

COCKTAILS



LIMONCELLO SPRITZ

Limoncello
Prosecco wine
sparkling water
ice cubes
lemon

38 zł



BACARDI COLA

Bacardi rum
lime
Coca - Cola
ice cubes

38 zł



MOJITO

Bacardi rum
brown cane sugar
Virgin mojito
Drop of Délice
lime
mint
ice cubes

38 zł



CAMPARI

Campari
Cappy orange juice
orange particles
ice cubes

38 zł



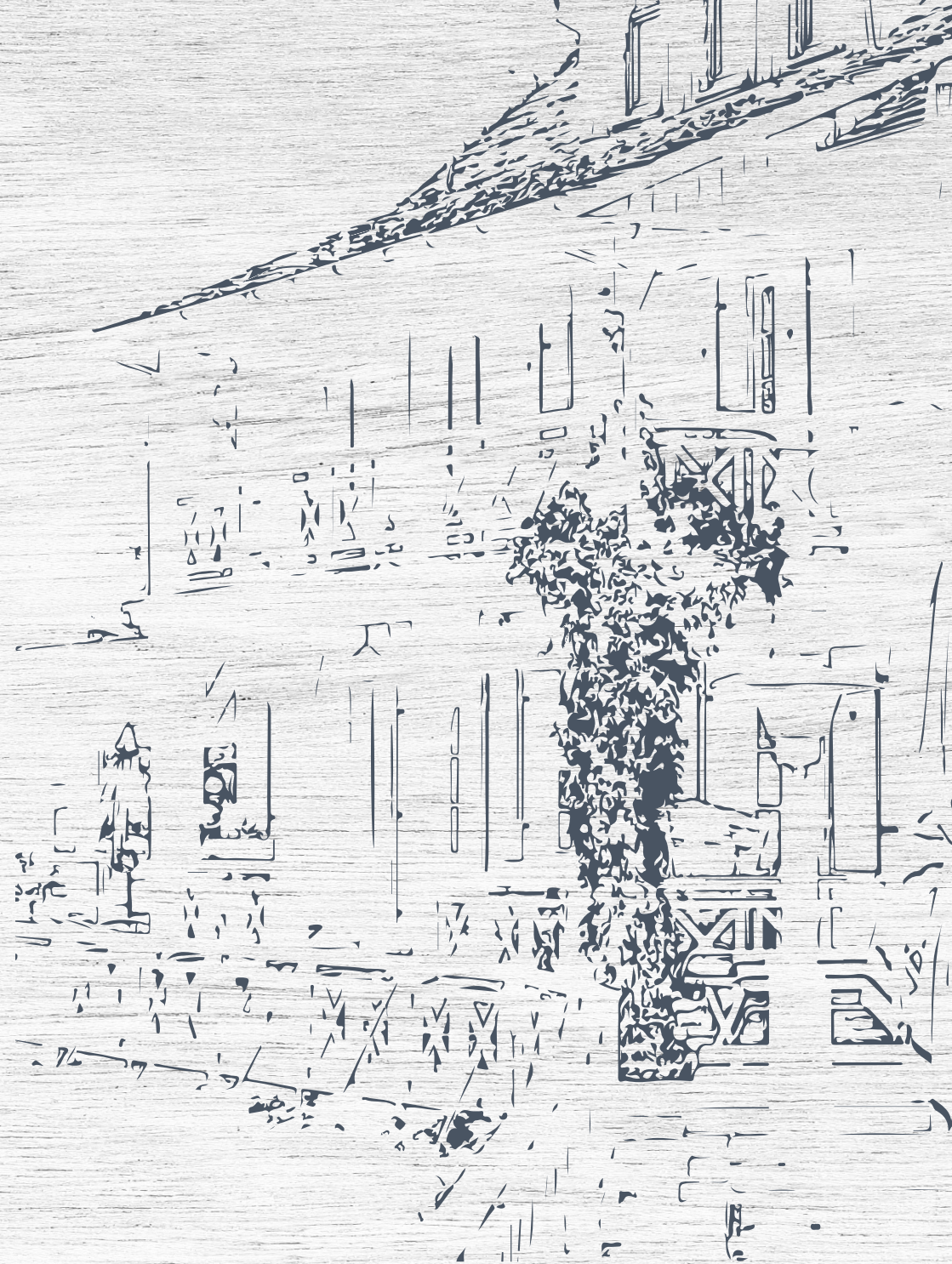
APEROL SPRITZ

3 parts of Prosecco wine
2 parts of Aperol
1 part of mineral water
Kropla Délice sparkling water
ice cubes
a slice of orange

38 zł

Please be advised that the dishes may contain allergens, a detailed list of them can be found in a separate card available at the bar. Please ask the staff.

The waiting time for the second dish in heavy traffic can be longer, we kindly ask for your understanding.




FREGATA
LAKE CLUB


MENU



SPRING | SUMMER



EN

STARTERS			
Bruschetta with pulled duck roasted onion cherry with chilli		80 g 100 g	26 zł
Campfire potato herring tartar sauce		100 g 150 g	36 zł
Smoked beef tartare brown butter toast		100 g 100 g	44 zł

SOUPS			
<i>soups & stews served in baked bread with garlic sauce</i>			
Old polish sour soup with egg and white sausage OUR BESTSELLER FOR 20 YEARS		350 ml	34 zł

SOUPS			
<i>served traditionally on a plate 350 ml</i>			
Fish soup with seafood baguette		350 ml	28 zł
Broth of four meat kinds with homemade noodles (saturday, sunday)		350 ml	22 zł
Vegan goulash with chickpeas and smoked tofu	 	350 ml	23 zł
Old polish sour soup with egg and white sausage		350 ml	23 zł
Homemade soup		350 ml	22 zł
Seasonal soup		350 ml	26 zł


Ask the staff about the current homemade and seasonal soup or ask for an insert to the MENU card.

