



Created
for business

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COFFEE BREAKS



STANDARD - PLN 19 / person / net

ALL DAY - PLN 39 / person / net

- coffee beans from the machine
- selection of teas
- mineral water with lemon
- fruit juices
- crunchy cookies

DISPOSABLE INSERTS

- crispy conference rolls (with ham / salami / smoked salmon / fish paste / egg / cheese and vegetables)
PLN 10 / person / net
- dry cupcakes with flavored mousses (herbal, tuna, meat)
PLN 10 / person / net
- seasonal fruit filleted
PLN 19 / person / net
- salty snacks - sticks, chips, nuts
PLN 15 / person / net
- croissants accompanied by jam and honey
PLN 17 / person / net
- sweet mix - home cakes, mini éclairs, mini donuts
PLN 17 / person / net

FIT - PLN 49 / person / net

ALL DAY - 69 PLN / person / net

- coffee beans from the machine
- selection of teas
- mineral water with lemon
- fruit juices
- crunchy cookies
- fresh vegetables 100g / person (carrots, celery, pepper, green cucumber, celery root, cherry tomatoes) with dips and humus
- fresh seasonal fruit (filleted and whole) 100g / person.

The above prices do not include VAT:
8% (gastronomy) and 23% (coffee, tea)

SERVED LUNCH

up to 30 people

Proposal I - PLN 89 / person / net

- Chicken broth with noodles
- Pork schnitzel on the bone with mashed potatoes, horseradish and mixed salad with vinaigrette sauce
- Tiramisu in cups

Proposal II - PLN 89 / person / net

- Tuscan tomato cream with basil and croutons
- Adriatic hake fillet in golden almond coating
- Baked potatoes with smoked paprika and thyme
- Green beans with dried tomato
- Ice cream cup with fruit, whipped cream and dessert sauce

Proposition III - PLN 79 / person / net

- Warsaw tripe
- Gnocchi all'amatriciana (bacon and tomato sauce), with arugula and grana padano cheese
- Panna cotta with fruit mousse

Proposal IV - PLN 89 / person / net

- Hungarian Goulash soup
- Traditional Devolay kotley, potato and cream gratin and a bouquet of seasonal salads
- Cheesecake with white chocolate and fruit sauce

Proposal V - 75 PLN / person / net

Chef's menu

soup / main course / dessert



For each menu included in the price:

Coffee / tea / fruit juices / mineral water
fizzy drinks

The above prices do not include VAT:

8% (gastronomy) and 23% (coffee, tea,
fizzy drinks).

BUFFET LUNCH

over 30 people

Proposal I - PLN 94 / person / net

- Carrot-orange cream with ginger
- Turkey medallions with paprika salsa
- Grilled pork neck with mushrooms
- Adriatic hake fillet with beurre leblanc sauce
- Mashed potatoes with a hint of truffles
- Basmati rice with vegetable julien
- Baby carrots with ginger and butter
- A bouquet of seasonal salads or a bouquet of salads

Proposal II - PLN 94 / person / net

- Sour rye soup with white sausage and egg
- Oriental chicken leg marinated in herbs
- Pork loin in pepper and tarragon sauce
- Miruna under a baked quilt
- Baked potatoes with herbs
- Kaszotto with pearl barley with bay boletes
- Steam mix of seasonal vegetables
- A bouquet of seasonal salads or a bouquet of salads

For each menu included in the price:

coffee / tea / fruit juices / mineral water
/ fizzy drinks / selection of cakes

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fizzy drinks).

Proposal III - PLN 89 / person / net

- Cream of white vegetables with bacon chips
- Pork cutlets in mushroom sauce
- Penne a'la bolognese
- Pork bogrier with mushrooms
- Potato gratin with broccoli
- Potato dumplings with herb butter
- Seasonal vegetables mix with sesame
- A bouquet of seasonal salads or a bouquet of lettuces

Proposal IV - PLN 94 / person / net

- Tomato cream soup with croutons
- Chicken fillet in ghetto formaggi
- Pork ribs in BBQ sauce
- Sicilian chickpeas
- Baked potatoes with herbs
- Silesian noodles
- Seasonal vegetables mix with sesame
- A bouquet of seasonal salads or a bouquet of salads

Proposal V - PLN 89 / person / net

Chef's menu

- 1 x soup
- 2 x meat dish
- 1 x fish dish
- 2 x side dishes (potatoes, groats or rice)
- 2 x salad and / or cooked vegetables

SERVED DINNER

up to 30 people

Proposal I - PLN 104 / person / net

- Cream of forest mushrooms with sour cream and herbal toast
- Confit duck leg in baked apple with cranberry, potato gratin and caramelized beetroot
- Cheesecake with hot chocolate

Proposal II - PLN 99 / person / net

- Old Polish sour rye soup on sausage with egg
- Beef cheeks in demi glace sauce, spinach noodles, root vegetables baked in Provencal style
- Warm apple pie with a scoop of ice cream

DINNER BUFFET

over 30 people

Proposal I - PLN 99 / person / net

Cold buffet:

- Selection of roasted meats
- A board of quality cheeses
- Stuffed eggs
- Herring in two flavors
- 2 types of salads
- Fresh vegetables and pickles
- Bread, butter

Hot buffet:

- Meat dish
- Meatless dish
- 2 x starch additive (potatoes, groats or rice)
- 1 vegetable addition warm

For each menu included in the price:

Coffee / tea / fruit juices / mineral water / fizzy drinks / cake selection

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Proposal II - PLN 99 / person / net

Hot buffet:

- Grilled pork tenderloin in green pepper sauce
- Baked salmon in dill sauce
- Baked potatoes with herbs
- Basmati rice pilaf
- Steamed seasonal vegetables

