



Coffee breaks

CLASSIC

one-time **38 PLN** reffiled **54 PLN**

CONTINENTAL

one-time **44 PLN** reffiled **70 PLN**

CRACOVIAN

one-time **60 PLN** reffiled **85 PLN**

NATURAL

one-time **60 PLN** reffiled **85 PLN**

coffee • tea
milk • lemon
water
shortbread and oat cookies
snack mix

coffee • tea
milk • lemon
water
sweet croissant
served with jam
choice of two flavours
greek yogurt
with dried fruits and fruit
mousse
wholegrain rolls with tapenade

coffee • tea
milk • lemon
water
vegetable juice
cruble cake
sweet croissant
served with jam
choice of two flavours
Cracovian pretzels
mini cabbage pastries

coffee • tea
milk • lemon
water
vegetable juice
fresh fruit
mini smoothies made
from seasonal fruit
fresh vegetables with hummus
bao buns filled with tomato-
pepper spread, mixed salat
and vegetables

All prices are quoted per person, excluding VAT.

Buffet lunch

Komfort

85 PLN per person

Offer valid for groups of more than 20 people. All prices are quoted per person, excluding VAT.

KOMFORT I

KOMFORT II

KOMFORT II

Chef's choice



Appetizer

Bread
Rosemary focaccia
Flavored olive oil

Soup

Green pea cream soup
Herb croutons

Main dish

Pork loin in roast sauce
Vegetable risotto
Roasted potatoes
Blanched seasonal vegetables
with pumpkin seeds
Greek salad
(mixed greens, olives, feta cheese)

Dessert

Panna cotta

Appetizer

Bread
Rosemary focaccia
Flavored olive oil

Soup

White vegetable cream soup
Herb croutons

Main dish

Pork loin in roast sauce
Vegetable ratatouille
Boiled potatoes
Blanched seasonal vegetables
with pumpkin seeds
Greek salad
(mixed greens, olives, feta cheese)

