

## STARTERS

<b>TOAST SKAGEN   160 g</b> .....	32 PLN
shrimp salad topped with caviar on crispy toast	
<i>Allergens: eggs, fish, gluten, milk, mustard seeds, shellfish</i>	
<b>SMOKED SALMON   180 g</b> .....	45 PLN
with caviar and creamy chive sauce	
<i>Allergens: fish, gluten, milk</i>	
<b>MARINATED SCALLOPS   150 g</b> .....	21 PLN
with fennel and apple salad	
<i>Allergens: gluten, shellfish</i>	
<b>BEEF TARTARE   160 g</b> .....	42 PLN
with pickled morels, egg yolk and mustard dressing	
<i>Allergens: eggs, gluten, milk, mustard seeds</i>	
<b>SAUTÉED AND CREAMY MORELS   160 g</b> .....	48 PLN
with Jerusalem artichoke and toast	
<i>Allergens: gluten, milk</i>	

## SOUPS

<b>CREAMY CAULIFLOWER SOUP   250 ml</b> .....	15 PLN
with sautéed shrimps	
<i>Allergens: gluten, milk, shellfish</i>	
<b>CRAYFISH SOUP   250 ml</b> .....	18 PLN
with bread and butter	
<i>Allergens: gluten, milk, shellfish</i>	
<b>SOUP OF THE DAY   250 ml</b> .....	15 PLN
<i>Allergens: ask your waiter</i>	

## FLATBREADS

<b>GÅRD FLATBREAD WITH CHICKEN   350 g</b> .....	38 PLN
lettuce, bacon, avocado, pickled red onion, mustard mayonnaise and dried tomatoes	
<i>Allergens: eggs, gluten, milk, mustard seeds</i>	
<b>GOAT CHEESE FLATBREAD   350 g</b> .....	43 PLN
with lettuce, nuts, honey and rocket salad	
<i>Allergens: eggs, gluten, milk, nuts</i>	
<b>FLATBREAD WITH CRISPY SQUIDS   350 g</b> .....	38 PLN
lettuce, mango, coriander, rocket salad and lemon-yoghurt sauce	
<i>Allergens: eggs, gluten, shellfish</i>	

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## GÅRD CLASSICS

- BURGER GÅRD | 350 g** ..... 42 PLN  
with lettuce, tomato, Jarlsberg cheese, bacon, red onion, pickled cucumber, GÅRD's dressing and steak house fries  
*Allergens: eggs, gluten, milk, mustard seeds*
- GÅRD SALAD WITH CHICKEN | 350 g** ..... 39 PLN  
Parmesan cheese, bacon, croutons, capers and GÅRD's dressing  
*Allergens: eggs, fish, gluten, mustard seeds, soya*
- GÅRD SALAD WITH PRAWNS | 350 g** ..... 45 PLN  
Parmesan cheese, bacon, croutons, capers and GÅRD's dressing  
*Allergens: eggs, fish, gluten, milk, sesame, shellfish, soya*

## FISHES

- TURBOT | 220 g** ..... 65 PLN  
with broad bean, sugar peas, tomatoes and creamy lobster bisque  
*Allergens: fish, gluten, milk, shellfish*
- MARINATED SALMON | 200 g** ..... 58 PLN  
with Sandefjord Smør sauce and pickled cucumber  
*Allergens: fish, gluten, milk, mustard seeds, soya*
- PAN FRIED MONK FISH | 250 g** ..... 65 PLN  
with sautéed asparagus, truffle croquette and garlic foam  
*Allergens: fish, gluten, milk*

## MEAT

- BLACK ANGUS TENDERLOIN | 300 g** ..... 75 PLN  
with rosti cake, sautéed spinach and gravy  
*Allergens: gluten, milk, sulphur dioxide*
- MARINATED PORK BELLY | 300 g** ..... 45 PLN  
with a fresh cabbage, radish, cucumber salad and pepper sauce  
*Allergens: gluten, sulphur dioxide*
- SUPREME CHICKEN WITH THE BONE | 280 g** ..... 68 PLN  
creamy morels and Jerusalem artichokes  
*Allergens: milk*
- GRILLED VEAL CHOP | 300 g** ..... 72 PLN  
with purée of peas and sautéed asparagus with Ramson sauce  
*Allergens: gluten, sulphur dioxide*

## GRILLED DISHES

- |   | for 2 persons | for 4 persons |
|---|---------------|---------------|
| <b>SELECTION OF GRILLED MEAT   780 g / 1600 g</b> ..... 130 PLN<br>beef, pork belly, chicken, veal chops<br><i>Allergens: none</i>                  | 130 PLN       | 240 PLN       |
| <b>SELECTION OF FISHES AND SEA FOOD   630 g / 1300 g</b> ..... 150 PLN<br>salmon, shrimps, turbot and scallops<br><i>Allergens: fish, shellfish</i> | 150 PLN       | 280 PLN       |

