

# BUFFET DINNER

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

VAT tax 8 %

NET GROSS

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**OPTION I**                      **111,11 PLN**                      **120 PLN**

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

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**OPTION II**                      **134,26 PLN**                      **145 PLN**

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

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**OPTION III**                      **162,04 PLN**                      **175 PLN**

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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 %

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

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Coffee, tea, mineral water

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

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Coffee, tea, mineral water,  
fruit juices

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

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

Offer is valid until 31.12.2021



## MENU SELECTION

### COLD BUFFET

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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

Smoked trout roulade

Chicken flakes marinated in rosemary vinegar  
on lettuce leaves

Confit chicken leg on toast,  
pickled pepper

### SOUPS

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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

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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

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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

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Small rolls with herbs

Focaccia

Wholemeal bread with raisins and nuts

Sourdough country bread

## DESSERTS

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Pear strudel, roasted almonds, raisins  
and amaretto

Chocolate brownie

Yoghurt cake, hazel biscuit

Tiramisu, coffee, almonds

Fresh seasonal fruits

## SELECTION OF FRUIT MOUSSES

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Vanilla mouse, roasted white chocolate