Dessert

Apple cake
with cinnamon

Appetizer

Bread
Rosemary focaccia
Flavored olive oil

Soup

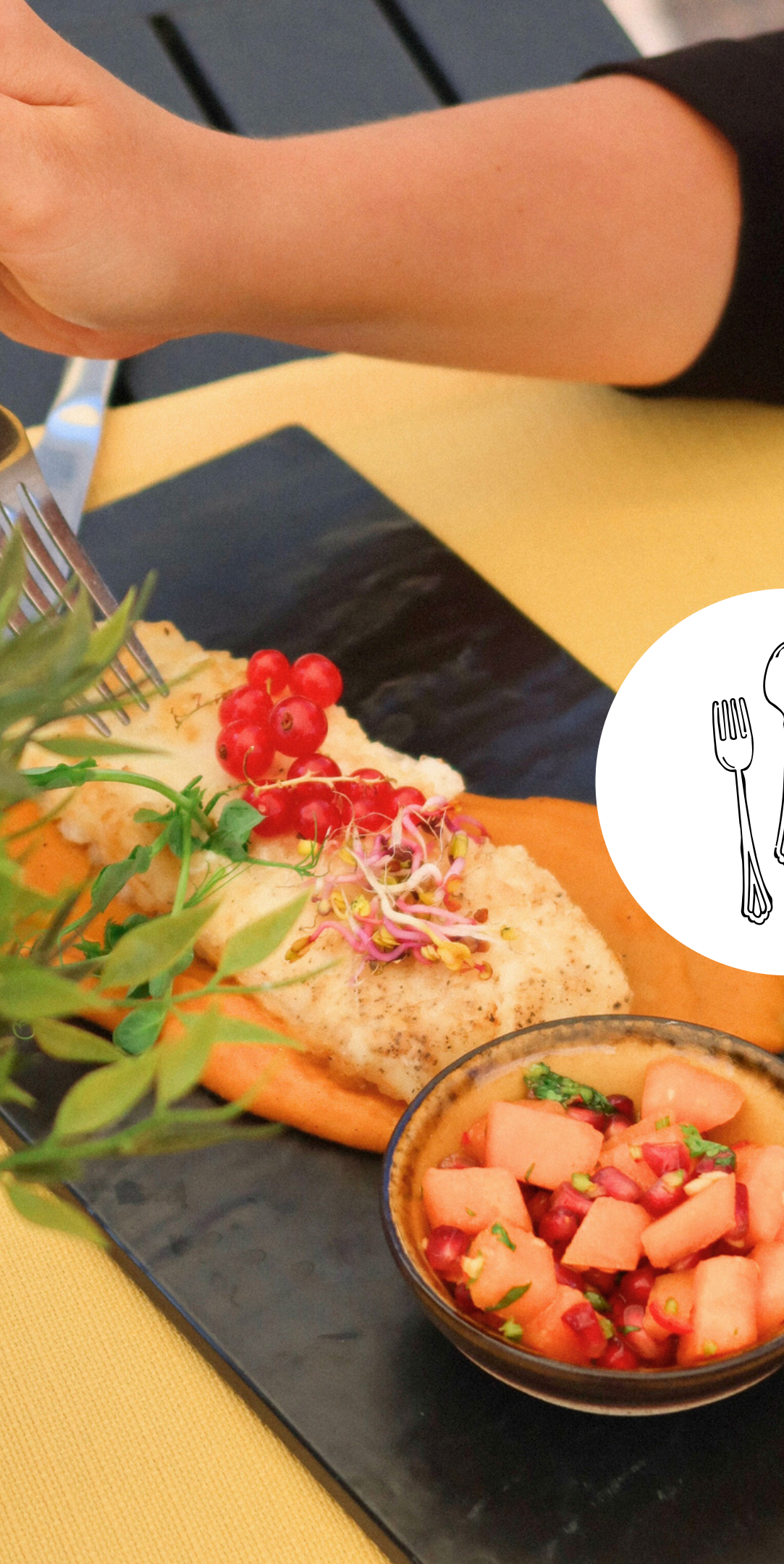
Cream soup
Soup add-ons

Main dish

Meat dish
Side dishes
Chef's choice
of vegetables
Vegetarian dish

Dessert

Chef's choice



Buffet lunch

Standard

105 PLN per person

Offer valid for groups of more than 20 people. All prices are quoted per person, excluding VAT.

STANDARD I

STANDARD II

STANDARD III

Chef's choice



Appetizer

Mixed greens with cherry tomatoes
and fresh cucumber

Bread

Flavoured olive oil

Soup

Tomato cream soup

Croutons

Main dish

Herb-marinated grilled chicken fillet

Mashed potatoes

Green beans

Penne with spinach and sun-dried
tomatoes

Fresh vegetable slaw
two kinds

Dessert

Fruit yeast cake

Appetizer

Mixed greens with cherry tomatoes
and fresh cucumber

Bread

Flavoured olive oil

Soup

Tomato cream soup

Puff pastries • croutons

Main dish

Grilled chicken fillet
in basil sauce

Rice with green peas

Green beans

Spinach ravioli
in herb sauce

Fresh vegetable slaw
two kinds

Dessert

Fruit yeast cake

Appetizer

Chef's choice salad

Bread

Flavoured olive oil

Soup

Cream soup

Soup add-ons

Main dish

Meat dish

Side dishes

Chef's choice
of vegetables

Vegetarian dish

Dessert

Chef's choice



Buffet lunch

Premium

138 PLN per person

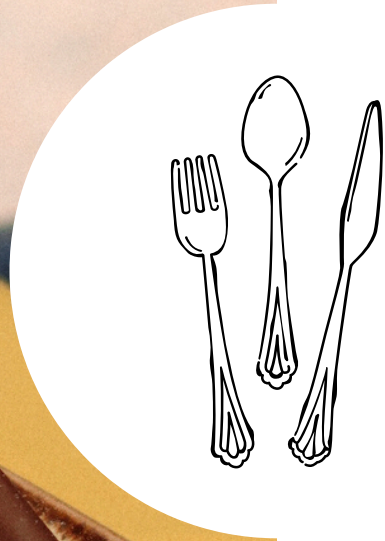
Offer valid for groups of more than 20 people. All prices are quoted per person, excluding VAT.

