

Discover the Secret of Perfect Parties on the 16th Floor in Gdańsk!

Are you looking for a unique place to organize an unforgettable special event? The Panoram restaurant on the 16th floor in Gdańsk is just what you need to create magical memories!

Our space offers a spectacular view of the city skyline, which makes each event not only unique, but also an unforgettable experience for all guests.

We have modern technical solutions that allow us to adapt the set design to individual needs and the theme of the event.

Our professional team with many years of experience in organizing events will help you in every aspect of preparation - from choosing the menu to decorations.

We take care of every detail so that each event is perfected and reflects the personal nature of the celebration.

Contact us today to arrange a date and discuss the details of your event. Send a message to panoramarestauracja@o2.pl and check how we can make your event unforgettable.

Don't wait - places for the most desired dates sell out quickly! Make an appointment and book your perfect day at the Panoram Restaurant now!

PANORAMA

RESTAURANT WITH VIEW GDAŃSK
& COCKTAIL BAR

MENU

WE INVITE YOU

MONDAY 12:00-21:00

TUESDAY 12:00-21:00

WEDNESDAY 12:00- 21:00

THURSDAY 11:00-22:00

FRIDAY 11:00-22:00

SATURADAY 11:00-22:00

SUNDAY 12:00-21:00



Appetizers

Beef tartare/ shallot/ pickles/ French mustard/ pasteurized egg yolk/ quail egg/ chive mayonnaise 49,- 140 G   



Shrimps 7 pcs/Wine & Butter suce/garlic/cherry tomatoes/chilli 47,- 7 SZT    














Herring/baked potato/tzatziki sauce/pickled onion 37,- 140 G   

Potato pancakes/smoked salmon/cream fresh/caviar 39,- 150 G

     możliwa wersja bez ryby



Caesar salad/Romaine lettuce/Caesar sauce/cherry tomatoes/quail egg/croutons/grana padano

- with chicken 42,- 300 G   
- with shrimps 44,- 300 G    
- vegetarian 36,- 300 G    

Salad with goat cheese/lettuce mix/cherry tomatoes/marinated pear/walnuts/honey-mustard sauce 44,- 300 G   



Soups (200 ml)

Broth/Dumplings/Vegetables 27,-   

Fish soup with coconut milk/salmon/cod/vegetables 29,-   

Tomato soup with pasta (tomatoes/cream/butter/pasta) 23,-    

Rye Sourdough Soup/White Sausage/Porcini Mushrooms/ Mashed Potatoes/Egg 28,-    



Pierogi 7 pieces

Pierogi with meat/mushroom sauce/truffle oil/cream/parsley 40,-   

Pierogi with cottage cheese/potatoes/onion, bacon/cream fresh 34,-

Fish "pierogi"/cod/dill/soy sauce/butter/parsley 42,-    

Chocolate "pierogi"/raspberries/white chocolate/fruits/cream fresh 36,-    



Pasty 300 g

Spaghetti/tomato sauce/burrata cheese/basil pesto 44,-    

Tagliatelle with salmon/gorgonzola/shallot/garlic/parsley/white wine/cherry tomatoes/cream 47,-    

Spanish pasta/chorizo/shrimps 3 pcs/mussels/garlic/chili/white wine/cream/cherry tomatoes/spinach 53,-     

Tagliatelle with pork tenderloin/shallot/mushrooms/truffle oil/cream/cherry tomatoes/grana padano/parsley 47,-   



All prices are in PLN with tax. A detailed list of allergens, portion weights list is available at the service..

Please note: for groups of 6 or more, a service charge of 10% of the total bill will be added

Please be advised that in the case of a table with more than 6 people, we avoid splitting the bill.

Allergens

 Gluten

 Nuts

 Charlock

 Fish

 Sesame

 Soy

 Eggs

 Molluscs

 Lactosa

 Mashrooms

 Celery

 Sulfites

 Shellfish

You liked it
wrote a review





Thank You!!!

Remember Tag us

#z głowa w chmurach  

RESTAURACJA PANORAMA

Wały Piastowskie 1, 80-854 Gdańsk
www.panoramarestauracja.pl
panoramarestauracja@o2.pl
58 307 42 51

 /PanoramaRestauracja
 /panoramarestauracja

P.H.U. PANORAMA S.C.


