

## SET MENU I

### Amuse bouche

Smoked mackerel paste, pickled cucumber, freshly baked baguette

### Starter or soup to choose

SEAFOOD STATION HERRING, potato salad, creme fraiche

TRADITIONAL FISH SOUP, tomatoes, vegetables, dill

### Main course to choose

SEAFOOD PASTA, tagliatelle, shrimp, mussels, calamari, wine and butter sauce

SALMON LOCH DUART, seasonal vegetables, confit potatoes, beurre blanc sauce

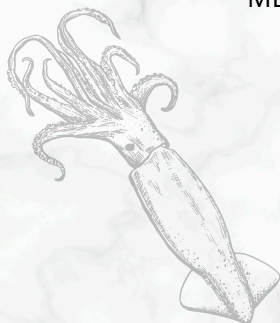
BIO CHICKEN BREAST, seasonal vegetables, pistachios, sun-dried tomatoes

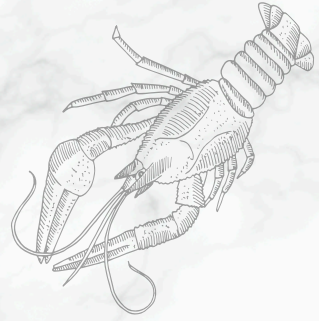
### Dessert

MERINGUE WITH MASCARPONE , fresh fruits

Still and sparkling water, coffee, tea

Price: 189 PLN /per person





## SET MENU II

### Amuse bouche

Smoked mackerel paste, pickled cucumber, freshly baked baguette

### Starters

SEAFOOD STATION HERRING, potato salad, creme fraiche

MOONFISH CEVICHE, shrimp vannamei, sweet potato puree, coriander, tiger milk

AHI POKE TUNA, tuna tartare, mango, avocado, cucumber lime, coriander

### Main course to choose

SEAFOOD PASTA, tagliatelle, shrimp, mussels, calamari, wine and butter sauce

SCOTISH SALMON LOCH DUART, seasonal vegetables, confit potatoes, beurre blanc sauce

SCALLOPS, salad, cherry tomatoes, capars, parmesan

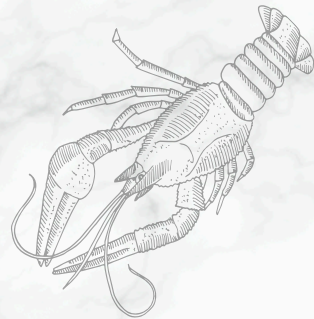
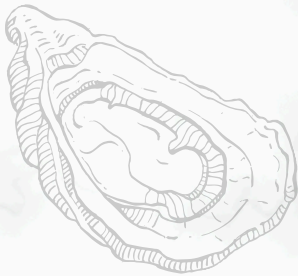
### Dessert

MERINGUE WITH MASCARPONE , fresh fruits

Still and sparkling water, coffee, tea

Price: 239 PLN / per person





## SET MENU III

### Amuse bouche

Smoked mackerel paste, pickled cucumber, freshly baked baguette

### Starters

MOONFISH CEVICHE, shrimp vannamei, sweet potato puree, coriander, tiger milk  
AHI POKE TUNA, tuna tartare, mango, avocado, cucumber lime, coriander  
TATAR Z DORADY RÓŻOWEJ, szalotka, kolendra, ogórek, chill, fingerlime, kolendra  
TATAR WOŁOWY, szalotka, ogórek, żótko, majonez truflowy

### Main course to choose

GRILLED OCTOPUS, salad, caper, cherry tomatoes, parmesan, vinegret sauce  
TUNA STEAK, house salad, chips, ponzu sauce  
GRILLED SHRIMPS, garlic, shallots, house salad  
BIO CHICKEN BREAST, sesonal vegetable, pistachios, sun dried tomatoes

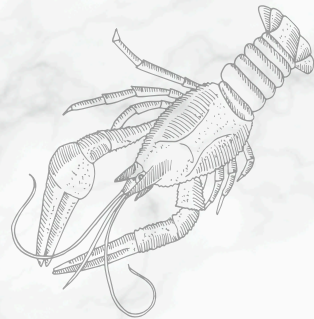
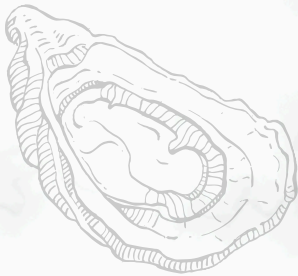
### Dessert

