pickled shimeji | buckwheat chips
- PLN 49 –

BURRATA
smoked tomato | balsamic caviar | fennel | basil pesto
- PLN 39 –

CHICKEN LIVER PARFAIT
brioche | mirabelle gel | pickled pumpkin
- PLN 38 –

GOAT CHEESE SALAD
beet | orange | frisse | cashew | balsamic cream
- PLN 45 –

ASPARAGUS - SEASONAL
poached egg | hollandaise sauce | ripening ham
- PLN 45 –

DUMPLINGS FLAVOR TO CHOOSE FROM: DUCK | SALMON
- PLN 46 – 3 pcs/portion

CELERY BAKED IN SALT | VEGAN
espuma with avocado | radish | celery | leek olive oil
- PLN 33 –





OYSTER MUSHROOM | VEGAN
celery | wakame algae | espuma | lemon
- PLN 36 –

GRILLED WATERMELON | VEGAN
yuzu gel | leek olive oil | red pepper | vegan cheese
- PLN 33 –

Soups

LOBSTER SOUP
pickled celery | fried calamari | parsley oil
- PLN 38 –

MUSHROOMS AND CHESTNUT CREAM | VEGAN
pear pickled in fennel | baked onion | leek olive oil
- PLN 34 –

CHICKEN CONSOMME
homemade pasta | julienne vegetables | parsley
- PLN 32 –

TRADITIONAL POLISH SOUR SOUP
egg | white sausage | potatoes from the fire | olive oil with lovage
- PLN 34 –

CAULIFLOWER CREAM | VEGAN
pickled cauliflower | salty almonds | parsley oil
- PLN 32 –

CREAM OF BAKED TOMATOES | VEGAN
basil oil | tomato and olive salsa
- PLN 32 –

COLD SOUP | VEGAN
watermelon | cucumber | melon
- PLN 34 –





Main courses

FILLET STEAK
steak fries | confit shallot | wild broccoli
boletus mushroom | pepper sauce
- PLN 129 –

WILD DUCK BREAST
mustard-potato puree | fig and jalapeno gel | mini carrot
carrot chips | lavender sauce
- PLN 89 –

BEEF CHEEKS
potato and chive puree | baked beetroot
pickled cucumber | potato chip | own sauce
- PLN 68 –

DUCK LEG
potato dumplings | carrot-orange puree | compressed apple
in wine and vanilla | parsnip crisp | demi glace with lavender
- PLN 72 –

TRADITIONAL BREADED PORK
potatoes – sweet potatoes | fried cabbage with bacon | poached egg | pickled radish
- PLN 69 –

FARM CHICKEN BREAST
wild broccoli | carrot puree | stuffed morels | mascarpone | butter sauce
- PLN 68 –

BAKED COD LOIN
potato and chive puree | pickled celery | mini carrot | hollandaise sauce with saffron
- PLN 74 –

FJORD SEA TROUT
green peas risotto | pickled red onion | leek olive oil
- PLN 72 –

STREAM TROUT
baked cauliflower | potato and caper puree | creamed spinach
shrimp chips | butter emulsion with lemon
- PLN 68 –

CAULIFLOWER BAKED IN CURRY | VEGAN
sweet potato gnocchi | vegetable julienne | citrus and chili emulsion
- PLN 58 –

RISOTTO OF YOUR CHOICE | VEGAN
mushroom | vegetable with peas
- PLN 64 –

WILD BROCCOLI IN TEMPURA BUTTER | VEGAN
summer truffle | romesco sauce | micro herbs
- PLN 64 –





Desserts

CHOCOLATE FONDANT
cherries | vanilla ice cream
- PLN 36 –

CHOCOLATE TRIO
salted caramel sauce | caramelized sunflower seeds
- PLN 34 –

CREME BRULLE
raspberry gel | meringue
- PLN 32 –

VANILLA PANNA COTTA
fresh strawberries
- PLN 32 –

TRADITIONAL CHEESECAKE
vanilla sauce | cherry
- PLN 32 –

MERINGUE NEST
hazelnut cream | delicacies | orange gel
- PLN 32 –

BROWNIE WITH NUTS | VEGAN
fresh fig
- PLN 32 –

HOMEMADE ICE CREAM WITH FRUIT | VEGAN
- PLN 32 –

SELECTION OF HOMEMADE CAKES
3 types
- PLN 52 –



Please choose the same menu for all Guests, if necessary
please choose an a'la carte alternative.

We invite you to contact us by phone to make an appointment
to meet at a convenient time and discuss
any details with the restaurant manager.

10th anniversary of
SOPOT 737
L'ENTRE VILLES
RESTAURANT
2014-2024

Restaurant Sopot 737 L'entre Villes
al. Niepodległości 737
81-840 Sopot
Phone 575-160-037

Please note that additional charges will be added to the final bill
10% of the so-called "service" if of course, you are fully satisfied
from our services.