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## SIDES

FRENCH FRIES   150 g .....	10 PLN
<i>Allergens: gluten</i>	
POTATO PURÉE / BOILED POTATOES / POTATO SALAD   150 g .....	10 PLN
<i>Allergens: milk / Allergens: none / Allergens: gluten, milk, mustard seeds</i>	
BAKED ROOT VEGETABLES / BAKED RED BEETROOTS   120 g .....	10 PLN
<i>Allergens: none</i>	
BÉARNAISE SAUCE / PEPPER SAUCE / GARLIC SAUCE / THYME SAUCE   50 g .....	5 PLN
<i>Allergens: eggs, milk, sulphur dioxide / Allergens: gluten, sulphur dioxide / Allergens: gluten, sulphur dioxide / Allergens: gluten, sulphur dioxide</i>	
KETCHUP / MAYONNAISE / MUSTARD   20 g .....	5 PLN
<i>Allergens: celery / Allergens: eggs, mustard / Allergens: mustard, sulphur dioxide</i>	
FLAVORED BUTTER   20 g .....	5 PLN
<i>Allergens: milk</i>	

## DESSERTS

YOGHURT SORBET AND RASPBERRY ICE CREAM   150 g .....	19 PLN
with crushed rye bread and raspberry crunch	
<i>Allergens: eggs, gluten, milk</i>	
WHITE AND DARK CHOCOLATE CREAM   150 g .....	19 PLN
with crispy caramel and beetroot ice cream	
<i>Allergens: eggs, gluten, milk</i>	
GLUTEN-FREE CHOCOLATE CAKE   150 g .....	21 PLN
with almond cream and blueberries	
<i>Allergens: milk, nuts</i>	

## KIDS MENU

JEN'S SOUP   200 g .....	12 PLN
fresh tomato cream soup with noodles	
<i>Allergens: eggs, gluten, milk</i>	
KARIUS'S NUGGETS   250 g .....	22 PLN
chicken nuggets with French fries and coleslaw salad	
<i>Allergens: eggs, gluten, milk, nuts, sesame</i>	
KARIUS'S PANCAKE   200 g .....	12 PLN
pancake with caramelized apples, raisins and vanilla sauce	
<i>Allergens: eggs, gluten, milk, nuts</i>	

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## BEVERAGES

WATER EVIAN, PERRIER   33 cl .....	16 PLN
WATER EVIAN, PERRIER   75 cl .....	24 PLN
SPARKLING / STILL WATER   30 cl .....	10 PLN
7UP, MIRINDA, PEPSI, PEPSI MAX, SCHWEPES TONIC WATER   20 cl .....	10 PLN
MOUNTAIN DEW   33 cl .....	14 PLN
RED BULL   25 cl .....	18 PLN
<b>JUICES</b>	<b>20 cl</b>
APPLE, BLACKCURRANT, GRAPEFRUIT, ORANGE, TOMATO .....	10 PLN
<b>FRESH JUICES</b>	<b>20 cl</b>
ORANGE, GRAPEFRUIT, MIXED .....	18 PLN

## HOT DRINKS

<b>COFFEE</b>	
ESPRESSO   3 cl .....	12 PLN
DOUBLE ESPRESSO   5 cl .....	16 PLN
AMERICANO   9 cl .....	14 PLN
CAPPUCCINO   10 cl .....	16 PLN
LATTE MACCHIATO   30 cl .....	16 PLN

### TEAS

ALTHAUS 40 cl .....	15 PLN
<small>Assam Meleng, Darjeeling Puttabong, English Breakfast, Imperial Earl Grey, Grün Matinee, Sencha Senpai, Almond Pie, Guarana Heat, Red fruit, Rooibos Sweet Orange, Bavarian Mint, Chamomile Meadow</small>	

## BEERS

	33 cl	50 cl
OKOCIM DRAUGHT .....	12 PLN	14 PLN
CARLSBERG DRAUGHT .....	14 PLN	16 PLN
ŻYWIEC 0,0 %   33 cl .....	12 PLN	
SELECTION OF LOCAL CRAFT BEERS   50 cl .....	19 PLN	
CARLSBERG BOTTLE   50 cl .....	19 PLN	

## APERITIF / DIGESTIF

	4 cl
MARTINI RISERVA AMBRATO .....	22 PLN
MARTINI RISERVA RUBINO .....	22 PLN
NOILLY PRAT .....	22 PLN
APEROL .....	16 PLN
CAMPARI .....	16 PLN
P31 .....	25 PLN
JÄGERMEISTER .....	18 PLN
FERNET BRANCA .....	25 PLN

