

— ALCOHOLIC DRINKS —

APEROL SPRITZ

Prosecco

Aperol

carbonated water - ice cubes

slice of orange

32 zł

BACARDI COLA

Rum Bacardi

lime pieces

Coca - Cola

32 zł

GIN TONIC

Gin

lemon juice

Kinley Tonic Water

32 zł

MOJITO

Rum Bacardi

brown cane sugar

carbonated mineral water

mint

32 zł

CAMPARI

Campari

orange juice

orange pieces

32 zł



MENU



FREGATA
LAKE CLUB

Please note that the dishes may contain allergens; you can find their detailed list in a separate sheet available at the bar. Please ask the staff.

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— APPETIZERS —

Beef tenderloin carpaccio with rocket, parmesan and herb toast	65 g 135 g	38 zł
Campfire-baked potato herring Tatar sauce	100 g 150 g	30 zł
Gravlax mix of lettuce eco goat cheese bell pepper sauce	100 g 100 g	35 zł

— SOUPS and STEWS —

Served in baked bread and with garlic sauce

Old Polish sour rye soup with egg and white sausage <i>our bestseller for 18 years</i>	350 ml	25 zł
Beef goulash soup with vegetables	350 ml	35 zł

— SOUPS —

Served on a plate of 350 ml

Sour rye soup with egg and white sausage	350 ml	16 zł
VEGE pumpkin soup with ginger, roasted seeds and herb toast	350 ml	18 zł
Broth based on four meats with homemade noodles (<i>Saturday, Sunday</i>)	350 ml	18 zł
Soup of the day (<i>please ask your waiter</i>)	350 ml	18 zł

— PASTAS —

Spaghetti carbonara with bacon from our smoking chamber	380 g	38 zł
Tagliatelle with salmon mushrooms cherry tomatoes cream sauce green peas fresh spinach	380 g	38 zł
Vegan tagliatelle with vegetables and cheddar VEGE	380 g	38 zł

All pastas sprinkled with parmesan except for the vegan tagliatelle

— MEAT —

Pork knuckle roasted in beer fried cabbage campfire-baked potato	500 g 100 g 100 g	45 zł
Classic PORK CHOP mushrooms campfire-baked potato salads	250 g 100 g 100 g 50 g	43 zł
Roasted HALF DUCK marinated in PORTO and oranges potato dumplings red cabbage cherry sauce	500 g 100 g 100 g	49 zł
Steamed turkey rolls with feta, sun-dried tomatoes gorgonzola sauce rice Romanesco broccoli baby carrots	200g 150g 150g	42 zł

— FISH —

Smoked TROUT from our smoking chamber horseradish sauce campfire-baked potato salad	250 g 100 g 100 g	40 zł
SALMON fillet in white vegetable sauce rice Romanesco broccoli baby carrots	170 g 100 g 100 g	44 zł
Whole-fried EUROPEAN BASS grilled vegetables fresh lettuce	250 g 150 g 50 g	49 zł

— HOMEMADE PIEROGIS —

Ruthenian pierogis (dumplings stuffed with potato and cottage cheese) with caramelized onion and sour cream	350 g	25 zł
Pierogis with spinach and gorgonzola sauce	350 g	25 zł

— SALADS —

Classic CAESAR SALAD with turkey and Portuguese prosciutto herb toast	300 g	36 zł
CAESAR SALAD with shrimps (4 pcs) herb toast	300 g	40 zł
STRIPLOIN SALAD with dried tomatoes herb toast	300 g	36 zł

☺ FOR THE YOUNGEST ☺

Turkey nuggets / French fries / ketchup	300 g	20 zł
Ruthenian pierogis (dumplings stuffed with potato and cottage cheese) with caramelized onion and sour cream	350 g	25 zł
Steakhouse fries / ketchup	150 g	10 zł

— DESSERTS —

Cheesecake with meringue	150 g	18 zł
Homemade cake (<i>please ask your waiter</i>)	150 g	16 zł
Hot apple pie with ice cream and whipped cream	150 g 50 g	18 zł
FRIGATE XL SUNDAE with seasonal fruits crumble meringue fruit sauce whipped cream	350 g	28 zł
Hot raspberries with ice cream (3 scoops) and whipped cream	150g 100 g	22 zł
Beza Pavlova z waniliowym mascarpone gałka lodu owoce sezonowe/ sos owocowy	280 g	25 zł
ICE CAFE - cold milk coffee with vanilla ice cream and whipped cream	330 ml	20 zł

Please ask for an additional seasonal MENU or a daily MENU

For evenings spent together drinking WINE, we recommend our unique BOARD of ecological cheeses and cold cuts from our ECO-bazaar and smoked meats from our smoking chamber | herb toasts (for 2 people) PLN 40

Collection of selected WINES | BEERS from the German TUCHER brewery | selected RUMS from around the world in separate MENU pages; please ask your waiter

— HOT BEVERAGES —

Mulled white wine	250 ml	18 zł
Black tea with Galeon Rum	200 ml 20 ml	18 zł
Flowering tea NEW!		25 zł
Butterfly tea - blue magic		15 zł
„RICHMONT” tea served in a pot, various flavours (<i>details in a separate tea menu</i>)		14 zł

☞ SEGAFREDO ZANETTI COFFEE ☞

Americano/espresso		12 zł
Double espresso		18 zł
Cappuccino/ Latte		18 zł
Coffee Baileys (20 ml) whipped cream		24 zł

— COLD BEVERAGES —

Coca-cola/Fanta/Sprite/Tonic Water	0,25 l	8 zł
Kropla Beskidu mineral water	0,33 l 0,75 l	6 zł 10 zł
Fuzetea - various flavours	0,25 l	8 zł
BURN energy drink	0,25 l	18 zł
Carton juice: orange, grapefruit, black currant, banana, apple	0,5 l	8 zł
Homemade fruit compote	0,33 l	6 zł
Freshly squeezed juice	0,15 l	15 zł

• SPIRITS •

Vodkas: Finlandia Absolut Żubrówka	40 ml	12 zł
Flavoured vodkas: cherry quince black currant walnut	40 ml	12 zł
Martini Bianco	80 ml	22 zł
TEQUILLA	40 ml	20 zł
GIN Bombay Sapphire	40 ml	21 zł
RUM: Bacardi White	40 ml	18 zł
RUM: Havana Club	40 ml	20 zł
RUM: Abuelo/Agnostura	40 ml	23 zł
WHISKY: Jack Daniels/ Ballantines	40 ml	18 zł
WHISKY: Glenmorangie Single Malt	10YO 12YO 15YO	40 50 60 zł
LIQUEUR: Bailey's		19 zł
LIQUEUR: Jagermeister		16 zł

Have a nice day ...