

GROUP MENU

- min. 15 people

70 zł
per person



soup or starter
main course
dessert

service time 1,5 h

75 zł
per person



soup
main course
dessert
coffee or tea

service time 1,5 h

80 zł
per person



starter
soup
main course
dessert
coffee or tea

service time 1,5 h

1 SET 1



- Courgette fritters with feta cheese and rocket
- Oyster mushroom tripe sup
- Pork loin fillet with tomatoes and onion, baked with cheese
- Crème brûlée with raspberry coulis and mint



2 SET 2



- Crispy turkey fingers with honey and mustard sauce and grilled corn
- Creamy mushroom soup with tarragon and herb croutons
- Cordon blue with gnocchi dumplings and mushroom sauce, carrot salad with horseradish
- Panna cotta with forest fruit coulis



Each set is served with bread and mineral water.

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3 SET 3



- Bruschetta with humus and dried tomatoes
- Creamy tomato and bell pepper soup with choux pastry balls
- Turkey rolls with camembert and spinach stuffing, on a bed of parsley puree, plus salad with vinaigrette dressing
- Apple pie with caramel sauce and a scoop of vanilla ice cream



4 SET 4



- Mini chickpea falafel on a bed of grilled tomatoes
- Chicken broth with noodles and lovage
- Chicken fillet in parmesan cheese batter, baked with tomatoes, served with curry rice and vegetables
- Fruit tart with cherries and whipped cream



5 SET 5



- Tortilla with broccoli and goat's cheese
- Minestrone soup
- Balsamic chicken with baked sweet potatoes and cucumber salad
- Ice cream cup with cherry compote



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6

SET 6



- Chicken marinated in balsamic vinegar and sage



- Goulash soup with dumplings



- Meatballs with spaghetti and tomato sauce



- Vanilla mousse with strawberry compote



7

SET 7



- Mix of green salads with gorgonzola, walnuts and vinaigrette



- Onion soup with thyme and croutons



- Cod with caper in butter and lemon sauce, served with potatoes and rocket salad



- Chocolate mousse with mint



8

SET 8



- Two dumplings sprinkled with onion



- Cracow-style sour soup with white pudding and egg



- Pork chop served with fried cabbage and potato puree



- Cheesecake with chocolate sauce



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ADDITIONAL VEGETARIAN DISHES

- Cannelloni with spinach
- Soy nuggets in wild mushroom sauce
- Grilled courgette with goat's cheese
- Pancakes with spinach and cheese
- Penne a la carbonara with parmesan cheese
- Breaded cheese, baked potatoes and side salads
- Risotto with cep mushroom
- Tortilla with vegetables in sweet and sour sauce



DRINKS AND BEVERAGES

- Coffee / tea – 8 PLN
- Soft drinks (coca cola, fanta, sprite, tonic) – 8 PLN / 0.2 l bottle
- Mineral water - 7 PLN / 0.25 l bottle
- Juice (apple, orange, grapefruit, currant) – 12 PLN / litre
- Tyskie beer from the tap – 12 PLN / 0.5 l
- Tyskie beer from the tap – 12 PLN / 0.3 l
- Other bottled beer – 12 PLN / 0.5 l bottle
- Glass of wine – 12 PLN / 150 ml
- Cherry vodka, vodka and others / 0.5 ml glass – 10 PLN
- Wódka Żołądkowa Gorzka de Lux – 50 PLN/ 0.5 l bottle
- Wine (semi-dry, Chilean) white / red - 50 PLN/ 0.75 l bottle

