- min. 15 people

70 zł per person



soup or starter main course dessert

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

service time 1.5 h

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



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.

- min. 15 people

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



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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- min. 15 people

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



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

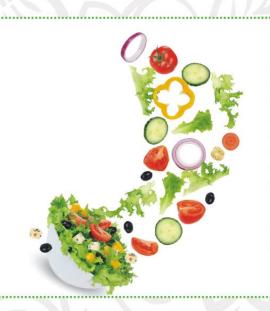


- min. 15 people



ADDITIONAL VEGETARIAN DISHES

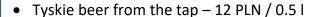
- Cannelloni with spinach
- Soy nuggets in wild mushroom sauce
- Grilled courgette with goat's cheese
- Pancakes with spinach and cheese
- Penne a la carbonara with parmesan cheese
- Breaded cheese, baked potatoes and side salads
- Risotto with cep mushroom
- Tortilla with vegetables in sweet and sour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



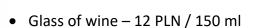


DRINKS AND BEVERAGES

- Coffee / tea 8 PLN
- Soft drinks (coca cola, fanta, sprite, tonic) 8 PLN / 0.2 | bottle
- Mineral water 7 PLN / 0.25 I bottle
- Juice (apple, orange, grapefruit, currant) –12 PLN / litre



- Tyskie beer from the tap 12 PLN / 0.3 I
- Other bottled beer 12 PLN / 0.5 l bottle



- Cherry vodka, vodka and others / 0.5 ml glass 10 PLN
- Wódka Żołądkowa Gorzka de Lux 50 PLN/ 0.5 I bottle
- Wine (semi-dry, Chilean) white / red 50 PLN/ 0.75 I bottle



