



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



## Smoked fish

Always fresh, smoked by us



## Local products

We focus on tried and tested products from trusted suppliers



## Polish and European cuisine

Menu based on original recipes



## Fresh bread

Baked daily in our kitchen



## Homemade dumplings

We serve hand-made dumplings



## Local craft beers

Local beers from small breweries; also well-known brands



## Main room, Upper Deck & terrace

Eat where you want – you have a choice



## Romantic, cosy atmosphere

This is us – enjoy the taste and atmosphere



## Professional and friendly service

We always offer help and advice



## Lunch menu

Served from Monday to Friday



## 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



## Kids menu

We have a special menu dedicated to the youngest



## Baby furniture

There are small tables and chairs for children



## What about the terrace?

There is a playground right next to the terrace



## Kids corner

A special kids area with toys, colouring books, jigsaws



## 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** 90 g PLN 41.00  
*Served with onion, pickles and quail egg*

**Prawns and calamari** 150 g PLN 49.00  
*Fried with garlic and tomatoes in a butter-wine sauce*

**Flatbread (Podpłomyk)**  VEGGIE 120 g PLN 23.00  
*With rosemary, sun-dried tomatoes and grated parmesan with added olive oil*


## 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** 160 g PLN 42.00  
*Bacon, tomatoes, croutons and garlic sauce are added to the salad*



**Salad „Kuter Port”**  CHEF'S CHOICE 160 g PLN 47.00  
*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.*

**Pearl couscous and chickpea salad**  VEGGIE 300 g PLN 38.00  
*With fresh avocado and pomegranate with added feta cheese and strawberry sauce*



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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 29.00

### 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

### Onion and garlic soup

With Swiss cheese toast



300 ml

PLN 26.00

## DUMPLINGS / PASTA / PANCAKES

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), pasta and pancakes.



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



300 g

PLN 28.00

### 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 34.00



### Gnocchi in gorgonzola sauce

Served with spinach, dried tomatoes and arugula



250 g

PLN 35.00

### Tagliatelle nero

With frutti di mare and tomatoes in wine sauce



250 g

PLN 49.00

### Sweet pancakes

With cottage cheese, fruit and sweet cream



2 pcs /  
200 g

PLN 32.00

### Savoury pancakes

With spinach and ricotta, baked with tomato and mozzarella, served with herb and garlic dressing



2 pcs /  
250 g

PLN 39.00



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SOUPS | DUMPLINGS / PASTA / PANCAKES

## MAINS / FISH

Fish should always be a part 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 boiled potatoes and mixed salad*

**LOCAL** 180 g PLN 44,00

**Baked zander covered in herbs**  
*Served with boiled potatoes, mixed green salads and chanterelles stewed in cream*

**CHEF'S CHOICE** 180 g PLN 58,00



**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 54,00

**Baked salmon fillet**  
*Served on pearl couscous with vegetables and spinach and chimichurri dressing*

**CHEF'S CHOICE** 180 g PLN 68,00

**Pan-fried cod fillet**  
*In crispy panko, served with steakhouse chips, tartar sauce and coleslaw*

200 g PLN 56,00

**Spanish mussels**  
*Fried with garlic and celery, poached in white wine*

**CHEF'S CHOICE** 600 g PLN 52,00



### 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
Crispy breaded chicken fillet <i>Baked with mushrooms and cheese, served with chips and coleslaw</i>		180 g	PLN 39.00
Roast chicken chunks <i>Marinated in herbs, served with steakhouse chips, coleslaw and garlic sauce</i>		200 g	PLN 45.00
Chicken supreme fillet <i>With potato noodles, asparagus beans and mushrooms stewed in cream</i>		160 g	PLN 46.00
Baked rabbit thighs <i>Served with roasted glazed carrots, French beans and whole grain mustard sauce</i>	 CHEF'S CHOICE	180 g	PLN 54.00
Traditional pork chop <i>With potatoes and fried cabbage</i>		180 g	PLN 46.00
Slow-roasted BBQ ribs <i>Served with steak fries, pickle, coleslaw and cocktail sauce</i>	 LOCAL	400 g	PLN 54.00
	 CHEF'S CHOICE		
Krakow style pulled pork <i>Slow-roasted pork neck, served in a rustic bun with pickled cucumber and pickled onions, served with caraway sauce</i>	 LOCAL	180 g	PLN 48.00
	 CHEF'S CHOICE		