PREMIUM I

PREMIUM II

PREMIUM III

Chef's choice



Appetizer

Bread
Vinaigrette dressing
Mixed fresh greens
Caprese salad

Soup

Vegetable broth
Cream of green pea soup
Croutons

Main dish

Pork tenderloin
Cod with black lentils
in lemon sauce
Vegetable ratatouille
Potato gratin
Honey and ginger glazed beets
Carrot slaw

Dessert

Pana cotta
Apple cake
with cinnamon

Appetizer

Bread
Vinaigrette dressing
Mixed fresh greens
Caprese salad

Soup

Vegetable broth
Cream of tomato soup
Croutons

Main dish

Pork tenderloin
Penne with spinach
and sun-dried tomatoes
Vegetable ratatouille
Rice with vegetables
Roasted root vegetables
Coleslaw

Dessert

Apple cake
with cinnamon
Fruit tart

Appetizer

Bread
Mixed fresh greens
Chef's choice salad
Flavored olive oil

Soup

Cream soup
Vegetable broth
Croutons

Main dish

Meat dish
Side dishes
Chef's choice of vegetables
Meat / vegetarian dish
Vegetarian dish
Coleslaw

Dessert

Chef's choice



Served menu

Offer valid for groups of more than 10 people. All prices are quoted per person, excluding VAT

KOMFORT LUNCH I

65 PLN per person

Soup

please select one option

Roasted tomato cream soup
with herb croutons
Green pea cream soup

Main dish

please select one option

Sous-vide pork loin stuffed
with spinach and blue cheese,
potato dumplings
and caramelized Parisian
carrots
Penne with chorizo, cherry
tomatoes and Parmesan

KOMFORT LUNCH II

65 PLN per person

Soup

please select one option

Roasted tomato cream soup
with herb croutons
Green pea cream soup

Main dish

please select one option

Asparagus ravioli in gorgonzola
sauce, almond flakes
and parsley oil
Chicken fillet in basil sauce,
beetroot risotto and mixed
salad

STANDARD LUNCH I

79 PLN per person

Soup

please select one option

White vegetables cream soup
with herb croutons and basil
emulsion
Cucumber soup

Main dish

please select one option

Roasted turkey fillet
with mango sauce, parsley rice
and green beans
Asparagus ravioli in gorgonzola
sauce, almond flakes
and parsley oil

Dessert

please select one option

Apple cake with cinnamon
Pana cotta

STANDARD LUNCH II

79 PLN per person

Soup

please select one option

White vegetables cream soup
with herb croutons and basil
emulsion
Cucumber soup

Main dish

please select one option

Pork loin steak with bacon,
steak fries, tzatziki sauce
and mixed salad
Pork tenderloin in green
pepper sauce, broccoli gratin
and mixed salad with
vinaigrette

Dessert

please select one option

Apple cake with cinnamon
Pana cotta

PREMIUM LUNCH

105 PLN per person

Appetizer

please select
one option

Beetroot carpaccio
with feta-type cheese
Smoked salmon rolls
with mascarpone
and herb grissini

Soup

please select
one option

White vegetables
cream soup with herb
croutons and basil
emulsion

Tomato and bell pepper
soup with spatzle
dumplings

Green pea cream soup

Main dish

please select
one option

PPork tenderloin in
green pepper sauce,
broccoli gratin and
mixed salad
with vinaigrette
Asparagus ravioli in
gorgonzola sauce,
almond flakes and
parsley oil
Pork loin steak with
bacon, tzatziki sauce
and mixed salad
Beetroot kashotto with
wild mushrooms

Dessert

please select
one option

White chocolate
mousse with fruit
Fruit tart



Contact us

MICHAŁ WOŹNICA
KEY ACCOUNT MANAGER

GIVE US A CALL



+48 697 013 801

+48 12 311 11 01

SEND US AN EMAIL



michal.woznica@hotelswing.pl

