



RESTAURACJA  
KUTER PORT

# MENU

ENGLISH



KUTER PORT  
NIEZNANOWICE

# KUTER PORT RESTAURANT CULINARY HAVEN



Kuter Port Restaurant was established as a quiet haven away from the city's hustle and bustle. It is close to nature with beautiful views over greenery and quiet waters. The architecture and furnishings are haven themed.

Today it is the part of larger premises, which is the Kuter Port being constantly developed. It currently operates on two levels – in the main room and on the Upper Deck as well as on the large terrace, on which there is a cascade of water falling down the wall of the Lower Deck.

Here you will find tasty food where dishes are made from scratch.

Our dishes are based on original recipes, a combination of Polish and European cuisine, in which we focus on fresh fish from our ponds, homemade dumplings („pierogi”), regional products, vegetables and fruit delivered from tried and tested growers, and bread baked by us every day.

Our restaurant was designed for people who not only love good food but derive additional pleasure from eating it in beautiful and relaxing surroundings.

We invite you to our haven where you can find peace, recreation, relaxation, attractive surroundings and, of course, first-class food.

Enjoy your meal!



# WHY?



## Fresh fish

The menu always includes carp from our Fishing Ground



## Local craft beers

Local beers from small breweries; also well-known brands



## Smoked fish

Always fresh, smoked by us



## Main room, Upper Deck & terrace

Eat where you want – you have a choice



## Local products

We focus on tried and tested products from trusted suppliers



## Romantic, cosy atmosphere

This is us – enjoy the taste and atmosphere



## Polish and European cuisine

Menu based on original recipes



## Professional and friendly service

We always offer help and advice



## Fresh bread

Baked daily in our kitchen



## Lunch menu

Served from Monday to Friday



## Homemade dumplings

We serve hand-made dumplings



## Allergen-free dishes

A list of foods that may contain allergens is available at the request from the manager

# KIDS AND FAMILY FRIENDLY



## Families are welcome

A place with a friendly attitude towards families with children



## What about the terrace?

There is a playground right next to the terrace



## Kids menu

We have a special menu dedicated to the youngest



## Kids corner

A special kids area with toys, colouring books, jigsaws



## Baby furniture

There are small tables and chairs for children



## Feeding area

An area for mothers with little children



The waiting time for hot dishes is approximately 35 minutes (subject to change).  
During this time, we offer our Guests bread baked in our restaurant, served with cottage cheese or rendered bacon fat.



Find out more about our Restaurant  
[www.kuterport.pl/restauracja](http://www.kuterport.pl/restauracja)



## STARTERS

Starters are served before the main course, or as small dishes to satisfy hunger before the main course. We serve herb toasts with all our starters.



### Steak tartare

Served with onion, pickles and quail egg

90 g    PLN 41.00

### Shrimps and squid

Sauteed with garlic and cherry tomatoes in a wine and butter sauce

150 g    PLN 49.00

### Cheese beer fingers

Served with garlic, cocktail and herb sauce

3 pic.    PLN 19.00  
150 g

## SALADS

They are the source of many nutrients, minerals and vitamins. They support metabolism, are ideal to satisfy slight hunger, and are a great addition to main courses. We serve herb toasts with all salads.



### Salad with spicy grilled chicken

Bacon, tomatoes, croutons and garlic sauce are added to the salad

160 g    PLN 36.00



### Salad „Kuter Port”

The main ingredient of the salad is fish from our smokehouse as well as fresh and sun-dried tomatoes, green cucumber, red onion, and colorful lettuce. All ingredients are sprinkled with a citrus dressing of lemon, lime, orange, honey and olive oil.



160 g    PLN 40.00

### Baked goat's cheese caramelised with honey and cranberries

Served on a salad with baby spinach, tomatoes, pear and roasted almonds



160 g    PLN 40.00



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## SOUPS

Several reasons why you should eat soups: they do not make you put on weight, they provide many nutrients, they are the best to get you warm, they are a way to make you eat vegetables, they can be prepared easily and quickly.



