

DECEMBER 2025



SZTUKA

CELEBRATE IN STYLE

HOLIDAY OFFER FOR COMPANIES AND GROUPS

MENU standard

Classic flavours of the Polish holidays in our team's own signature interpretation.

The menu blends tradition and simplicity with attention to every detail and the highest-quality ingredients.

STARTERS

beef tartare - mushroom mayonnaise - lovage
charred herring - braised onions with raisins - fresh jalapeño - almonds
dumplings with cabbage and mushrooms - butter - chives
sourdough bread - butter

SOUP

red borscht made with our own fermented beet starter - roasted beets - marjoram - horseradish

MAIN COURSE *(choice required before the reservation)*

MEAT DISH

duck leg confit (slow-cooked in fat) - potato dumpling - braised red cabbage with warm spices - meat gravy with cranberries

FISH DISH

cod croquette - potato gratin - braised kale - chive butter sauce

VEGAN DISH

roasted cauliflower - caramelised cauliflower purée - hazelnut - chimichurri with bay leaf, mint and basil

DESSERT

chocolate mousse with Maldon salt - spiced ice cream - plum confiture

price: 195 pln



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MENU premium

*A refined take on holiday flavours, prepared with the finest seasonal ingredients.
The menu blends tradition with finesse and a modern culinary approach.*

STARTERS

beef tartare - mushroom mayonnaise - lovage - black garlic
duck and foie gras pâté - homemade roasted apple mustard - pickled cranberries
dumplings with cabbage and mushrooms - chive emulsion - black truffle
charred herring - braised onions with raisins - jalapeño - almonds
sea lettuce trout in aspic - lemon purée - trout caviar
sourdough bread - French brioche - butter

SOUP (choice required before the reservation)

mushroom cream - sour cream - tarragon
red borscht made with our own fermented beet starter - roasted beets - marjoram - horseradish

MAIN COURSE (choice required before the reservation)

MEAT DISH

Polish roast beef steak - potato dumpling - kale braised with bone marrow - French mustard sauce

FISH DISH

grilled Scottish salmon - roasted pumpkin purée - artichoke - butter sauce with trout caviar

VEGAN DISH

roasted cauliflower - caramelised cauliflower purée - hazelnut - chimichurri with bay leaf, mint and basil - truffle

DESSERT

homemade poppy seed cake - spiced ice cream - plum confiture

price: 295 pln

ADDITIONAL INFORMATION

Drinks are charged separately according to your order.

A 10% service fee will be added to the bill.

The entire restaurant can be reserved exclusively for your event, depending on the number of guests.

A reservation requires a deposit of 50% of the total order value.

If we receive another inquiry for the same date, earlier confirmation of the reservation may be required.

Live music is available on request (harp or guitar duo) - price from 1,500 PLN.

SZTUKA

signature · seasonal
local · unexpected

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