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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>Fire-roasted 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 28.00
<b>Apple pie, served warm</b> <i>With a scoop of vanilla ice cream</i>	 <b>LOCAL</b>	120 g	PLN 28.00
<b>Ice cream composition</b> <i>With gelatinised fruit and whipped cream</i>		130 g	PLN 28.00
<b>Chocolate brownie</b> <i>With yoghurt sauce and raspberry sorbet</i>		120 g	PLN 28.00
<b>Vienna-style cheesecake</b> <i>With chocolate glaze</i>		120 g	PLN 28.00



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SIDE DISHES | DESSERTS



## HOT NON-ALCOHOLIC BEVERAGES



Tea – different flavors <i>Ceylon, fruit, mint, green, earl gray</i>	250 ml	PLN 9.00
Black coffee	150 ml	PLN 12.00
Espresso	30 ml	PLN 10.00
Double espresso	60 ml	PLN 15.00
White coffee	150 ml	PLN 13.00
Cappuccino	250 ml	PLN 14.00
Latte	250 ml	PLN 15.00

## 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
Red Bull	250 ml	PLN 16,00
Tymbark	330 ml	PLN 10,00

### 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 17.00



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HOT BEVERAGES | COLD DRINKS

# COLD DRINKS



## MOCKTAILS

<b>Virgin Mojito</b> <i>Sparkling water, mojito syrup, lime, mint, lemon juice</i>	400 ml	PLN 24.00
<b>Ice Tea</b> <i>Green tea, yuzu syrup, lemon, thyme, lemon juice</i>	400 ml	PLN 24.00
<b>Watermelon spritz</b> <i>Sparkling water, watermelon syrup, watermelon, lemon juice</i>	400 ml	PLN 24.00
<b>Aperol spritz soft</b> <i>Kinley Tonic, non-alcoholic aperol, grapefruit</i>	400 ml	PLN 25.00
<b>Citrus lemonade</b>	400 ml 1000 ml	PLN 18.00 PLN 39.00

## FRUIT JUICE

<b>Orange</b>	200 ml	PLN 10.00
<b>Apple</b>	200 ml	PLN 10.00
<b>Blackcurrant</b>	200 ml	PLN 10.00
<b>Banana</b>	200 ml	PLN 10.00
<b>Cranberry</b>	200 ml	PLN 10.00
<b>100% NFC juice</b> <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 16.00

## ICED COFFEE

<b>Iced coffee with a scoop of vanilla ice cream, whipped cream and syrup</b> <i>(choice of: vanilla, coconut, gingerbread, walnut)</i>	350 ml	PLN 24.00
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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 26.00
<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 26.00
<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 26.00
<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 26.00
<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 26.00
<b>Szczyrzyckie non-alcoholic lager</b> <i>Heavily hopped and aromatic, light and refreshing. Characterised by a bitter taste. The hops used give it a delicate, fruity, citrusy aroma, which tends towards citrus and white fruit. An APA (American Pale Ale) style beer.</i>	500 ml	PLN 26.00

## BEERS FROM THE LIMANOWA BREWERY

<b>Tatrzańskie Premium Lager</b> <i>A light, bottom-fermented lager. Brewed using natural ingredients: crystalline-pure water from mountain springs, malt, and hops. Stands out for its rich malty flavour, thick white head, pleasant bitterness, and aroma and flavour characteristic of the noble Polish hops varieties used. Pasteurised, unfiltered.</i>	370 ml	PLN 18.00
<b>Tatrzańskie Premium Pils</b> <i>A refreshing Pilsener with a distinct hoppy bitterness. Brewed using a traditional method from the highest-quality ingredients: crystalline-pure water from mountain springs, malt, and hops. A full-bodied, malty beer with a golden colour and unique herbal-floral aroma. Light, bottom-fermented, pasteurised, unfiltered</i>	370 ml	PLN 18.00
<b>Gruit (with ashwaganda) 0%</b> <i>A beer made specially for women. Includes extract of ashwagandha (<i>Withania somnifera</i>), wormwood leaf (<i>Artemisia absinthium</i>) and gentiana root. As the brewer states, the drink helps relieve anxiety and depression, and thanks to withanolides it contains, it also exhibits strong anti-inflammatory and anti-cancer effects. The wormwood leaf has a positive effect on the stomach, pancreas, intestines and liver.</i>	370 ml	PLN 18.00



