

BREAKFAST

buffet table with a wide selection of hot and cold dishes and drinks
served daily from 8:00 am to 11:00 am

49 zł

APPETIZERS

SALADS

STEAK TARTARE 62 zł

minced beef / pickles / marinated
chanterelles

CHICKEN LIVER 42 zł

chicken liver / apple / mead / marjoam

BALTIC HERRING 36 zł

croutons / tartar sauce / dill oil

PIRI PIRI PRAWNS 49 zł

prawns (8psc) / white wine / butter /
parsley / piri piri peppers / cherry tomatoes

BEETROOT CARPACCIO 39 zł

beets / goat cheese / walnuts / rucola / e
xtra virgin oil

GRILLED CHICKEN SALAD 46 zł

chicken / romaine lettuce / roasted halloumi /
red pepper / tomato / bacon chips / garlic sauce

SALMON SALAD 55 zł

salmon / dried tomato / avocado / pomegranate
/ green peas / mango sauce

KREDENS SALAD 49 zł

rucola / romaine lettuce / avocado / goat cheese /
baked beetroot / seasonal fruit / walnuts /
raspberry vinaigrette



Was is tasty? Share your opinion with others and
recommend us to your friends!



 **vegetarisches Gericht**
**CAUTION: Please be advised that
some of our menu items may contain wine



SOUPS

CHICKEN BROTH 23 zł

beef & chicken broth / fresh vegetables /
egg noodles of our product

FISH SOUP 36 zł

fish broth / tomatoes / seafood: salmon, cod,
octopus, shrimps, squid

WHITE VEGETABLES CREAM 27 zł

roasted celery/ roasted parsley / garlic /
white wine / parmesan cheese / croutons

SOUR SOUP 32 zł

white sausage / mushrooms / bacon /
egg / bread

FLOUR

FISH

PIEROGI WITH DUCK MEAT 52 zł

*dumplings (6 psc) / onion and apple
lard / heather honey / marjoram*

DUMPLINGS WITH DUCK 51 zł

dumplings / duck / mushroom sauce

SPINACH PAPPARDELLE 42 zł

*pappardelle pasta / spinach /
gorgonzola cheese / cream sauce*

PENNE PASTA 45 zł

WITH CHICKEN AND BROCCOLI

penne / chicken /broccoli / cream

SPELT SPAGHETTI 47 zł

*spelled pasta / chicken / zucchini / tomato /
rucola / parsley / parmesan*

HALIBUT STEAK 61 zł

*halibut / peanut paste / baked potatoes /
salad mix*

PIKE PERCH FILLET 67 zł

*pike perch / puree with truffle / sugar peas /
carrots / cauliflower*

OVEN BAKED SALMON 79 zł

*salmon / lentils / kale / mango sauce / peas /
vegetables stewed in white wine and butterlle z
cukinii / sos mango*



/KREDESMIEDZYDROJE

MEAT

PORK RIB ROAST 53zł

*pork chop / horseradish sauce /
baked potatoes / fried cabbage*

WILD BOAR'S NECK 75 zł

*neck / demi glace sauce / celery puree /
green peas / lentils / blanched chanterelles*

SLOW BRAISED BEEF CHEEKS 58 zł

*poliki / puree ziemniaczane / chrzan /
zielone sałaty*

OVEN BAKED CHICKEN FILLET 52 zł

*chicken * / mashed potatoes / spinach*

*THE MEAT MAY CONTAIN BONES

SIRLOIN 155 zł

*beef steak / grilled vegetables / roasted
potatoes / pepper sauce*

PORK TENDERLOIN 66 zł

*tenderloin / chanterelle sauce / mashed
potatoes / vegetables stewed in butter*

HALF OF A DUCK 67 zł

*duck / heather honey / blackcurrant
sauce / potato dumplings / beetroots*

*Information about the content of allergens and intolerance-causing substances in
the dishes served can be obtained in writing from the waiter.*



SEASONAL DRINKS

TRADITIONAL LEMONADE

water / lemon juice / sugar / ice

MULLED WINE

orange / cloves / anise / cinnamon

GROG

white rum / orange / lemon / brown sugar

HOT CINNAMON SPICE TEA

*citrus / cloves / cinnamon / anise /
honey or raspberry syrup*

HOT CHOCOLATE

chocolate

HOT CHOCOLATE WITH CHILLI

chocolate / chilli

APPLE PIE

vanilla ice cream / cinnamon crumble

BROWNIE

rasberry sorbet / hot cherries

CRÈME BRÛLÉE

cream / fruit

CHEESECAKE

fruit / currant sauce

MINI TORCIK BEZOWY

meringue/ velvet lemon curd cream

13 zł 23 zł
0,3l jug

17 zł

19 zł

15 zł

16 zł

17 zł

27 zł

29 zł

27 zł

28 zł

28 zł

COFFEE

BLACK COFFEE	9 zł
WHITE COFFEE	10 zł
ESPRESSO	8 zł
ESPRESSO MACCHIATO	9 zł
ESPRESSO DOPPIO	12 zł
CAPPUCCINO	14 zł
CAFFE LATTE	14 zł
flavored syrup	2 zł
plant milk	2 zł

TEA

'RICHMONT' TEA	12 zł
black	
white	
green	
fruit	

SOFT DRINKS

WATER 0,2L	7 ZŁ
sparkling / still	
SODA 0,2L	8 ZŁ
pepsi / pepsi max / schweppes / mirinda / 7up	
JUICE 0,2L	7 ZŁ
apple / orange / black currant / tomato	
LIPTON ICE TEA 0,2L	8 ZŁ
peach / lemon	



/KREDENSMIEDZYZDROJE

CRAFT BEER

COCKTAILS

LAGER 0.5L 17 Zł
LOCAL PRODUCT, STARGARD CITY BREWERY
Pale beer, bottom fermented, unfiltered and unpasteurized. Cereal and floral aroma.

