



---

## MENU I

### 230 PLN/person

---

#### Aperitif

Prosecco

#### Starter

Goat cheese, local salads, baby beetroot, pomegranate, pekans

or

Bull-trout Gravlax, compressed cucumber, smoked crème fraiche

#### Soup

Guinea fowl broth, lovage noodles, carrot

or

Local mushroom cream, croutons, truffle olive oil, cheese marshmallows

#### Main course

Zander, mushrooms, butter-cream sauce, caviar, nasturtium

or

Wild duck breast, sweet potato, corn, orange sauce

or

Veal loin, mini vegetables, micro herbs salad

#### In addition (shareable for all the guests)

Potato dumplings, baked potatoes, salad with vinaigrette, fried red cabbage



### Dessert

Baked apple, butter, salty caramel, home made ice cream, mini meringue

or

Cheesecake, orange sorbet, lemon verbena

### Cold buffet

Beef tartare, quail yolk, lovage mayonnaise

Herring, cottage cream, pickled apple

Young leafs, baked beetroot, seeds

Goose live pate, plum, crouton

Vegetable salad, chives oil

### Mini desserts selection

White chocolate mousse, forest fruits

Mini eclairs (mango, chocolate, coffee)

Vanilla cream and fruits tartines

Fresh fruits

### 1st hot dinner

Beef cheeks, celery puree, cranberry, truffle sauce

### 2nd hot dinner

Traditional sour soup, quail egg, olive, marjoram, white sausage

or

Cabbage and forest mushroom croquet, parsnip puree, red borsch based on home made sourdough





---

## MENU II

### 280 PLN/person

---

#### Aperitif

Prosecco

#### Starter

Marinated beef loin, polish matured cheese, truffle mayonnaise

or

Beetroot caraccio, goat cheese, walnut, pomegranate

#### Soup

Guinea fowl broth, quail dumplings, foie gras

or

Local mushroom cream, croutons, truffle olive oil, cheese marshmallows

#### Main course

Wild duck breast, cherry sauce, potatoes gratin, thyme

or

Cod sirloin, leek, mini carrot, lobster sauce

#### In addition (shareable for all the guests)

Boiled potatoes, dumplings with butter, Ziemniaki z wody, kopytka z masłem, liście salad with vinaigrette, fried beetroot



### Dessert

Baked apple, butter, salty caramel, home made ice cream, mini meringue

or

Cheesecake, orange sorbet, lemon verbena

### Cold buffet

Beef tartare, quail yolk, lovage mayonnaise

Herring, cottage cream, pickled apple

Young leafs, baked beetroot, seeds

Goose live pate, plum, crouton

Vegetable salad, chives oil

### Mini desserts selection

White chocolate mousse, forest fruits

Mini eclairs (mango, chocolate, coffee)

Vanilla cream and fruits tartines

Fresh fruits

### 1st hot dinner

Beef cheeks, celery puree, cranberry, truffle sauce

### 2nd hot dinner

Traditional sour soup, quail egg, olive, marjoram, white sausage

or

Cabbage and forest mushroom croquet, parsnip puree, red borsch based on home made sourdough



## Open bar

---

### Package I

Fruit juices (3 flavors)  
Soft drinks: Pepsi, Mirinda, 7Up, Schweppes Tonic  
Mineral water (sparkling and steel)  
Coffee, tea

Package available up to 4 hours – 60 pln/person  
Package available up to 6 hours – 70 pln/person  
Package available up to 8 hours – 80 pln/person

### Package II

Wino (red and white)  
Draught beer  
Fruit juices (3 flavors)  
Soft drinks: Pepsi, Mirinda, 7Up, Schweppes Tonic  
Mineral water (sparkling and steel)  
Coffee, tea

Package available up to 4 hours – 80 pln/person  
Package available up to 6 hours – 95 pln/person  
Package available up to 8 hours – 110 pln/person

### Package III

Vodka  
Wino (red and white)  
Draught beer  
Fruit juices (3 flavors)  
Soft drinks: Pepsi, Mirinda, 7Up, Schweppes Tonic  
Mineral water (sparkling and steel)  
Coffee, tea

Package available up to 4 hours – 100 pln/person  
Package available up to 6 hours – 115 pln/person  
Package available up to 8 hours – 125 pln/person