



SHERATON

Sopot Hotel



Friday Buffets

Every Friday 18:00 - 22:30

- Unlimited selected drinks
- Variable menu themes
- Terrace with tables outdoors
- Rich buffets
- Seafood
- Live music
- Live cooking
- Delicious desserts

During the upcoming Friday Buffets, we'll take you on a delicious journey through
September - Italy

Book a table: tel. +48 506 788 728 restauracje@sheraton.com |
www.opentable.com

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

We kindly inform you that a 10% service fee will be added to your bill.



Sample menu | September - Italy

Cold buffet

Salad with roasted beets, pears, goat cheese, and walnuts

Beef carpaccio with arugula, capers, and lemon olive oil

Carpaccio of raspberry tomatoes and baby zucchini with basil

Italian cold cuts and cheeses, red onion jam

Grilled eggplant rolls with ricotta and mint

Tender slices of turkey in a light tuna sauce

Burrata with asparagus and lemon olive oil

Mini quiches with spinach and ricotta

Crispy calamari with lemon aioli

Mini butter croissants

Grilled seafood with herbs and citrus

Sardines sautéed 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

Beverages

House red and white wine

Coffee, tea, water

Hot buffet

Mixed fried vegetables and seafood

Arancini with mozzarella and green peas

Pasta with homemade pesto made
from young herbs

Milanese-style risotto with porcini mushrooms
and white truffle oil

Spring minestrone with young vegetables
and herbs

Grilled sea bream with asparagus and lemon

Pork tenderloin escalopes with prosciutto
and sage

Braised beef cheeks in their own juices
with young vegetables

Lasagna with spinach, ricotta, and lemon

Ratatouille made 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



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