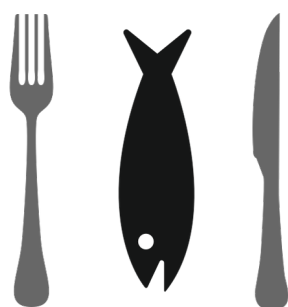


MENU



100 JEZIOR
RESTAURACJA



We are a place where food becomes an experience, and gatherings take on a truly special character.

Our passion for cuisine, unique atmosphere, and picturesque location on the shores of Lake Jaroszewskie make us stand out.

Restaurant 100 Jezior and the Słoneczna Resort are located in the heart of the tourist center of the Sieraków–Międzychód Lake District. The history of our resort dates back to the last century. Słoneczna was built in the 1960s, and since 1996 it has been a family-run business.

We specialize in organizing and hosting various family and social events, including weddings. Our greatest advantage is a spacious hall that takes your breath away with its stunning view of the scenic Lake Jaroszewskie. The bright interior of our hall gives every celebration a unique atmosphere, creating unforgettable moments.

By choosing our restaurant, you can be sure that the regional dishes we serve—rich in meat and fish specialties—are of the highest quality. Our professional staff will ensure the comfort and convenience of all Guests, making your special day even more extraordinary.

In addition, our Guests can enjoy accommodation in comfortable rooms and apartments located right on the shores of Lake Jaroszewskie.

We wish you a delightful culinary experience!



gluten-free option



vege



STARTERS & SOUPS

Meat broth made from a variety of meats, served with hand-poured noodles, boiled carrot, and fresh parsley	19,00 PLN
Tomato cream soup with basil, mozzarella & parsley olive  	23,00 PLN
Butter-fried shrimp with cherry tomatoes, arugula & croutons Recommended wine: Lot Puszczyka (Polish, dry, white, sparkling, Winnica Zielona)	33,00 PLN
Beef tartare with onion, marinated shiitake mushrooms, Dijon mustard & crouton Recommended wine: Rio Lio (Spanish, red, dry, Monastrell)	32,00 PLN

SALADS

Cazar Salad Fried chicken / cherry tomatoes / romaine lettuce / croutons / dressing Recommended wine: Rio Lio (white, dry, Spanish, Sauvignon Blanc)	32,00 PLN
Grilled halloumi salad  Lettuce / halloumi / cherry tomato / dressing/bread Recommended wine: Lot Puszczyka (Polish, dry, white, sparkling, Winnica Zielona)	28,00 PLN



MAIN COURSES

Butter-fried pike-perch fillet , served on celeriac purée with green peas and seasonal vegetables Recommended wine: Rio Lio (white, dry, Spanish, Sauvignon Blanc)		62,00 PLN
Fish and chips : panko-breaded fried cod, served with coleslaw, garlic zucchini, steakhouse fries and tartar sauce Recommended wine: Rio Lio (white, dry, Spanish, Sauvignon Blanc)		57,00 PLN
Duck breast marinated in oranges, served on celeriac purée, carrot mousse and red cabbage in wine, with Jerusalem artichoke chips Recommended wine: Souvinier (Polish, dry, white, Winnica Zielona)		58,00 PLN
Traditional pork schnitzel , served with sautéed onion, mushrooms, sauerkraut and boiled potatoes Recommended wine: Souvinier (Polish, dry, white, Winnica Zielona)		39,00 PLN
BBQ roasted ribs , served with braised cabbage, roasted potatoes with gzik cheese and mustard sauce Recommended wine: Rio Lio (Spanish, red, dry, Monastrell)		52,00 PLN
Chicken fillet marinated in honey and Dijon mustard, served on truffle mashed potatoes with grilled vegetables Recommended wine: Souvinier (Polish, dry, white, Winnica Zielona)		39,00 PLN
Tagliatelle with spinach and cherry tomatoes in a creamy sauce Recommended wine: Lot Puszczyka (Polish, dry, white, sparkling, Winnica Zielona)		39,00 PLN

FOR KIDS

Chicken bites in panko / fries / coleslaw	28,00 PLN
Cheese dumplings with browned butter and cinnamon	29,00 PLN

DESSERTS

Pistachio cheesecake	26,00 PLN
Vanilla ice cream with warm raspberries	21,00 PLN

Service charge for tables over 7 people: a 10% fee will be added to the bill for service.