Proposal III - PLN 99 / person / net

Hot buffet:

- Chicken breast pouch with spinach
- Pork roulades in mushroom sauce
- Potatoes boiled with fresh dill
- Potato dumplings
- Seasonal salad

Cold buffet

(the same for the 2nd and 3rd proposal)

- Selection of roasted meats and pies
- A board of quality cheeses
- Zucchini rolls with feta cheese and sun-dried tomatoes
- Herring in two flavors
- 2 types of salads
- Fresh vegetables and pickles

GALA DINNER

Proposal I - PLN 164 / person / net

Cold buffet:

- A platter of homemade roasted meats
- Tartlets with spinach / mushrooms
- Eggs in three flavors
- Pate with cranberry sauce
- Tongues in jelly with pepper salsa
- Track in a variety of ways
- A'la Cesar salad with grilled chicken
- Greek salad
- Hawaiian salad with ham and pineapple
- Lard, pickled cucumbers, pickles, bread, butter

Hot buffet:

- Cream of white vegetables with croutons
- Beef cutlets in a roast sauce
- Chicken breast supreme with sun-dried tomato sauce
- Dumplings With Spinach and Feta Cheese
- Cod in lemon and periwinkle sauce
- Potato broccoli gratin
- Baked sweet potatoes with thyme
- Parisian carrots in a creamy sauce
- A bouquet of seasonal salads

For each menu included in the price:
coffee / tea / fruit juices / mineral water
/ fizzy drinks / selection of cakes

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fizzy drinks).

Proposal II - PLN 164 / person / net

Cold buffet:

- A platter of roasted meats
- A board of quality cheeses
- Cheese rolls with ham
- Traditional pate with cranberry and horseradish
- Salad with smoked chicken breast
- Salad with grilled chicken and sun-dried tomatoes
- Beet carpaccio, feta arugula cheese
- Lard, pickled cucumbers, pickles, bread, butter

Hot buffet:

- Tuscan tomato cream with croutons
- Beef roulades in roast sauce
- Turkey breast, cranberry sauce
- Baked salmon fillet on leeks
- Spinach lasagna
- Basmati rice pilow
- Steamed vegetables
- Mix of lettuces with honey-mustard dressing



VIP DINNER

Cold buffet:

- A platter of homemade roasted meats
- Smoked salmon florets
- Steak tartare (one-time insertion)
- Pork chop in Warsaw
- Tortilla with Mexican stuffing
- Quiche - shortcrust pastry and dry filling
- Salad with fresh spinach, feta cheese, and crispy bacon
- Greek salad
- gyros salad
- Lard, pickled cucumbers, pickles, bread, butter

Hot buffet:

- Cream of baked Jerusalem artichoke with kale chips
- Pork tenderloin in bacon with mustard sauce
- Duck leg with baked apple
- Teriyaki salmon with sesame seeds
- Soy noodles with vegetables
- French jacket potatoes
- Silesian noodles
- Red cabbage with dried fruit
- Steamed seasonal vegetables

Price: PLN 209 / net / person
included: coffee / tea / fruit juices / mineral water / fizzy drinks / selection of cakes

ENHANCEMENT YOUR DINNER

We encourage you to enrich your party additionally with:

- Steak tartare
- Whole baked ham with additions
- Salmon baked in flames with toppings
- Chocolate fountain with additions
- Mini-dessert buffet
- Live cooking

The duration of the dinner is 6 hours, each additional hour + 15% of the value of the selected set. The standard dinner menu is completed up to 1 hour. The gala and VIP dinner menu is completed for up to 4 hours.

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BBQ DINNER

Soup in a cauldron:

Cream of white vegetables with a hint of truffle oil.

Price: PLN 189 / net / person

included: coffee / tea / fruit juices / mineral water / selection of cakes

Cold buffet:

- A board of cold cuts
- Tortilla with flavored mousses
- Traditional pate with cranberry sauce
- Trace for the brittle onion
- Salad bar with the possibility of your own composition
- Coleslaw salad
- Salad with smoked chicken, pomegranate and mandarins

BBQ dishes:

- Pork neck marinated in French mustard and rosemary
- Chicken breast in a spicy marinade
- Country sausage
- Black pudding baked with onion
- Baked bacon with jalapeno pepper
- Grilled fish with herb butter
- Grilled vegetables
- Baked Potatoes



Dessert buffet: Chef's selection of cakes

Accessories:

Dips and sauces, lard, pickled cucumbers, marinades, bread, butter in two flavors

BBQ dishes for 2 hours, then served in bain-maries

The above prices do not include VAT: 8% (gastronomy) and 23% (coffee, tea, fizzy drinks).

All prices are valid until March 31, 2023, after this date, please contact us.

VEGAN AND VEGETARIAN MENU

net price per person, same as selected main menu

Soups

- Baked beetroot cream
- Spinach cream
- Tomato cream
- Carrot and orange cream

Cold buffet:

- Zucchini and cottage cheese rolls with tofu, radish, parsley and cucumber
- Chickpea humus, lettuce mix, and falafel
- Puff pastry sticks with tofu
- Kashubian oyster mushrooms (a'la herring)
- Crunchy pita with guacamole
- Lentil patties

Hot buffet:

- Chickpea falafel
- Grilled tofu with black lentils
- Cauliflower in tempura or crispy breadcrumbs
- Vegan nuggets and dips
- Peppers stuffed with barley and vegetables
- Ratatouille from chickpeas
- Oriental tofu with curry paste and coriander
- Quinoa with stir fry vegetables
- Dumplings with barley groats and sun-dried tomatoes



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