### Tomato-flavoured fish soup with herb toast

Flavoured with tomatoes, fresh herbs and Harissa paste with herb toast



300 ml

PLN 27.00

### Traditional chicken soup with noodles

The traditionally brewed stock based on poultry meat is cooked for about 4 hours with the addition of root vegetables and onions, salt and coarsely ground pepper. It is served with noodles, the so-called „krajanka”

300 ml

PLN 18.00

### Red beetroot soup (barszcz czerwony)

with hand-made small meat dumplings (uszka)

300 ml

PLN 22.00

### Old Polish sour-rye soup (żurek staropolski) with egg and white sausage



300 ml

PLN 22.00

## DUMPLINGS / PASTA

Typical flour dishes are among the most popular, favourite dishes of Poles. You can find two of such dishes on our menu: dumplings (12 pcs) and pasta.



### Russian dumplings (pierogi ruskie) with fried onion



300 g

PLN 26.00

### Grilled dumplings with potatoes and chanterelles with mushroom sauce and vegetable pappardelle

The handmade dumplings are stuffed with boiled potatoes and chanterelles stewed with onions. Then they are boiled and browned in butter. Before serving, they are covered with mushroom sauce with blanched carrots, courgettes and white radish



350 g

PLN 30.00



### Gnocchi in a gorgonzola sauce

Served with spinach, sun-dried tomatoes and arugula



250 g

PLN 35,00

### Seafood spaghetti

Seafood is prepared with garlic and peperoncino in a wine sauce



250 g

PLN 49,00



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SOUPS | DUMPLINGS / PASTA

## MAINS / FISH

Fish should always be a part of our diet and it is best to eat them 2-3 times a week. They provide the necessary elements of a balanced diet and are the main source of omega-3 fatty acids. They also contain A, D, E and B group vitamins. They are rich in protein and minerals.




**Fillet of carp in almond-sesame coating**  
*Served with campfire potatoes and mixed salad*

 **LOCAL** 180 g PLN 44,00

**Traditional carp troncon**  
*Served with horseradish mousse and fresh bread*

180 g PLN 42,00

**Pikeperch fillet**  
*Baked under a creamy boletus mushroom sauce with campfire potatoes and mixed salad*

 **CHEF'S CHOICE** 180 g PLN 52,00



**Fried trout**  
*After being thoroughly cleaned, trout is seasoned with a specially composed blend of spices before being dusted with wheat and corn flour. Deep-fried, it is served with fries and mixed salad*

300 g PLN 48,00

**Salmon trout fillet**  
*With cream-stewed spinach and lentils with vegetables*

180 g PLN 54,00

**Fish and chips**  
*Fried cod in beer batter served with steak fries and tatar sauce*

180 g PLN 54,00

**Spanish mules**  
*Sauteed with garlic and celery, braised in white wine*

 **CHEF'S CHOICE** 600 g PLN 48,00



**Fresh fish**  
It is possible to buy fresh carp; details on the Fishery



**Smoked fish**  
Fish smoked by us are available for sale after prior order; please ask the waiter for more details



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MAINS / FISH

## MAINS / MEAT

Meat is a good source of wholesome protein. It contains all the essential amino acids that the body cannot produce itself. It also provides minerals, including large amounts of iron.



Potato pancakes with sour cream	 VEGGIE	200 g	PLN 28.00
Potato pancakes with goulash and salads		250 g	PLN 42.00
Burger „Kuter Port” <i>Made with beef and served with baked cheese, bacon, homemade wedges and red coleslaw salad</i>	 CHEF'S CHOICE	180 g	PLN 48.00
Chicken burger <i>Served with crispy chicken, jalapeno peppers, steak fries and red coleslaw salad</i>		200 g	PLN 45.00
Chicken fillet in a crispy coating <i>Served with fries and red coleslaw</i>		180 g	PLN 39.00
Traditional pork chop <i>With potatoes and fried cabbage</i>		180 g	PLN 43.00
Pork cheeks <i>Braised in a wine sauce, served with horseradish puree and pickled beets</i>		160 g	PLN 50.00
Slow-roasted BBQ rib <i>Served with steak fries, red coleslaw and cocktail dressing</i>	 LOCAL  CHEF'S CHOICE	350 g	PLN 48.00



