





Menu




Starters and Salads


SALMON TARTAR 49zł | 90g
avocado | caviar | vitelotte potato chips
chives mayonaise | baguette with butter
of fried caper 

BEEF TARTAR 52zł | 90g
shimeji mushrooms | French mustard
potato chips  

SHRIMPS IN EMULSION 48zł | 5pcs
wine and butter emulsion | confit cherry
tomatoes | langoustine | chilli | shallot   

GOOSE LIVER 36zł | 80g
shallot | grilled apple | coulis cherries 

SALAD WITH GOAT CHEESE 43zł | 200g
mixed salad | beetroot carmelized in honey
carmelized pear | walnuts | vinaigrette sauce
* veg version 30zł | 180g    

NIÇOISE SALAD 49zł | 200g
mixed salad | grilled tuna | poché egg
pickled red onion | black olives | capers | confit
cherry tomatoes | blanched green beans
* veg version 34zł | 180g    



Soups

MEDITERRANEAN 32zł | 200ml
squid | shellfish | shrimp | cod | salmon    

THE SOUP OF THE DAY 25zł | 200ml
Chef's recommends

Main dishes

PORK CHOP WITH BONE 59zł | 200g
potato purée on roasted butter |
fried cabbage  


BEEF SIRLOIN STEAK 130zł | 200g
potatoes baked in herbs | blanched spinach
in cream | pepper sauce   

CONFIT DUCK FILLET 77zł | 150g
sweet potato purée | Chioggia beetroots
plum and rhubarb sauce  

WILD BOAR CHUCK STEAK 77zł | 170g
Silesian potato dumplings | beetroot carmelized
with cranberries | chasseur sauce   

TUNA STEAK 93zł | 200g
roasted vitelotte potato | green vegetables in
butter emulsion | pepper sauce   

HALIBUT WITH BUTTER 72zł | 190g
arancini | blanched Brussels sprouts
colorful carrot   

SEAFOOD PASTA 56zł | 300g
mussels | prawns | squid | mini octopuses |
cherry tomatoes | confit | parsley oil    

PASTA WITH CHICKEN 49zł | 300g
dried tomatoes | spinach | chicken* | truffle
oil | pine nuts | scorzonera | Parmesan
* veg version 34zł | 270g    

Desserts

CRUSHED MERINGUE 27zł | 100g
ice cream | raspberry sauce  

CHOCOLATE FONDANT 27zł | 100g
ice cream | anglaise sauce   

DESSERT OF THE DAY 23zł | 100g
Chef's recommends



HOTEL BURSZTYNOWY PAŁAC****
STRZEKĘCINO

tel. 0048-943161227
recepcja@bursztynowypalac.pl



Drinks

SOFT DRINKS

Acqua Panna San Pellegrino	20zł
Cisowianka 0,3l 0,7l	8zł 17zł
Fruit juice 0,3l	8zł
Fresh fruit juice 0,3	18zł
Pepsi Mirinda 7Up Tonic 0,2l	10zł
Ice-tea 0,2l	10zł
Redbull Rockstar	16zł
Ice coffee	19zł



BEER

🌐 Książęce wheat 0,3l 0,5l	11zł 14zł
🌐 Tyskie Gronie 0,3l 0,5l	11zł 14zł
🌐 🍷 Pilsner Urquell 0,5l	15zł 18zł
🌐 Radler 0,3l 0,5l	10zł 13zł
🍷 Książęce Dark Porter 0,5l	15zł
🍷 Połczyńskie regional 0,5l	15zł
🍷 Lech free 0,5l	12zł

HOT DRINKS

Tea pot	12zł
camomile herbal mint fruit orange vanilla green black earl grey	
Espresso Americano Cappuccino	12zł
Latte Latte with syrup	15zł 17zł
Irish coffee Jameson	20zł
Baileys coffee	20zł
Mulled wine 0,3l	22zł
Mulled beer 0,3l	16zł
Hot chocolate	18zł
Winter style tea	16zł



COCKTAILS

Margarita	25zł
Olmecca Cointreau lime juice 120ml	
Martini Coctail	24zł
Martini Dry Seagram's lemon 160ml	
Black Russian	30zł
Kahlua vodka 120ml	
Bursztynowy Pałac	25zł
vodka Krupnik tonic 250ml	
Cuba Libre	25zł
Bacardi Pepsi lime 250ml	
Mojito	25zł
Bacardi lime mint brown sugar 250ml	
Tequila Sunrise	25zł
Olmecca orange juice 250ml	
Piña Colada	25zł
Malibu pineapple juice banana juice 250ml	
Aperol Spritz	28zł
Aperol Prosecco orange 200ml	
Cosmopolitan	25zł
vodka lemon juice cranberry juice Bols 150ml	
Porn Star	28zł
vodka lime Passoa passion fruit Prosecco 150ml	

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Strzekęcino 1 Świeszyno

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