Wały Piastowskie 1, 80-854 Gdańsk
NIP 583-285-14-03
REGON 193013607

Main course

De volaille/potato puree/salad mix 45,- 400 G   

Pork ribs/teriyaki sauce/fries/lettuce mix/pepper salsa/coriander 60,- 400 G    **BESTSELLER**

Chicken stuffed with bacon (breast)/mozzarella/dried tomato/spinach/potatoes/lettuce mix 48,- 400 G   

Breaded pork loin with bone/potatoes/cream/dill/lettuce mix/fried egg 51,- 400 G   

Beef cheeks/potato puree/seasonal vegetables/demi glace/fresh horseradish/roasted onion 70,- 400 G    **BESTSELLER**

Baked eggplant/tomato-pepper jam/burrata/basil pesto/tomato sauce/arugula 47,- 350 G   

Salmon fillet/potato gratin/seasonal vegetables/curry sauce 63,- 400G    

Cod/chips/seasonal vegetables/bearnaise suce 61,- 400 G    

Flounder/chips/sauerkraut 47,- 350 G    



BESTSELLER

The best wine with fish



Burgers XXL

Beef burger/butter bun/onion sauce/honey-mustard sauce/cheddar cheese/bacon/pickles/lettuce/tomato/red onion/fries/aioli sauce 55,- 450 G   

Fish burger/cod/butter roll/lettuce/tartar sauce/pickles/tomato/fries/aioli 54,- 450 G    

Beetroot burger/butter roll/tzatziki sauce/lettuce/tomato/red onion/fries/aioli sauce 47,- 450 G   



Changing the composition of the dish +3 PLN

Desserts

Meringue/mascarpone/mango-passion fruit gel, seasonal fruits 28,- 150 G  

Parfait/caramel/hazelnuts/lemon sauce 25,- 150 G   

Cheesecake/chocolate/cherry fruželina 28,- 150 G  

Chocolate Brownie/salted caramel/orange/raspberry sorbet 28,- 150 G   



Tastes best with dessert



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Decor of dishes could be different than on pictures

Coffe, Tea

Coffe

Capuccino 15,- (250 ml)

Latte Machiatto 15,- (250 ml)

Espresso/Doppio 12,-/17,- (50/100 ml)

Black Coffee/White Coffee 12,-/15,- (200 ml)

Irish/Baileys Coffee 25,- (250 ml)



Tea (300 ml)

English Breakfast/Earl Grey/Mint/Green/Jasmin/Roibos/Chamomile 12,-

Tea „Karnawał w Rio” (400 ml)

Strawberry/papaya/pineapple/lemon/orange 20,-

Tea „Tango z mango” (400 ml)

Orange/pineapple/mango/strawberry 20,-

Tea „Truskawka ze śmietaną” (400 ml)

Black tea/saffron/strawberry 20,-

Beer

**ZŁOTE
LWY**

0.3 14,-
0.5 16,-

(500 ml) Non-alcoholic
Beer in bottle beer



17,- 17,- 17,- 17,- 17,- 17,- 17,-



Thomas Henry 0,2L 13,-
(ask for accessible flavors)

Acqua Panna water 0,75 l 16,-
San Pellegrino water 0,75 l 16,-

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Drinks



10,- 10,- 10,- 9,- 9,- 10,- 10,- 10,- 10,- 10,- 15,-
(200 ml) (300 ml) (200 ml) (200 ml) (250 ml)