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MAINS / MEAT

## SIDE DISHES





<b>Chips with cheese</b>	170 g	PLN 18.00
<b>Chips</b>	150 g	PLN 14.00
<b>Boiled potatoes</b>	120 g	PLN 9.00
<b>Campfire potatoes</b>	120 g	PLN 12.00
<b>Green salad mix</b>	80 g	PLN 14.00
<b>Fried cabbage</b>	100 g	PLN 10.00
<b>Raw salads</b>	120 g	PLN 10.00
<b>Tomato ketchup</b>	50 g	PLN 4.00
<b>Garlic sauce</b>	50 g	PLN 4.00

## DESSERTS

A sweet dessert for coffee lovers, or just follow-on after dinner, is like the icing on the cake. Although we know that not all desserts are included in the list of healthy dishes, everyone needs a sweet moment from time to time.



<b>Summer meringue with mascarpone cream</b> <i>Served with fruit, chilled with berry ice cream</i>	 <b>CHEF'S CHOICE</b>	120 g	PLN 26.00
<b>Apple pie, served warm</b> <i>With a scoop of vanilla ice cream</i>	 <b>LOCAL</b>	120 g	PLN 26.00
<b>Ice cream composition</b> <i>With gelatinised fruit and whipped cream</i>		130 g	PLN 26.00
<b>Chocolate brownie</b> <i>With yoghurt sauce and raspberry sorbet</i>		120 g	PLN 26.00
<b>Viennese cheesecake</b> <i>With chocolate glaze</i>		120 g	PLN 26.00



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SIDE DISHES | DESSERTS



## HOT NON-ALCOHOLIC BEVERAGES



<b>Tea – different flavors</b> <i>Ceylon, fruit, mint, green, earl gray</i>	250 ml	PLN 8.00
<b>Warming tea</b> <i>With ginger, cloves, orange, lemon and raspberry juice</i>	400 ml	PLN 18.00
<b>Autumn tea</b> <i>With cinnamon stick, star anise, honey and lemon</i>	400 ml	PLN 18.00
<b>Winter tea</b> <i>With cardamom, rosemary, apricot and pear</i>	400 ml	PLN 18.00
<b>Black coffee</b>	150 ml	PLN 12.00
<b>Espresso</b>	30 ml	PLN 10.00
<b>Double espresso</b>	60 ml	PLN 13.00
<b>White coffee</b>	150 ml	PLN 13.00
<b>Cappuccino</b>	250 ml	PLN 14.00
<b>Latte</b>	250 ml	PLN 15.00
<b>Hot chocolate</b>	200 ml	PLN 20.00
<b>Chocolate with a scoop of ice cream</b>	200 ml	PLN 22.00
<b>Mulled beer 0%</b> <i>With ginger, cloves, cinnamon, honey and orange</i>	500 ml	PLN 16.00

## HOT ALCOHOLIC BEVERAGES



<b>Tea with rum</b>	400 ml	PLN 18.00
<b>Tea with cherry vodka</b>	400 ml	PLN 16.00
<b>Irish Coffe</b>	200 ml	PLN 25.00
<b>Chocolate with rum</b>	200 ml	PLN 25.00
<b>Mulled beer (small)</b> <i>With ginger, cloves, cinnamon and orange</i>	300 ml	PLN 14.00
<b>Mulled beer (large)</b> <i>With ginger, cloves, cinnamon and orange</i>	500 ml	PLN 16.00
<b>Citrus mulled beer</b> <i>Based on a fruit brew with honey liqueur, ginger syrup, orange and lemon</i>	500 ml	PLN 18,00
<b>Mulled wine</b> <i>Based on semi-sweet wine with orange, cloves and ginger</i>	200 ml	PLN 16.00



