



GROUP MENU

Compose a set

starter or soup

+

main courses

+

dessert

soup

+

main courses

+

dessert

+

coffee or tea

starter

+

soup

+

main courses

+

dessert

+

coffee or tea

80 PLN
per person

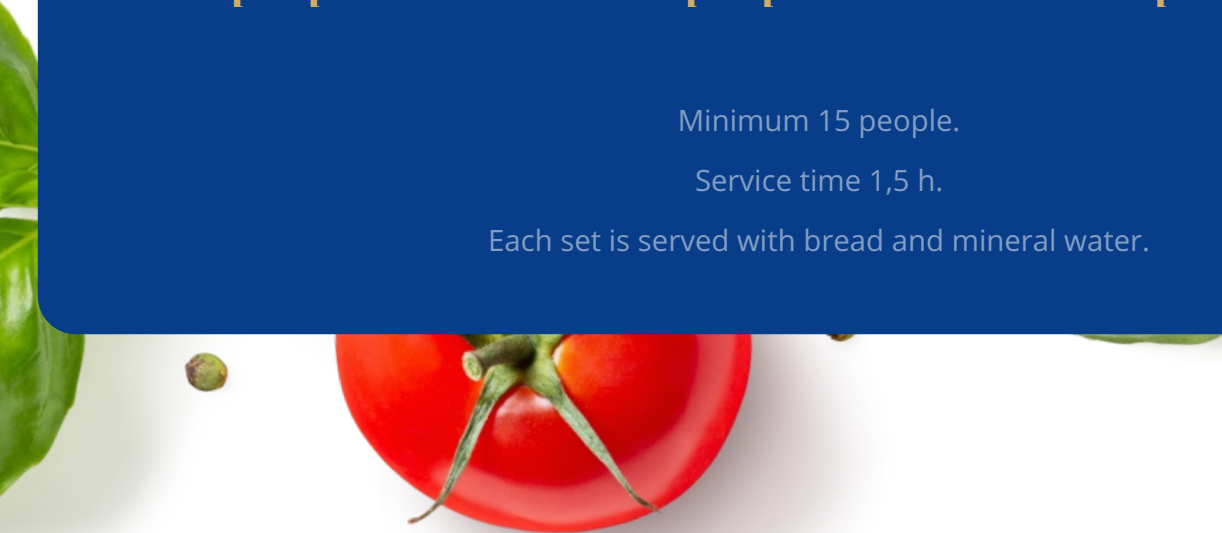
85 PLN
per person

90 PLN
per person

Minimum 15 people.

Service time 1,5 h.

Each set is served with bread and mineral water.



GROUP MENU



STARTERS

1. Baked Oscypek cheese with bacon and cranberry chutney
2. Crispy turkey sticks with honey-mustard sauce and grilled corn
3. Bruschetta with hummus and sun-dried tomatoes, served with rocket
4. Herring tartare, Tabasco, pickles, toast
5. Broccoli and goat cheese tortilla with Andalusian sauce
6. Chicken marinated in balsamic vinegar and sage
7. Mixed green salad with blue cheese, walnuts and vinaigrette
8. Duo of dumplings with fried onion
9. Caprese salad with tomatoes and mozzarella, croutons, basil pesto



SOUPS

1. Oyster mushroom tripe soup
2. Creamy tomato soup with puffed pea pearls and basil pesto
3. Chicken broth with noodles and parsley
4. Minestrone with parmesan
5. Goulash soup with vegetables and dumplings
6. Kraków-style sour rye soup with white sausage and egg
7. Cabbage soup with ribs and potatoes
8. Leek and potato cream soup with croutons
9. Cream of broccoli with cream and toasted almonds



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MAIN COURSES

1. Grilled pork steak with tomatoes and onion, baked with cheese, French fries, white cabbage slaw
2. Cordon bleu with gnocchi, mushroom sauce, carrot-horseradish slaw
3. Breaded pork chop with braised cabbage and mashed potatoes
4. Pork neck roast in its own sauce with Silesian dumplings and red cabbage slaw
5. Spaghetti Bolognese with parmesan and rocket
6. Cod fillet with caper-lemon sauce, duchess potatoes, rocket & red onion salad
7. Grilled chicken breast in crushed pepper sauce, roasted sweet potato, pickled cucumber salad
8. Turkey roulades stuffed with camembert and spinach, on parsley purée with vinaigrette salad
9. Pork roulades with bacon and mushrooms, game-style sauce, roasted potatoes, beetroot salad

VEGETARIAN DISHES

1. Cannelloni with spinach and ricotta
2. Soy cutlets in wild mushroom sauce
3. Vegetable meatballs with basil sauce
4. Gnocchi with spinach and sun-dried tomatoes
5. Spaghetti with zucchini and tomatoes, parmesan
6. Breaded camembert in pankko
7. Porcini risotto with thyme
8. Grilled chickpea and vegetable patties
9. Classic ratatouille



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DESSERTS

1. Apple pie with vanilla ice cream and toffee sauce
2. Cheesecake with chocolate sauce and mint
3. Brownie with cherries and white chocolate sauce
4. Fruit tart with whipped cream
5. Ice cream sundae with strawberry compote and whipped cream
6. Tiramisu
7. Chocolate mousse
8. Panna cotta
9. Crème brûlée with cherries



DRINKS AND BEVERAGES

- Coffee / tea – 12 PLN
- Soft drinks (Coca-Cola, Fanta, Sprite, tonic) – 12 PLN / 0.2 l bottle
- Mineral water – 11 PLN / 0.25 l bottle
- Juices (apple, orange, lemonade) – 16 PLN / liter
- Draft beer Tyskie – 15 PLN / 0.5 l
- Draft beer Tyskie – 13 PLN / 0.3 l
- Other bottled beers – 15 PLN / 0.5 l bottle
- Glass of wine – 16 PLN / 150 ml
- Cherry liqueur, vodka and others – 12 PLN / shot 40 ml
- Żubrówka vodka – 70 PLN / 0.5 l bottle
- House wine white / red – 60 PLN / 0.75 l bottle