cold drinks

Ice coffee 20,- 250 ml

Iced teas 250 ml

Peach with lychee 20,-

Blueberry with almond 20,-

lemonade

classic 14,-/35,- 250/1000ml

Seasonal 14,-/35,- 250/1000ml

Freshly squeezed juice

orange/grapefruit/mix 20,-/55,-

Coctails



Fruit de la Passion 30,-

40 ml Gibson's/Passoa/peach
liqueur/lemon juice/orange
juice
tropical, fruity



Pear Clove Sour 30,-

40 ml Famous Grouse/
clove/pear
spicy, sweet and sour



Espresso Martini 30,-

40 ml Nemiroff Original/
espresso/Kahlua/vanilla
sweet and bitter, coffee



Mojito 30,-

40 ml Negrita/sugar/
mint/lime/soda
refreshing



Strawberry Collins 30,-

40 ml Gibson's
/strawberry juice/lemon
juice
fruity, bittersweet



Paloma 30,-

40 ml Jose Cuervo
Silver/lemon/grapefruit
soda
refreshing



Apple-mint smash 30,-

40 ml Negrita/peach
liqueur/mint/
apple/pineapple
sweet, refreshing



Malibu Barbie 30,-

40 ml
Negrita/Malibu/pineapple
juice/grenadine
sweet, surprising



Pornstar Martini 30,-

40 ml Nemiroff Original/
20 ml Passoa/Prosecco/
homemade vanilla syrup/
passion fruit juice
sweet, sparkling



Z Głową w Chmurach 30,-

Bottega Spumante Brut/
cherry cordial/cotton
candy/rose water
floral, sweet and tart



Whisky Sour 30,-

40 ml The Famous Grouse/
sour/sugar
syrup/protein/angostura
sweet, savory



Cocktail of day 30,-

ask the staff about
today's cocktail

Coctails

NON-ALCOHOLIC



Negroni 25,-

Gordon's %/Fabri Red
Bitter/Martini Vibrante
herbal, bittersweet



Kalamansi Et
Soda 25,-

Kalamansi/Falernum/
orange/grapefruit
soda
sour, crisp, refreshing



Virgin Mojito 25,-

Virgin Mojito
Mint/lime/cane
sugar/sparkling water
refreshing

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Alcohols

Vodka 40ml/0.7l

- Nemiroff Original 14,-/189,-
- Nemiroff De luxe/De Luxe Honey Pepper 16,-/209,-
- Chłopska Pędzona 13/139,- (0,5l)
- Chłopska Pędzona Smakowa 13/139,- (0,5l)
- Elderberry/Apple pie/Cherry/Przepalanka 28%

Likier 40ml

- Jagermeister 16,-
- Campari 16,-
- Passoa 16,-
- Kahlua 16,-
- Malibu 16,-
- Baileys 16,-
- Aperitivo Villa Cardea 16,-
- Bottega Limoncione 16,-
- Marie Blizard Cassis (Blackcurrant Dijon) 16,-
- Marie Blizard Fraise (Strawberry) 16,-

Wermut 100ml

- Martini Dry/Rosso/Bianco/Fiero/Vibrante 20,-
- Dolin Dry/Rouge 25,-

Whisky/Whiskey 40ml

- The Famous Grouse Whisky 20,-
- The Famous Grouse Smoky Black 24,-
- The Famous Grouse Cherry Cask 24,-
- The Macallan 12 YODouble Cask 47,-
- Highland Park 12 YO 35,-
- Bushmills Original 18,-
- Elijah Craig Straight Rye 30

Tequila/Rum 40ml

- Tequila 1800 Silver 24,-
- Tequila 1800 Reposado 24,-
- Jose Cuervo Silver 18,-
- Jose Cuervo Reposado 18,-
- Kraken 21,-
- Negrita White 18,-
- Negrita Dark 18,-

Gin 40ml

- Gibson's London Dry 14,-
- Gibson's Pink 14,-
- Drumshanbo Gunpowder Irish Gin 28,-
- Whitley Neil Distiller's Cut London Dry 24,-



Gdańsk Factory of Historical Flavors

- Gduńszczy Sznaps 40,0% 20,-
- Goldwasser 40,0% 30,-
- Krambambuli 40,0% 26,-
- Pommeranzen 40,0% 26,-
- Kurfursten 40,0% 26,-
- Machandel 40,0% 26,-

Kaszëbsczy Dél (deska kaszubska)

(Sznaps, Goldwasser, Kurfursten, Machandel)
4 x 20 ml 49 zł, 4 x 40 ml 88 zł

Gduńszczy Dél (deska gdańska)

(Sznaps, Goldwasser, Kurfursten, Machandel, Krambambuli, Pomeranzen)
6x 20 ml- 69 zł, 6x 40 ml- 129 zł



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