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**HOT BEVERAGES**

# COLD DRINKS



## DRINKS

Coca-Cola Zero	250 ml	PLN 10.00
Coca-Cola	250 ml	PLN 10.00
Fanta	250 ml	PLN 10.00
Sprite	250 ml	PLN 10.00
Kinley Tonic	250 ml	PLN 10.00
Fuze Tea	250 ml	PLN 10.00
Pepsi	200 ml	PLN 10.00
Red Bull	250 ml	PLN 16.00
Tymbark	330 ml	PLN 8.00

## MINERAL WATER

Kinga Pienińska still water / sparkling water	300 ml	PLN 10.00
Kinga Pienińska still water / sparkling water	700 ml	PLN 14.00
Still water / carafe	1000 ml	PLN 15.00

## MOCKTAILS

<b>Virgin Mojito</b> <i>Sparkling water, mojito syrup, lime, mint, lemon juice</i>	400 ml	PLN 18.00
<b>Blue Lagoon</b> <i>Kinley Tonic, blue curacao syrup, lemon, lemon juice</i>	400 ml	PLN 18.00
<b>Ice Tea</b> <i>Green tea, yuzu syrup, lemon, thyme, lemon juice</i>	400 ml	PLN 18.00
<b>Watermelon spritz</b> <i>Sparkling water, watermelon syrup, watermelon, lemon juice</i>	400 ml	PLN 18.00
<b>Aperol spritz soft</b> <i>Kinley Tonic, non-alcoholic aperol, grapefruit</i>	400 ml	PLN 18.00
<b>Citrus lemonade</b>	400 ml	PLN 18.00



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COLD DRINKS

# COLD DRINKS



## FRUIT JUICE

Orange	200 ml	PLN 8.00
Apple	200 ml	PLN 8.00
Blackcurrant	200 ml	PLN 8.00
Banana	200 ml	PLN 8.00
Cranberry	200 ml	PLN 8.00
100% NFC juice <i>(not made from concentrate, it is pressed or squeezed from raw fruit or vegetables, no preservatives) orange, apple, apple-carrot, apple-banana-carrot, grapefruit</i>	330 ml	PLN 15.00

## ICED COFFEE

Iced coffee with a scoop of vanilla ice cream, whipped cream and syrup <i>(choice of: vanilla, coconut, gingerbread, walnut)</i>	250 ml	PLN 19.00
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COLD DRINKS

# CRAFT BEER

Craft beer is produced in small breweries independent of corporate capital, and therefore not personally or financially related to another producer of alcoholic products on a mass scale. In order for craft breweries to use this name, they must prioritize the quality of the manufactured product, which means that only traditional or innovative high-quality raw materials can be used in the production process. Most often, craft breweries are created on the basis of the work of a home brewer, whose products gain the interest of a wider group, and then his passion turns into business activity on a relatively small scale.



## SZCZYRZYC BEER (CISTERS BREWERY)

<b>Lager</b> <i>Beer based only on Lublin hops. Its taste is something in the middle between a pilsner and a March beer. Brewed according to the Cistercian recipe used for 400 years</i>	500 ml	PLN 18.00
<b>Opackie (lager)</b> <i>Refreshing beer, based on one of the best hops in Europe. It has a slightly malty character and its colour resembles old gold with orange reflections</i>	500 ml	PLN 18.00
<b>Pils</b> <i>Good beer for lunch, very good for dinner. The brewers did not skimp a good malt or good hops to produce it</i>	500 ml	PLN 18.00
<b>General (lager)</b> <i>A unique composition of malts, with brewed malt at the forefront, gives the beer an iridescent colour of amber and plum syrup. It has a sweet, caramel, bitterness-free flavour</i>	500 ml	PLN 18.00
<b>Orange (wheat ale)</b> <i>To emphasize the freshness and add citrus refreshment, the addition of wheat with an orange peel and coriander. It is a cold-hopped beer with American hops, natural bitterness, highly saturated</i>	500 ml	PLN 18.00
<b>Wheat beer (hefewaizen)</b> <i>A refreshing beer whose flavour and aroma carry banana, clove, bread and malt notes. The colour is golden, the appearance cloudy and the dense white foam abundant and persistent</i>	500 ml	PLN 18.00