## SPARKLING WINES

	12 cl	75 cl
BASTETS CAVA BRUT .....	22 PLN	125 PLN
GANCIA PROSECCO .....	22 PLN	125 PLN
MOËT & CHANDON BRUT IMPERIAL .....	59 PLN	360 PLN
TAITTINGER BRUT RESERVE   37,5 cl .....	190 PLN	380 PLN
DOM PERIGNON BRUT VINTAGE   75 cl .....		990 PLN

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## WHITE WINES

	15 cl	75 cl
FÉLIX SOLIS CONSIGNA ..... Chardonnay	15 PLN	70 PLN
VILLA BELVEDERE ..... Pinot Grigio	25 PLN	120 PLN
TORRES VERDEO ..... Verdejo	27 PLN	130 PLN
RAWSON'S RETREAT ..... Riesling	29 PLN	140 PLN
CHATEAU SOUVERAIN ..... Sauvignon Blanc	30 PLN	150 PLN
CRUDO ..... Catarratto Zibibbo	30 PLN	145 PLN
WINNICA TURNAU ..... Solaris	31 PLN	155 PLN
WINNICA TURNAU ..... Riesling	34 PLN	165 PLN
MATUA ..... Sauvignon Blanc	35 PLN	165 PLN
LAROCHE LES CHANOINES CHABLIS ..... Chardonnay	48 PLN	230 PLN
MIGUEL TORRES CORDILLERA ..... Chardonnay	48 PLN	230 PLN
LEON BEYER ..... Gewürztraminer	59 PLN	290 PLN

## DESSERT WINES

	15 cl	75 cl
SPIER DISCOVER ..... Riesling, Buketraube	21 PLN	100 PLN
WINNICA TURNAU ..... Hibernal	33 PLN	160 PLN

## ROSÉ WINE

	15 cl	75 cl
MIGUEL TORRES LAS MULAS ..... Cabernet Sauvignon	25 PLN	115 PLN

## RED WINES

	15 cl	75 cl
FÉLIX SOLÍS CONSIGNA ..... Cabernet Sauvignon	15 PLN	70 PLN
CALEO ..... Primitivo	22 PLN	105 PLN
TRIVENTO ..... Malbec	25 PLN	120 PLN
SPIER SIGNATURE ..... Shiraz	27 PLN	130 PLN
CHATEAU SOUVERAIN ..... Merlot	30 PLN	145 PLN
MEGA ZIN ..... Zinfandel	34 PLN	160 PLN
ALTOS IBÉRICOS CRIANZA ..... Tempranillo	34 PLN	160 PLN
MATUA ..... Pinot Noir	35 PLN	165 PLN
TORRES ATRIUM ..... Merlot	35 PLN	165 PLN
MARQUES DE CASA CONCHA ..... Carmenere	50 PLN	240 PLN
JEAN LEON VINYA LE HARVE ..... Cabernet Sauvignon	52 PLN	250 PLN
LOUIS M.MARTINI ..... Cabernet Sauvignon	54 PLN	260 PLN
BOLLA AMARONE DELLA VALPOLICELLA CLASSICO ..... Corvina, Corvinone, Randinella	70 PLN	340 PLN
M.CHÂPOUTIER LA BERNARDINE CHATEAUNEUF-DU-PAPE ..... Syrah, Grenache, Mourvèdre	80 PLN	390 PLN

## NON-ALCOHOLIC WINES

	15 cl	75 cl
TORRES NATUREO ..... Muscat	21 PLN	105 PLN
TORRES NATUREO ..... Syrah	24 PLN	120 PLN

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## WHISKEY

<b>BLENDED</b>	<b>4 cl</b>
CHIVAS REGAL 12 Y.O. ....	28 PLN
GRANT'S .....	19 PLN
GRANT'S 12 Y.O. ....	38 PLN
CHIVAS REGAL 12 Y.O. ....	28 PLN
JOHNNIE WALKER BLACK LABEL .....	28 PLN
MONKEY SHOULDER BLENDED MALT .....	34 PLN
THE FAMOUS GROUSE .....	21 PLN
<b>SINGLE MALT</b>	<b>4 cl</b>
AUCHENTOSHAN .....	42 PLN
GLENFIDDICH 12 Y.O. ....	42 PLN
GLENFIDDICH 15 Y.O. ....	54 PLN
GLENFIDDICH 18 Y.O. ....	62 PLN
GLENMORANGIE 10 Y.O. ....	48 PLN
GLENMORANGIE SIGNET .....	198 PLN
GLENLIVET 15 Y.O. ....	65 PLN
ARDBEG 10 Y.O. ....	58 PLN
BOWMORE 18 Y.O. ....	72 PLN
LAGAVULIN 16 Y.O. ....	64 PLN
LAPHROAIG 10 Y.O. ....	48 PLN
<b>IRISH</b>	<b>4 cl</b>
CONNEMARA PEATED SINGLE MALT .....	45 PLN
JAMESON .....	22 PLN
TULLAMORE DEW .....	21 PLN
<b>AMERICAN</b>	<b>4 cl</b>
BOOKER'S .....	84 PLN
JACK DANIEL'S .....	22 PLN
JIM BEAM BLACK EXTRA AGED .....	22 PLN
JIM BEAM RYE .....	21 PLN
JIM BEAM WHITE LABEL .....	20 PLN

