

# BUFFET LUNCH

---

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

VAT tax 8 %

NET GROSS

---

**OPTION I** **83,33 PLN** **90 PLN**

---

Soups: 1 course  
Hot dishes: 1 course  
Side dishes: 2 positions  
Cold buffet: 4 positions  
Desserts: 1 position  
Bread: 1 type

---

**OPTION II** **97,22 PLN** **105 PLN**

---

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

---

**OPTION III:** **115,74 PLN** **125 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 valid until 31.12.2021 r.



## MENU SELECTION

### COLD BUFFET

---

Seasonal salads mix with anchovy sauce

Classic Greek salad with feta cheese

Salad mix with beetroot, goat cheese, honey sauce

French cookies:

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

Herring in homemade cream with apple

Smoked salmon with dill and yoghurt

Veal in tuna sauce with capers

### SOUPS

---

Meat broth, dumplings with dill

Cauliflower cream with herbal olive

Carrot cream, coconut milk and coriander

Baked potato, bacon, chive

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

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

### HOT DISHES

---

Cod  
with glazed carrots, fennel salad

Trout fillet  
with caper sauce, olives, cherry tomatoes

Gnocchi  
with spinach and parmesan

Pork tenderloin  
with mushroom sauce, parsley

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

Turkey in white wine sauce with herbs



## 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 \_\_\_\_\_

Cheesecake with raspberries mousse

Puffs stuffed with vanilla mousse and chocolate

Apple pie with hot vanilla mousse

Panna Cotta, fruit sauce

Fresh seasonal fruits

## SELECTION OF FRUIT MOUSSES \_\_\_\_\_

Passion fruit mousse, coconut meringue

Lemon mousse, seasonal fruits