## WAWEL BEER

<b>Honey and raspberry (lager)</b> <i>Beer with the addition of natural buckwheat honey, raspberry juice and natural raspberry flavor</i>	500 ml	PLN 18.00
<b>Green lemon 0%</b> <i>Alcohol-free beer with a distinct of citrus flavor with the addition of lime aroma</i>	500 ml	PLN 18.00
<b>Watermelon 0%</b> <i>Alcohol-free beer, light and refreshing in taste. The watermelon flavor is countered by the bitterness and citrus flavor of American hops</i>	500 ml	PLN 18.00



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CRAFT BEER

# BEER



## DRAUGHT BEER

Żywiec (small)	300 ml	PLN 11.00
Żywiec (large)	500 ml	PLN 15.00
Shandy sprite <i>Żywiec, citrus Sprite</i>	500 ml	PLN 16.00

## BOTTLED

Heineken	500 ml	PLN 13.00
Żywiec	500 ml	PLN 13.00

## ALCOHOL-FREE

Warka 0% (ask for available flavour)	500 ml	PLN 13.00
Żywiec 0%	500 ml	PLN 13.00



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BEER

## HOUSE WINE



125 ml



1000 ml

### Pinot Grigio, Borgo Veritas, Veneto, Italy

#### Strains: Pinot Grigio

A wine with a beautiful light straw colour, floral with lively notes of ripe fruit (peaches, melons). The taste is very fresh, with a slight sweetness and a pleasant acidity. The Veneto wine region is located in north-eastern Italy – surrounded by the Alps to the north, the waters of Lake Garda to the west and the Adriatic Sea to the east



D PLN 13,00

PLN 75,00

### Merlot, Borgo Veritas, Veneto, Italy

#### Strains: Merlot

A light wine with aromas of cherries, currant leaves and wild berries. The taste is fruity, fresh with fine tannin



D PLN 13,00

PLN 75,00

## SPARKLING WINE



### Prosecco Treviso DOC Extra Dry, Follador, Veneto, Italy

#### Strains: 100% Glera

The vineyard from which the wine originates has over 250 years of tradition, and the prosecco from Folladors is the only one served on the legendary Orient Express. The wine light straw coloured, very fine bubbles and a delicate foam. Distinguished by fruity and floral notes - dominated by green apple and acacia and jasmine flowers



SD PLN 18.00

PLN 105.00

### Cava Semi Seco Reserva, Spain

#### Strains: Xarel.lo, Macabeo, Parellada

The Catalan equivalent of champagne in a semi-sweet version. Light straw colour with fine bubbles. Fresh, slightly yeasty aroma. Pleasant sweetness with a good finish



SS

PLN 80.00

### Bench Pinot Noir, LES Grands Petersbach, Germany

#### Strains: Pinot Noir

This wine has undergone a state-of-the-art dealcoholisation process, which ensures that the aromas and flavours characteristic of classic wine are preserved. Very delicate and fine bubbles. Rich bouquet of small red fruits



D, AF

PLN 85.00

## ROSE WINE



### Rose d'Anjou, Marquis de Goulaine, Loire Valley, France

#### Strains: Cabernet Franc, Gamay, Pineau d'aunis, Grolleau

The wine has a dark salmon colour and smell of cherries, strawberries, red fruit, and peaches with a hint of refreshing mint. It is a universal drink for lovers of Asian cuisine



SD

PLN 90.00














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HOUSE WINE | SPARKLING & ROSE WINE

