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## MENU I

### 230 PLN/person

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#### Aperitif

Prosecco

#### Starter

Goat cheese, lettuce, baby beetroot, pomegranate, pekans

or

Beef tartare

#### Soup

Traditional polish broth, lovage noodles, carrot

or

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

#### Main course

Cod tenderloin, butter-cream sauce, caviar, nasturtium

or

Grilled chicken breast, tomatoes, potatoes baked in the fire

or

Beef tenderloin, mini vegetables, fresh herbs salad

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

Gnocchi, salad with vinaigrette, fried red cabbage





### Dessert

Meringue with mascarpone and fruits

or

Cracow's cheesecake

### Cold buffet

Polish cheeses

Tartines with smoke salmon and vegetables

Puff pastry with spinach and goat cheese

Caprese salad

Beef tartare, quail yolk, lovage mayonnaise

### Mini desserts selection

Apple pie

Meringue with mascarpone and fruits (or cheesecake)

Fresh fruits

### 1st hot dinner

Chicken Kiev, sour cucumber salad

### 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

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#### Aperitif

Prosecco

#### Starter

Marinated beef loin, polish matured cheese, truffle mayonnaise

or

Beetroot caraccio, goat cheese, walnut, pomegranate

#### Soup

Traditional polish broth, dumplings with beef, carrot

or

White borsch served in bread

#### Main course

Lamb chops, potatoes baked in the fire

or

Grilled salmon, spinach, potatoes baked in the fire, dutch sauce

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

Gnocchi, salad with vinegrette, fried beetroot



### Dessert

Traditional apple pie with homemade ice cream

or

Homemade ice cream with fruits

### Cold buffet

Polish cheeses

Tartines with smoke salmon and vegetables

Puff pastry with spinach and goat cheese

Caprese salad

Beef tartare, quail yolk, lovage mayonnaise

### Mini desserts selection

Apple pie

Meringue with mascarpone and fruits (or cheesecake)

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  
homemade sourdough





## Beverages

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### Beverages (open bar for 8 hours) 70 zł/ person

Fruit juices

Pepsi, Pepsi Max, Mirinda, 7up, Tonic

Coffee and tea

Mineral water (sparkling and steel)

### Alcohols (offered by bottles)

Vodka Żubrówka - 75 zł/ 0,7l

Vodka Żubrówka black 0,7l - 90 zł/ 0,7l

Vodka Ostoya - 110 zł/ 0,7l

Cherry vodka Soplica - 75 zł/ 0,5l

Żubrówka (Classic Bison Grass) 90 zł/ 0,7l

Gin Beefeater - 140 zł/ 0,7l

Jack Daniels whiskey - 200 zł/ 0,7l

Jug of fruit juice or pepsi, pepsi max, mirinda 7up, tonic - 20 zł/ 1 l

### Wine

Chardonnay-Trebbiano, Antico Rossone (I.G.T. Emilia -Romagna, Italy) 85 zł/ 0,75l

Sangiovese, Antico Rossone (I.G.T. Emilia -Romagna, Italy) 85 zł/ 0,75l

We offer 10% discount for the entire wine list available at Amalia Brasserie

