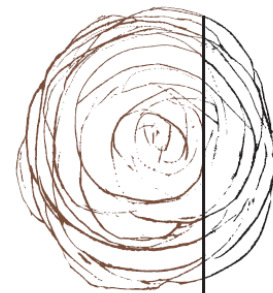




WEDDING IN POD ROZA RESTAURANT 2021



RESTAURACJA
P O D R Ó Ż ą

MENU NR1 AT THE PRICE 180 PLN PER PERSON

STARTER Marinated salmon gravlax, compressed cucumber, dill, crème fraîche with dill oil

FIRST COURSE Jerusalem artichoke cream, black salsify, sumac, Jeruzalem artichoke

MAIN COURSE Free range chicken, cauliflower forms, chive, chicken sauce

DESSERT Lemon cheesecake, strawberry sorbet, cocoa crumbs

MENU NR2 AT THE PRICE 180 PLN PER PERSON

STARTER Confit chicken leg terrine, english mustard, apple chutney

FIRST COURSE Fish soup, seafood garlic crouton, Polish chorizo

MAIN COURSE Lamb chump, peas, baked, mint potatoes

DESSERT Chocolate souffle, orange sorbet, pistachios

MENU NR3 AT THE PRICE 185 PLN PER PERSON

STARTER Smoked duck, lettuce, beetroot, orange slices

FIRST COURSE Ravioli, pumpkin, sage butter, truffle oil

MAIN COURSE Beef fillet, truffle potato puree, grilled celeriac, red wine jus

DESSERT Mango mousse, coriander sorbet, roasted coconut

MENU NR4 AT THE PRICE 185 PLN PER PERSON

STARTER Goat cheese mousse, marinated beetroot forms, Jerez vinegar

FIRST COURSE Beef tail bouillon, pearl barley, smoked celeriac, chive

MAIN COURSE Cod fillet, baked potato sauce with shrimp, cocktail tomato and capers

DESSERT Chocolate tart with cherry sorbet and Amarena cherries

BUFFET MENU AFTER DINNER

SET AT THE PRICE 150 PLN PER PERSON

COLD APPETIZERS

Homemade pate in old polish style with marinated mushrooms and gherkin

Our pork ham with french mustard and honey

Caesar salad with chicken, croutons and parmesan

Beef tartar with truffle mayonnaise, english mustard and parsley

Salad with marinated tuna, lemon oil and olives

Salad with goat cheese, marinated beetroot and onion in balsamic sauce



HOT DISHES (THREE KINDS TO CHOOSE)



Veal shank with saffron risotto
Ravioli with pumpkin, sage butter and chive
Baked cauliflower with cheese sauce and panko breadcrumbs
Guinea Fowl leg in Madera sauce and mushrooms
Sea trout with Italian cabbage and Beurre Blanc sauce
Baked root vegetables (carrot, parsley, celeriac)
Beef goulash with pickled cucumber and mushrooms
Cod with vegetables ratatouille and tomato sauce
Baked potatoes with garlic and thyme

SWEETS

Vanilla Crème brûlée
Profiteroles with cream stuffing
Tiramisu with amaretto cookies
Chocolate tart
Seasonal fruits

HOMEMADE BREAD SELECTION

IN THE PACKAGE INCLUDED IS

- SELECTED MENU (SERVED AND BUFFET FORM)
 - ONE GLASS OF PROSECCO FOR WELCOME DRINK
 - SOFT DRINKS PACKAGE (WATER, JUICES, SPARKLING DRINKS) NO LIMIT
 - HOMEMADE BREAD
 - BEAUTIFUL APARTMENT FOR YOUNG CUPLE FOR FREE
 - DISCOUNT FOR HOTEL ROOMS (AROUND 20%)
 - FULL TABLEWARE
 - RESTAURANT RENTAL
 - SIMPLE DECORATIONS (FRESH FLOWERS, NATURAL CANDLES, OCCASIONAL MENU PRINTED, TABLE NUMBERS, GUESTS LIST)
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- **WE WOULD LIKE TO KINDLY INFORM THAT WE ADD 10% SERVICE CHARGE**

**WE RECOMMEND PROSECCO EXTRA BRUT– AT THE PRICE 99 PLN
QUALITY WINES – THE PRICE START FROM 99 PLN PER BOTTLE
AND LONG LIST OF ALCOHOLS ON SPECIAL REQUEST**

**DETAILS INFORMATIONS AT THE NUMBER: 12 424 33 75
AND E-MAIL ADDRES: Ristorante@hotel.com.pl**