# WHITE WINES



	 125 ml	 750 ml
<b>Chardonnay (Padstal), M•A•N Family Wines, Coastal Region, South Africa</b> <b>Strains: 100% Chardonnay</b> <i>Golden in colour, the wine is characterised by aromas of orange blossom and buttery biscuits. It is very fruity, with flavours of citrus, lime, pineapple and nectarine blended with a vanilla note. It is an elegant chardonnay that delicately balances the juiciness of the fruit and the note of oak</i>	 D PLN 15,00	PLN 95.00
<b>Scheurebe, Rudi Ruttger, Palatynat, Germany</b> <b>Strains: Scheurebe</b> <i>A white, sweet, aromatic wine aged for seven months on the lees, with three months in an oak barrel. Characterised by a rich bouquet, perceptible notes of citrus, apple, pear and pineapple. The finish resounds with delicate herbal, floral and mineral notes with a hint of vanilla</i>	 S PLN 14,00	PLN 90,00
<b>Riesling Feinherb Cuvee ST # 10, Gebruder Steffen, Mosel, Germany</b> <b>Strains: 100% Riesling</b> <i>The subtle sweetness is pleasant, delicate and harmonises the typical vinous sourness of Riesling. One can taste the fruit with notes of peach and apricot. This strain of Riesling is also good for those who are not very fond of dry white wines</i>	 SD	PLN 105.00
<b>Sauvignon blanc, Rudi Ruttger, Palatynat, Germany</b> <b>Strains: Sauvignon Blanc</b> <i>A wine with noticeable notes of gooseberry, green pepper and fresh grass. The taste is intensive, characterised by good acidity and a long finish. Palatinate is Germany's second largest wine region</i>	 D	PLN 85.00
<b>Le Bouquet, Boschendal, Western Cape, South Africa</b> <b>Strains: Muscat, Sauvignon Blanc, Chardonnay</b> <i>A semi-dry wine of light straw colour with golden reflections. It is dominated by aromas of ripe flowers, mainly roses, and fruit, including apples, papaya and lychee. In the mouth, one can feel the taste of flowers, juicy pears, ripe peaches and citrus fruit</i>	 SD	PLN 75.00
<b>Turnau Solaris, Winnica Baniewice, Pomorze Zachodnie, Poland</b> <b>Strains: Solaris</b> <i>Solaris owes its name to the sun. It uses every ray of sunshine to develop a full, complex flavour structure and a unique aroma range. Aromas of pear, peach and honey are reflected in the taste</i>	 D	PLN 160.00
<b>Juan Gil Moscatel, Juan Gil Family Estates, Jumilla DO, Spain</b> <b>Strains: Muscat</b> <i>The wine has a light straw colour with green highlights. The aroma is dominated by exotic fruits, citrus and floral notes. A light, fruity wine with friendly refreshing acidity and a long finish</i>	 D	PLN 95.00
<b>Chenin Blanc/Viognier, Zidela Wines, Western Cape, South Africa</b> <b>Strains: Chenin Blanc/Viognier</b> <i>The flavour is dominated by aromas of tropical fruit and roses. The wine is refreshing, elegant with predominantly melon, lychee, pineapple and citrus fruit flavours</i>	 D	PLN 70.00
<b>Beach House, Steffen, Mosel, Germany</b> <b>Strains: Riesling, Silvaner</b> <i>The selected wines have been gently de-alcoholised to retain their lightness, fruitiness and freshness. The colour is straw and the wine is extremely light and easy to drink. Notes of citrus, apple and flowers appear in the nose and on the palate, underpinned by a perceptible sweetness</i>	 SD, V, AF	PLN 80.00



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WHITE WINE

# RED WINE



125 ml



750 ml

**Pinotage (Bosstok), M.A.N Family Wines, Coastal Region, SA**

**Strains: Pinotage**

*A ruby blue wine with purple reflections. Smells of chocolate mocha and freshly roasted coffee beans. Tastes of juicy red fruits, nutmeg and vanilla*



D

PLN 15,00

PLN 90,00

**Malbec Altas Cumbres, Bodega Lagarde, Mendoza, Argentina**

**Strains: 100% Malbec**

*The wine is dark red and shiny. It contains a lot of distinct aromas, in particular berries and jams. The taste is harmonious, and the fruity aftertaste stays in the mouth long after drinking*