HOT BEVERAGES

Espresso illy <i>illy</i>	8,00 PLN
Espresso tonic illy <i>illy</i>	14,00 PLN
Cappuccino illy <i>illy</i>	13,00 PLN
Americano illy <i>illy</i>	12,00 PLN
White coffee illy <i>illy</i>	12,00 PLN
Turkish coffee	11,00 PLN
Latte illy <i>illy</i>	15,00 PLN
Flavored latte illy <i>illy</i>	16,00 PLN
Tea black, fruit, green	12,00 PLN

*Plant-based or lactose-free milk available

HOT COLD BEVERAGES

Cappy juice 0.25 l (pomarańczowy, jabłkowy, porzeczkowy)	10,00 PLN
Coca-Cola, Sprite, Fanta 0.25 l	9,00 PLN
Sparkling / still water 0.33 l	8,00 PLN
Carafe of water with mint and lemon 1l	13,00 PLN
Traditional lemonade 1l	19,00 PLN
Elderflower lemonade 1l	19,00 PLN

COCKTAILS

Aperol Spritz	26,00 PLN
Prosecco / Aperol / sparkling water	
Aperlo Spritz 0%	26,00 PLN
Prosecco / Aperol / sparkling water	
Hugo	26,00 PLN
Prosecco / elderflower syrup / sparkling water	
Sunny Venice	26,00 PLN
Prosecco / wild rose syrup / Martini Bianco / lemon juice	
Pink Lady	26,00 PLN
Strawberry gin / lime juice / sugar syrup	



ALCOHOL

Keg beer: Książęce Wheat

0,5 l 16,00 PLN
0,3 l 14,00 PLN

Bottled beer

Perła Export / Pniewskie Dark / Pniewskie Lager / Pniewskie Pils / Książęce Wheat

0,5 l 16,00 PLN

Lech Free beer (regular, flavored)

14,00 PLN

WINES

Marek Kondrat Wines

ODE Muscat Moelleux, white, sweet

19,00 PLN 
glass 150 ml

60,00 PLN 
bottle 750 ml

Principe Verdejo Frizzante, white, sweet

Faust Riesling, organic, white, semi-dry

Beauvignac, white, dry, Chardonnay

Rio Lio, Spanish, white, dry, Sauvignon Blanc

Rio Lio, Spanish, red, dry, Monastrell

Primitivo Puglia, red, dry

Castro Regio, red, semi-sweet

Beauvignac Le Moelleux Rosé, semi-sweet, rosé

Winnica Zielona Wines

Local winery located on the other side of Lake Jaroszewskie

26,00 PLN 
glass 150 ml

90,00 PLN 
bottle 750 ml

Souvinier, white, dry

Łoś Puszczyka, white, dry, sparkling

Puszczyk, white, dry

Orange Cuve, white, dry

Peł Nat, red, dry, sparkling

Sweet November, white, sweet

26,00 PLN 
glass 150 ml

130,00 PLN 
bottle 500 ml

Aura, white, sweet



Allergen Information:

Chicken broth with hand-poured noodles – contains allergens: celery, eggs, milk (including lactose), cereals containing gluten

Tomato cream soup with basil and mozzarella – contains allergens: milk (including lactose)

Chilled beetroot soup with egg – contains allergens: milk (including lactose), eggs

Butter-fried shrimp with cherry tomatoes, arugula and croutons – contains allergens: milk (including lactose), eggs, cereals containing gluten

Caesar salad: romaine lettuce, Parmesan, mayonnaise, garlic, cherry tomatoes – contains allergens: milk (including lactose), cereals containing gluten

Grilled halloumi salad – contains allergens: milk (including lactose), eggs, cereals containing gluten

Fried egg served with mashed potatoes, green beans with bacon, and cucumber salad (also available without bacon) – contains allergens: milk (including lactose), eggs, cereals containing gluten

Chicken fillet marinated in honey and Dijon mustard, served on truffle mashed potatoes with grilled vegetables – contains allergens: mustard, milk (including lactose)

Chicken bites in panko served with roasted sweet potatoes and coleslaw – contains allergens: cereals containing gluten, eggs, milk (including lactose)

BBQ roasted ribs, served with roasted potatoes with cottage cheese, braised cabbage and mustard sauce – contains allergens: mustard, milk (including lactose)

Traditional pork schnitzel with braised cabbage and boiled potatoes – contains allergens: cereals containing gluten, milk (including lactose), eggs

Tagliatelle with fresh spinach in creamy sauce – contains allergens: cereals containing gluten, milk (including lactose), eggs

Fish and chips: panko-breaded fried cod with fries, tartar sauce and coleslaw – contains allergens: fish, cereals containing gluten, eggs, milk (including lactose)

Butter-fried pike-perch fillet, served on celeriac purée with green peas and seasonal vegetables – contains allergens: fish

Fish burger in a buttery bun, served with sweet potato fries, coleslaw and tartar sauce – contains allergens: fish, cereals containing gluten, eggs, milk (including lactose)

Fried trout from our ponds with butter and parsley – contains allergens: fish, cereals containing gluten, milk (including lactose)

Spinach gnocchi with parsley pesto, pine nuts and Parmesan – contains allergens: cereals containing gluten, milk (including lactose), eggs

Pistachio cheesecake – contains allergens: milk (including lactose), eggs, nuts

Pavlova meringue – contains allergens: milk (including lactose), eggs