












SHERATON
Sopot Hotel

Friday Buffets

Every Friday 18:00 - 22:30

- | | | |
|--|---|--|
|  Unlimited selected drinks |  Thematic menu variables |  Terrace with tables outdoors |
|  Sumptuous buffets |  Seafood |  Live music |
|  Live cooking |  Delicious desserts | |

During the upcoming Friday Buffets, we will take you on a delicious journey through:

May - Italy

June - Mexico | July - Mediterranean Sea | August - Asia
September - Italy | October - Bavaria | November - America
December - Holidays around the world

Book your table: tel. +48 506 788 728 | restauracja@sheraton.com

Price: PLN 270 Children up to 4 years free of charge, up to 12 years 50% discount*

*We kindly inform you that 10% of service charge will be added to your bill.



May - Italian Buffet - Sample Menu

Cold Buffet

Roasted beet, pear, goat cheese and walnut salad
 Beef carpaccio with arugula, capers, and lemon-infused olive oil
 Carpaccio of cherry tomatoes and baby zucchinis with basil
 Italian cold cuts and cheeses, red onion jam
 Grilled eggplant rolls with ricotta and mint
 Delicate slices of turkey in a light tuna sauce
 Burrata with asparagus and lemon olive oil
 Mini quiche with spinach and ricotta
 Crispy calamari with lemon aioli
 Mini butter croissants
 Grilled seafood with herbs and citrus fruits
 Sardines fried with parsley and lemon
 Tomato, basil, extra virgin olive oil
 Cold-smoked salmon with alder wood
 Bread / tapenades / flavored olive oils / homemade pesto

Pasta

Tagliatelle Ragù d'Anatra all'Arancia
 duck and orange ragù
 Tagliatelle Salsa ai Funghi Porcini e Timo
 porcini mushrooms and thyme
 Tagliatelle Salsa Pomodoro e Basilico Fresco
 fresh tomatoes and basil

Pizza

Margherita with buffalo mozzarella and fresh basil
 Pepperoni with spicy salami and chili honey

Napoje

Red and white house wine
 Limoncello Spritz
 Coffee, tea, water

Hot Buffet

Assorted fried seafood and vegetables
 Arancini with mozzarella and green peas
 Pasta with homemade pesto made from fresh herbs
 Milanese-style risotto with porcini mushrooms and white truffle oil
 Spring minestrone with fresh vegetables and herbs
 Grilled sea bream with asparagus and lemon
 Pork tenderloin escalopes with prosciutto and sage
 Braised beef cheeks in its own juice with young vegetables
 Lasagna with spinach, ricotta, and lemon
 Ratatouille with young vegetables in a light tomato sauce
 Roasted new potatoes with rosemary

Desserts

Cannoli with ricotta cream and orange zest
 Venetian frittelle with light vanilla cream
 Almond-lemon tart
 Venetian-style marzipan
 Mascarpone tart with fresh figs
 Tiramisu with a modern twist
 Chocolate tart with pear and rosemary
 Vegan chocolate tart with raspberries and avocado
 Chocolate mousse with grappa and almonds
 Vegan coconut panna cotta with mango



[Click to see stories from previous editions!](#)