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CRAFT BEER

# BEER



## DRAUGHT BEER

Żywiec (small)	300 ml	PLN 15.00
Żywiec (large)	500 ml	PLN 18.00
Żywiec (small) 0%	300 ml	PLN 15.00
Żywiec (large) 0%	500 ml	PLN 17.00

## BOTTLED

Żywiec	500 ml	PLN 15.00
Żywiec pszeniczny, a wheat beer by Żywiec	500 ml	PLN 15.00

## ALCOHOL-FREE

Warka (lemon)	500 ml	PLN 15.00
Żywiec	500 ml	PLN 15.00
Żywiec pszeniczny, a wheat beer by Żywiec	500 ml	PLN 15.00
Szczyrzyckie lager	500 ml	PLN 26.00



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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 110.00

### **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>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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RED WINE

# SPIRITS



## VODKA

Wyborowa	40 ml	PLN 10.00
Belvedere	40 ml	PLN 24.00
Żołądkowa gorzka	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
Bumbu	40 ml	PLN 25.00

## GIN

Gordons	40 ml	PLN 14.00
Bombay Sapphire	40 ml	PLN 20.00
Lubuski Gin	40 ml	PLN 12.00
Beefeater Pink	40 ml	PLN 18.00

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



SPIRITS



# SPIRITS



## WHISKY / BOURBON

Jim Beam	40 ml	PLN 16.00
Jameson	40 ml	PLN 16.00
Jack Daniels	40 ml	PLN 20.00
Johnnie Walker Black	40 ml	PLN 20.00
Macallan 12 YO Single Malt	40 ml	PLN 42.00
Bushmills 10 YO Single Malt	40 ml	PLN 26.00

## KONIAK

Hennessy VS	40 ml	PLN 27.00
Remy Martin V.S.O.P.	40 ml	PLN 40.00

## BRANDY

Stock 84	40 ml	PLN 12.00
Metaxa 12	40 ml	PLN 25.00

## 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>	300 ml	PLN 32,00
<b>Hugo Spritz</b> <i>Prosecco, elderflower syrup, lime, mint, sparkling water</i>	250 ml	PLN 26,00
<b>Martini Bianco</b> <i>Martini white, tonic, lime, ice</i>	200 ml	PLN 26,00
<b>Cuba Libre</b> <i>Bacardi, Coca-Cola, lime</i>	250 ml	PLN 26,00
<b>Negroni</b> <i>Gin, Martini Rosso, Campari, orange, ice</i>	150 ml	PLN 28,00
<b>Mojito</b> <i>Bacardi, sparkling water, lime, brown sugar, mint</i>	250 ml	PLN 34,00
<b>Prosecco French</b> <i>Prosecco, gin, lemon juice, elderflower syrup</i>	150 ml	PLN 28,00
<b>Tequila Sunrise</b> <i>Tequila, Orange Juice, Grenadine</i>	250 ml	PLN 28,00
<b>Kamikaze</b> <i>Vodka, Blue Curacao, lemon juice</i>	6 x 20 ml	PLN 26,00
<b>Board of Polish vodkas</b> <i>Featuring: Wyborowa vodka, Żubrówka Bison Grass, Wiśniówka (cherry vodka), Gorzka Żółdkowa, Śliwowica (plum vodka), Soplita 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



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



KUTER PORT VOUCHERS

# KEEP IN TOUCH WITH US



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[www.facebook.com/kuterport.nieznanowice](https://www.facebook.com/kuterport.nieznanowice)

[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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