

BUFFET DINNER

Selection of 1 menu for the group.
The below prices are per person.

VAT tax 8 %

NETTO BRUTTO

OPTION I **129,63 PLN** **140 PLN**

Soups: 1 course
Hot dishes: 1 course
Side dishes: 2 positions
Cold buffet: 5 positions
Desserts: 1 position
Bread: 1 type

OPTION II **157,41 PLN** **170 PLN**

Soups: 1 course
Hot dishes: 2 courses
Side dishes: 2 positions
Cold buffet: 5 positions
Desserts: 2 positions
Bread: 1 type

OPTION III **194,44 PLN** **210 PLN**

Soups: 1 course
Hot dishes: 3 courses
Side dishes: 2 positions
Cold buffet: 6 positions
Desserts: 3 positions
Bread: 2 types

DRINKS VAT tax 23 %

OPTION I **16,26 PLN** **20 PLN**

Coffee, tea, mineral water

OPTION II **24,39 PLN** **30 PLN**

Coffee, tea, mineral water,
fruit juices

OPTION III **36,59 PLN** **45 PLN**

Coffee, tea, mineral water,
fruit juices, soft drinks
(Pepsi and Co.)

Offer is valid until 31.12.2021



MENU SELECTION

COLD BUFFET

Waldorf salad with Jura Bleu cheese

Caesar salad with free-range chicken,
crispy pancetta

Grilled Roman salad, dried tomatoes,
pecorino, lemon peel

French cookies:

- with tomatoes and mozzarella
- with tomatoes and mustard
- with spinach
- with goat cheese and spinach
- with speck

Salmon tartare with dill sauce and lime

Beef tartare

Chicken flakes marinated in rosemary vinegar
on lettuce leaves

Confit chicken leg on toast,
pickled pepper

SOUPS

Meat broth, dumplings with dill

Borscht with patty

Cream of Polish mushrooms

Beetroot cream, herbal olive oil

Cold chard soup with egg and buttermilk
(summer season, June - August)

Tomato and watermelon gazpacho, olives, cucumber
(summer season, June - August)

HOT DISHES

Labrax in dill sauce and confit tomatoes

Salmon with caramelized shallot and broccoli

Gnocchi with spinach and parmesan

Pork cheeks with honey and beer sauce,
French mustard and celery

Chicken in curry sauce with coconut milk,
lentil, fresh coriander

Turkey with basil and beurre blanc sauce

Duck leg, red cabbage, champignons sauce



SIDE DISHES

Rice with fried vegetables

Pearl barley with root vegetables

Baked cauliflower with cheese sauce

Potato casserole with cheese

Baked potatoes with bacon and mustard

Mashed potatoes

Grilled vegetables with balsamic vinegar

HOME-MADE BREAD

Small rolls with herbs

Focaccia

Wholemeal bread with raisins and nuts

Sourdough country bread

DESSERTS

Pear strudel, roasted almonds, raisins
and amaretto

Chocolate brownie

Yoghurt cake, hazel biscuit

Tiramisu, coffee, almonds

Fresh seasonal fruits

SELECTION OF FRUIT MOUSSES

Vanilla mouse, roasted white chocolate