D

PLN 80,00

**Honoro Vera Garnacha, Gil Family Estates, Aragonia, Calatayud DO, Spain**

**Strains: Garnacha**

*Made from specially selected ripe grapes grown on the hills of the Calatayud region. A concentrated but clear colour. Characterised by a strong aroma of ripe dark fruits. The taste is mainly dominated by sweet cherries and dark plums*



D, V

PLN 17,00

PLN 90,00

**Chateau Des Alouettes Rouge AOP, VPA, Cotes du Rhone, France**

**Strains: Syrah, Grenache**

*Wine of deep red colour with brilliant reflections, with intense aromas of violets, red fruits and laurel*



D, V

PLN 85,00

**Agnus de Valdelana Tempranillo, Bodegas Valdelana, Rioja, Spain**

**Strains: Graciano, tempranillo**

*The wine grapes are harvested by hand from 60-year-old vines guaranteeing low yields and high quality. It has a red-navy blue colour with purple reflections. Characterised by aromas of juicy dark fruits with cherry*



D

PLN 140,00

**Zidela Wines, Western Cape, South Africa**

**Strains: Shiraz/Merlot**

*A delicate, fresh wine, fragrant with red and black fruits. Taste full of natural fruity sweetness and soft tannins*



D

PLN 70,00

**Primasole Primitivo, Cielo, Puglia IGT, Italy**

**Strains: Primitivo**

*Wine from hand-picked grapes. After fermentation, it rested for several weeks in steel vats. It has an intense ruby red colour. Its taste is delicate, with aromas of violets and gooseberries*



SD, V

PLN 95,00

**Valpolicella Ripasso Superiore, Tenuta Casaletti, Veneto, Italy**

**Strains: Corvina, Corvinone, Rondinella**

*A wine full of elegance with a velvety structure. Dark, heavily ripe fruit harmonises with balsamic and spice notes*



D

PLN 180,00

**Beach House, Steffen, Mosel, Germany**

**Strains: Dornfelder**

*A light red wine with a ruby colour. It smells and tastes of red fruit and blackcurrant. Easy to drink and quite aromatic*



SD, V, AF

PLN 80,00

## Symbols



D dry wine



S sweet wine



V vegan wine



SD semi dry wine



SS semi sweet wine



AF alcohol free wine



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[www.kuterport.pl/restauracja](http://www.kuterport.pl/restauracja)



RED WINE



# SPIRITS



## VODKA

Wyborowa	40 ml	PLN 10.00
Stock	40 ml	PLN 10.00
Żołądkowa gorzka	40 ml	PLN 10.00
Krupnik	40 ml	PLN 10.00
Żubrówka	40 ml	PLN 10.00
Wiśniówka	40 ml	PLN 10.00
Absolut Vodka	40 ml	PLN 12.00
Finlandia Vodka / Finlandia Cranberry / Finlandia Redberry / Finlandia Lime	40 ml	PLN 12.00

## APERITIF

Martini Bianco / Martini Extra Dry / Martini Rosato / Martini Rosso	100 ml	PLN 15.00
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## RUM

Bacardi Superior	40 ml	PLN 14.00
Bacardi Black	40 ml	PLN 14.00
Bacardi Spice	40 ml	PLN 14.00

## GIN

Gordons	40 ml	PLN 14.00
Bombay Sapphire	40 ml	PLN 18.00
Lubuski Gin	40 ml	PLN 12.00
Seagram's	40 ml	PLN 14.00

## TEQUILA

Tequila Olmeca Bianco	40 ml	PLN 15.00
Tequila Olmeca Gold	40 ml	PLN 18.00

## BITTER

Campari	40 ml	PLN 12.00
Aperol	40 ml	PLN 13.00
Jagermeister	40 ml	PLN 13.00
Becherovka	40 ml	PLN 12.00



Find out more about our Restaurant  
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SPIRITS