MERINGUE WITH MASCARPONE , fresh fruits

Still and sparkling water, coffee and tea

Price per person: 289 zł





## SET MENU EXCLUSIVE

### Amuse bouche

Smoked mackerel paste, pickled cucumber, freshly baked baguette  
FRESH OYSTER, served with lemon and mignonette sauce

### Starter or soup to choose:

OCTOPUS CARPACCIO , tomato and shallots salsa, olive

AHI POKE TUNA, Tuna tartare, avocado, mango, cucumber, lime, coriander

SCALLOPS TARTARE, french trout caviar, orange, coriander, chilli, lemon-mayo

BEEF TARTARE, shallots, pickles, egg yolk, truffle-mayo

### Main Course to choose:

Octopus, salad, capers, cherry tomatoes, parmesan, sos vinegret

LOBSTER MAC & CHEESE, pasta au gratin, lobster and shrimp meat, Cheddar & Gruyère  
cheese, house salad

SEABASS filet, truffle puree, sesonal vegetables, emulsja cytrynowa

BEEF STEAK GRILLED, demi glace sauce, fries, house salad

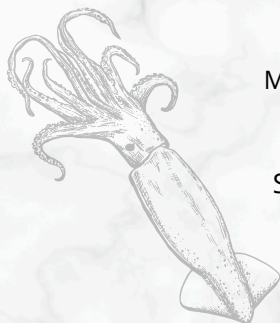
### Dessert to choose:

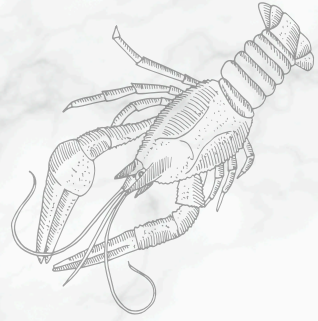
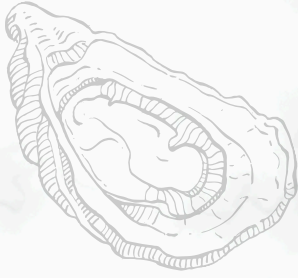
MERINGUE WITH MASCARPONE , fresh fruits

PISTACHIO TIRAMISU, wanilia ice cream

Still and sparkling water, coffee and tea

Price per person: 339 zł





## ADD YOUR FAVOURITES

### FRESH OYSTERS PLATTER

6 szt/88zł 12 szt/168zł 24 szt/304zł

### FRESH SHRIMP PLATTER served on ice with lemon mayo

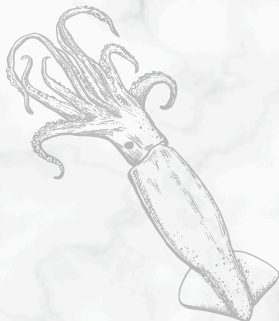
12 szt/ 89zł 24 szt/ 169zł

### FRENCH TROUT CAVIOR

50g / 179zł

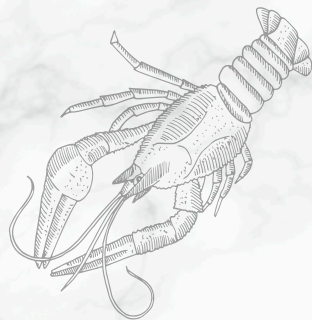
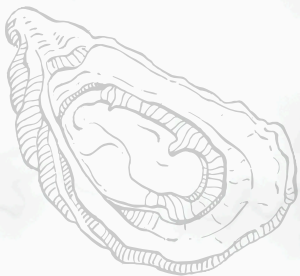
### CAVIAR EXCLUSIVE SET

CAVIAR Antonius Syberian 30g , Oscietra 30g and French Trout 50g  
Set / 649zł



**We also have a special sets:  
MEAT Set Menu and VEGE Set Menu  
available upon request**





## ZAPRASZAMY DO REZERWACJI INDYWIDUALNYCH I GRUPOWYCH

Przygotujemy dla Państwa oferty na życzenie,  
oferty cateringowe i według indywidualnych preferencji.

**Seafood Station SOPOT**  
**ul. Dworcowa 7**  
**tel. 58 5238855**

**Seafood Station WARSAW**  
**Aleje Jerozolimskie 93**  
**tel. 22 6602266**

**biuro@seafoodstation.pl**

\*Do rachunku doliczane jest 10% opłaty serwisowej.