PASTAS			
Penne with pork tenderloin sun-dried tomatoes garlic chanterelles balsamico		380 g	49 zł
Spaghetti with shrimps peas cherry tomato garlic Parmesan		380 g	49 zł

MEAT DISHES			
Half duck roasted in Porto and oranges potato dumplings red cabbage cherry sauce		500 g 100 g 100 g	72 zł
Beer roasted pork shank sautéed cabbage campfire potato		500 g 100 g 100 g	58 zł
Traditional Polish pork chop champignons campfire potato salad		250 g 100 g 100 g 50 g	58 zł
Pork tenderloin wrapped in bacon creamy sauce with boletus mushrooms campfire potato beetroot parsley carrot		200 g 100 g 100 g 50 g	62 zł
Turkey roulade with feta cheese and sun-dried tomatoes blue cheese sauce spinach and potato pancake sugar peas		200 g 100 g 100 g 50 g	59 zł
Slow braised beef rib own sauce Potato from the campfire pickled vegetables		320 g 100 g 50 g	62 zł

FISH DISHES			
<i>Regional dish</i>			
“Kłódzki” TROUT smoked in our smokehouse Potato from the campfire salad horseradish sauce		300 g 100 g 50 g	54 zł
<i>Regional dish</i>			
Fried „Kłódzki” TROUT fries raw vegetable Salad		300 g 200 g 100 g	54 zł
Zander potato puree with chives seasonal vegetables creamy zucchini and leek sauce		160 g 150 g 100 g	59 zł
Whole baked LABRAX grilled vegetables campfire potato		250 g 150 g 50 g	59 zł

HOMEMADE DUMPLINGS			
“Pierogi ruskie” – dumplings with potato and cottage cheese stuffing caramelized onions sour cream		350 g	33 zł
Dumplings with spinach Blue cheese sauce		350 g	33 zł

SALADS			
Grilled turkey lettuce grilled zucchini baked pumpkin cherry tomatoes herbal toast		300 g	44 zł
Fresh lettuce with ECO-cheese seasonal fruits cherry tomatoes roasted sunflower seeds honey and mustard dressing herb toast		300 g	47 zł

☺ FOR THE KIDS ☺			
“Pierogi ruskie” – dumplings with potato and cottage cheese stuffing caramelized onions sour cream		350 g	33 zł
Turkey nuggets fries ketchup		300 g	32 zł
Steakhouse fries ketchup		150 g	15 zł
Pancake with vanilla cottage cheese fruit		1 piece – 150 g	27 zł

DESSERTS			
Hot apple pie ice cream scoop whipped cream		150 g 50 g	27 zł
Pavlova meringue with vanilla mascarpone ice cream scoop seasonal fruits fruit sauce		280 g 50 g	31 zł
Ice cream cup 3 scoops whipped cream fruits		60 g 3 x 50 g	27 zł









Please ask for additional seasonal MENUS or MENU of the day.

			
For shared evenings with wine, we recommend our unique cheese and charcuterie BOARD from our smokehouse herbed toasts			
60zł / Person			

Products marked with this logo  available in our Ecomarket

HOT BEVERAGES			
Blooming tea		600 ml	27 zł
Butterfly tea – blue magic		200 ml	19 zł
“RICHMONT” teas served in a jug, different flavors		350ml	18 zł
(see separate tea card for details)			

 SEGAFREDO ZANETTI COFFEES 			
Espresso		40ml	15 zł
Americano (with or without milk)		120ml	15 zł
Double espresso		80ml	20 zł
Cappuccino		200 ml	22 zł
Latte		220 ml	22 zł
Baileys Cofee whipped cream		180 ml 20 ml	28 zł
Ice coffee whipped cream		300 ml	22 zł

COLD BEVERAGES			
 <i>elive</i> natural mineral water still carbonated		330 ml	8 zł
		750 ml	16 zł
Homemade compote		200 ml	10 zł
Freshly squeezed fruit juice		150 ml	20 zł
Juice boxes: orange, apple, grapefruit, banana, blackcurrant		250 ml	11 zł
   		250 ml	16 zł
 Tonic Water, Virgin Mojito,		250 ml	16 zł
 lemon with lemongrass, peach with hibiscus		250 ml	16 zł
 energy drink		250 ml	28 zł
Blue Lagoon lemonade		250 ml	20 zł
		1 000 ml	64 zł

BEER			
We offer a wide selection of beers from the Tucher Brewery (see separate card for details)			
We recommend a gift set; 6 pieces of TUCHER beer			

WINE			
Specially selected best kinds of wine, composed to emphasize the taste of our dishes and provide you with a feast for the taste buds (see separate card for details)			

SPIRITS			
WÓDKI	40 ml	RUM	40 ml
Finlandia	17 zł	Bacardi White	20 zł
Absolut	17 zł	Abuelo	25 zł
Wyborowa	13 zł	<div>Additionally, for connoisseurs of the taste of maritime rums, we have real gems from the pinot Wine&Spirits collection (details in the rums section)</div>	
Żubrówka	15 zł		
Flavored vodkas	15 zł		
cherry, quince, black currant, walnut			
VERMOUTH	80 ml	WHISKY	40 ml
Martini Bianco	22 zł	Jack Daniels	20 zł
		Ballantines	20 zł
		Glenmorangie 10 YO	40 zł
TEQUILA	40 ml	Glenmorangie 12 YO	50 zł
Tequila Blanco	28 zł	Glenmorangie 14 YO	60 zł
GIN	40 ml	LIKIERY	40 ml
Bombay Sapphire	25 zł	Bailey's	20 zł
		Jagermeister	19 zł

 Vegan product

 Ecomarket product