# SPIRITS



## WHISKY / BOURBON

Jim Beam	40 ml	PLN 16.00
Ballantine's	40 ml	PLN 16.00
Ballantine's Passion	40 ml	PLN 16.00
Jameson	40 ml	PLN 16.00
Jack Daniels	40 ml	PLN 20.00
Jack Daniels Honey	40 ml	PLN 21.00
Johnnie Walker Black	40 ml	PLN 20.00
Johnnie Walker Red	40 ml	PLN 18.00
Bushmills 10 YO Single Malt	40 ml	PLN 26.00

## KONIAK

Hennessy VS	40 ml	PLN 27.00
Hennessy Fine de Cognac	40 ml	PLN 32.00

## BRANDY

Stock 84	40 ml	PLN 12.00
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## LIKIERY

Malibu	40 ml	PLN 10.00
Bailey's Irish Cream	40 ml	PLN 10.00
Amaretto	40 ml	PLN 11.00
Cointreau	40 ml	PLN 12.00
Kahlua	40 ml	PLN 12.00



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SPIRITS

# COCKTAILS



## ALCOHOLIC COCKTAILS

<b>Aperol Spritz</b> <i>Prosecco, Aperol, sparkling water</i>	250 ml	PLN 28.00
<b>Hugo Spritz</b> <i>Prosecco, elderflower syrup, lime, mint, sparkling water</i>	250 ml	PLN 26.00
<b>Warka Radler</b> <i>Fruit Warka, fresh fruit and Peach Tree liqueur</i>	500 ml	PLN 18.00
<b>Martini Bianco</b> <i>Martini white, tonic, lime, ice</i>	150 ml	PLN 22.00
<b>Cuba Libre</b> <i>Bacardi, Coca-Cola, lime</i>	250 ml	PLN 22.00
<b>Negroni</b> <i>Gin, Martini Rosso, Campari, orange, ice</i>	150 ml	PLN 26.00
<b>Mojito</b> <i>Bacardi, sparkling water, lime, brown sugar, mint</i>	250 ml	PLN 26.00
<b>Prosecco French</b> <i>Prosecco, gin, lemon juice, elderflower syrup</i>	150 ml	PLN 26.00
<b>Tequila Sunrise</b> <i>Tequila, Orange Juice, Grenadine</i>	250 ml	PLN 22.00
<b>Sex on tha Beach</b> <i>Vodka, Malibu, Peach Tree, orange juice, cranberry juice, grenadine</i>	250 ml	PLN 26.00
<b>Mad Dog</b> <i>Vodka, raspberry juice, tabasco</i>	50 ml	PLN 17.00
<b>Kamikaze</b> <i>Vodka, Blue Curacao, lemon juice</i>	6 x 20 ml	PLN 24.00
<b>Board of Polish vodkas</b> <i>Featuring: Wyborowa vodka, Żubrówka Bison Grass, Wiśniówka (cherry vodka), Gorzka Żołądkowa, Śliwowica (plum vodka), Soplica Vodka - lemon with a hint of honey</i>	6 x 20 ml	PLN 29.00



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COCKTAILS

## KUTER PORT VOUCHERS

Are you looking for an original gift? Do you want to make a surprise for your loved ones, friends or colleagues? Do you expect your gift to be unusual and surprising and at the same time suitable for the needs and expectations of the recipient?

In order to meet such expectations we have prepared Vouchers that can be used in several of our zones – in the Restaurant, at the Fishing Ground and in Cottages. A well-chosen Voucher is a perfect gift for everyone, and if you want to create your own Personalised Voucher, we also offer this possibility.

Check and choose exactly what you need.

If you are interested in purchasing a given Voucher, contact the manager of the given Zone.



## ORDER A VOUCHER

Ask the waiter or contact us: +48 12 385 85 55



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[www.kuterport.pl/restauracja](http://www.kuterport.pl/restauracja)



KUTER PORT VOUCHERS

# KEEP IN TOUCH WITH US



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[www.instagram.com/kuterport](https://www.instagram.com/kuterport)



Reservations:

tel. +48 12 385 85 55

e-mail: [restauracja@kuterport.pl](mailto:restauracja@kuterport.pl)



Wi-fi Kuter Port Nieznanowice

password: kuterport247



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