WHEAT BEER 0.5L 17 Zł
LOCAL PRODUCT, STARGARD CITY BREWERY
Top fermented wheat beer, unfiltered and unpasteurized. Sweet and sour taste.

POLISH BALTIC PORTER 0.5L 17 Zł
CRAFT BEER, STAROPOLSKI BREWERY
The domination of cherry, coffee, chocolate and cocoa. Medium bitterness at the end.

GLUTEN FREE 0.5L 16 Zł
REGIONAL KORMORAN BREWERY IN OLSZTYN
Pale, unfiltered. Classic, hop bitterness, subtle biscuit aftertaste.

ALCOHOL - FREE 0.5L 16 Zł
CRAFT BEER
Light, aromatic, with a distinct bitterness.

CUBA LIBRE 23 zł
white rum pepsi lime

APEROL SPRITZ 32 zł
aperol prosecco orange sparkling water

CAMPARI ORANGE 25 zł
campari orange juice orange ice

HUGO 25 zł
prosecco sparkling water lilac flower syrup

GIN & TONIC 25 zł
gin tonic lemon

ALCOHOL

VODKA

	40 ML / 0.7 L
BELUGA NOBLE	14 zł / 210 zł
AMUNDSEN	10 zł / 150 zł
STOCK PRESTIGE	10 zł / 150 zł
ŻŁĄDKOWA GORZKA	10 zł / 150 zł
SASKA SMAKOWA	10 zł / 150 zł

WHISKEY

	40 ML / 0.7 L
JIM BEAM BLACK	18 zł / 230 zł
JIM BEAM WHITE	15 zł
MARKERS MARK	21 zł / 290 zł
DUBLINER	15 zł
AUCHENTOSHAN 12YO	21 zł / 290 zł
AUCHENTOSHAN AMER.OAK	18 zł / 250 zł
BALLANTINES	15 zł / 250 zł

RUM

	40 ml / 0.7 l
DICTATOR RUM 12YO	12 zł

WERMUT

MARTINI BIANCO 100ML	15 zł
MARTINI EXTRA DRY 100ML	15 zł
MARTINI ROSSO 100 ML	15 zł
CAMPARI 40 ML	14 zł
APEROL 40 ML	14 zł

TEQUILA 40 ml

SALITOS SILVER	16 zł
SALITOS GOLD	16 zł
OLMECA TEQUILA DARK CHOCOLATE	16 zł
LARIOS 12	14 zł
LARIOS ROSE	12 zł

GIN 40 ml



SPECIALLY SELECTED

HESS SELECT | 75 CL  120 ZŁ

zinfandel | USA California

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chardonnay | USA California

KAIKEN SELECT | 75 CL  90 ZŁ

malbec | Argentina Mendoza

KAIKEN | 75 CL  90 ZŁ

sauvignon blanc | Argentina Mendoza

PREISS ZIMMER | 75 CL  105 ZŁ

gewurztraminer | France Alzace

RED

SENSI | 125 ML  16 ZŁ 75CL  80 ZŁ

primitivo | Italy

MONTES RESERVA | 125 ML  17 ZŁ 75CL  85 ZŁ

merlot & cabernet sauvignone | Chile

WHITE

DUCA SARGENTO | 125 ML  16 ZŁ 75 CL  80 ZŁ

pinot grigio | Italy

MONTES RESERVA | 125 ML  17 ZŁ 75 CL  85 ZŁ

sauvignon blanc | Chile

SPARKLING

PROSECCO | 125 ML  18ZŁ 75 CL  85 ZŁ

treviso | Italy

Kojder

A POLISH FAMILY VINEYARD LOCATED IN THE BUFFER ZONE
OF THE SZCZECIN LANDSCAPE PARK.

Their organic wines are characterized by lightness, freshness and a long finish. In the
interests of both:
the best aroma quality, and the environment,

KOJDER VINEYARDS BASE THE ENTIRE PRODUCTION PROCESS
ON ORGANIC FARMING SYSTEMS.

SOLARIS

The bouquet is intense and complex, offering an explosion
of exotic fruits: pineapple, peach, passion fruit, and honey

WHITE SWEET | 125 ML  22 ZŁ 75CL  120 ZŁ



CUVEE

Czyste owocowe aromaty z akcentami słodczy.
Citrus freshness mixed with sweet aromas. The taste is dominated
by ripe apple, nectarine and white peach.

WHITE SEMI-SWEE | 125 ML  25 ZŁ 75CL  140 ZŁ

FUN BY KOJDER

The smell and taste are floral and fruity.
Delicate sweetness balanced with citrus acidity.

WHITE SEMI-DRY | 125 ML  23 ZŁ 75CL  120 ZŁ



MUSCARIS

Intense flowery aromas. Noticeable aroma of lilac flower,
elderberry, bird cherry, rose and violets.

WHITE SEMI-SWEET | 125 ML  25 ZŁ 75CL  140 ZŁ

CUVEE ZERO

Floral and fruity smell and taste.
Delicate sweetness balanced with citrus acidity.

WHITE DRY | 125 ML 25 ZŁ  75CL  140 ZŁ



ROSE

Red fruit in the nose: raspberry, strawberry, red currant.
Noticeable rhubarb and strawberry flavor.

ROSE SEMI-DRY | 125 ML  25 ZŁ 75CL  140 ZŁ

JOHANNITER

Fresh citrus in the nose. Pronounced acidity, which
translates into notes of young apple, mirabelle and pear.

WHITE DRY | 125 ML  25 ZŁ 75CL  140 ZŁ



ORGANIC