MAKER'S MARK .....	39 PLN
WOODFORD RESERVED .....	52 PLN

## TEQUILA

	<b>4 cl</b>
OLMECA SILVER .....	19 PLN
OLMECA GOLD .....	21 PLN
ESPOLÓN BIANCO .....	31 PLN
ESPOLÓN REPOSADO .....	37 PLN

## VODKAS

	<b>4 cl</b>
ABSOLUT BLUE .....	16 PLN
ABSOLUT PEAR .....	16 PLN
BELUGA TRANSATLANTIC RACING .....	42 PLN
BELVEDERE .....	28 PLN
CHOPIN MŁODY ZIEMNIAK .....	30 PLN
CHOPIN VINTAGE .....	36 PLN
SOPLICA STAROPOLSKA .....	22 PLN
WYBOROWA .....	12 PLN
ŻOŁĄDKOWA GORZKA .....	12 PLN
ŻUBRÓWKA BIAŁA .....	10 PLN
ŻUBRÓWKA BISON GRASS .....	12 PLN
ŻUBRÓWKA CZARNA .....	18 PLN

## GIN

	<b>4 cl</b>
LUBUSKI GIN .....	14 PLN
BOMBAY SAPPHIRE .....	22 PLN
TANQUERAY NO. 10 .....	39 PLN
HENDRICK'S .....	41 PLN
BOLS GENEVER .....	42 PLN

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## RUM

4 cl

BACARDI CARTA BLANCA .....	16 PLN
SAILOR JERRY SPICED .....	18 PLN
HAVANA CLUB ANEJO 3 ANOS .....	18 PLN
HAVANA CLUB ANEJO 7 ANOS .....	22 PLN
PLANTATION O.F.T.D. OVERPROOF .....	34 PLN
RON ZACAPA 23 .....	58 PLN
DICTADOR 20 Y.O. ....	68 PLN

## BRANDY

4 cl

ALEXANDER GRAPPA BIANCA .....	32 PLN
METAXA 5* .....	18 PLN
METAXA 12* .....	36 PLN
TORRES 10 IMPERIAL BRANDY .....	24 PLN
TORRES 15 IMPERIAL BRANDY .....	34 PLN
PAPIDOUX V.S.O.P. CALVADOS .....	37 PLN
SEMPE V.S.O.P. ARMAGNAC .....	44 PLN
HENNESSY V.S. ....	38 PLN
REMY MARTIN V.S.O.P. ....	40 PLN
REMY MARTIN 1738 ACCOR ROYAL .....	78 PLN
REMY MARTIN X.O. ....	124 PLN

## SIGNATURE COCTAILS

LUX CLUB   10 cl .....	29 PLN
#perfect_aperitif #before_dinner #fresh #aperol #gin #lemon #rosemary	
CARAMEL ÁPPLETINI   10 cl .....	29 PLN
#little_bit_sour #cookies #digestif #wedel_karmel #vodka #funges	
LAVENDER COSMO   10 cl .....	29 PLN
#sweet #velvety #flower_power #gård_vodka #cranberry #sour_espuma	
PROHIBITION   9 cl .....	29 PLN
#strong #hint_of_walnut #new_fashion #rye_whiskey #Fernet_Branca	
GIN DOBRY   10 cl .....	29 PLN
#herbal #fresh #gård_gin #goldwasser #lemon #sour_espuma	
GÅRDARITA   10 cl .....	29 PLN
#bittersweet #grapefruit #floral #gård_tequila #luxardo	
GÅRD BRAMBLE   10 cl .....	29 PLN
#sweet_and_sour #fruity #raspberries #gin #Chambord	
PINK HOUSE   15 cl .....	29 PLN
#exotic #sweet #soft #for_ladies #passion_fruit #passoã #shiny	
GÅRD SPRITZ   20 cl .....	29 PLN
#refreshing #little_dry #fruity #prosecco #luxardo	

### HOTEL COURTYARD BY MARRIOTT GDYNIA WATERFRONT

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