

SERVED DINNER

From 20 people and above.

1 menu selection for the whole group.
The prices given are for 1 person.

OPTION I **PLN 175.00 gross**

2 courses

First course
Main course

OPTION II **PLN 195.00 gross**

3 courses

Appetizer or first course
Main course
Dessert

OPTION III **PLN 220.00 gross**

4 courses

Appetizer
First course
Main course
Dessert

DRINKS

OPTION I **PLN 25.00 gross**

Coffee, tea, water

OPTION II **PLN 35.00 gross**

Coffee, tea, water, juices

OPTION III **PLN 55.00 gross**

Coffee, tea, water, juices, soft drinks





DISHES TO CHOOSE FROM

APPETIZERS

Classic beef tartare

Salad with duck, avocado, caper apples

Teriyaki salmon with sesame seeds
and sugar snap peas

Liver terrine with fruit chutney on toast

Cauliflower in tempura, Russian dressing

FIRST COURSES

Meat broth with homemade noodles

Roasted garlic cream, confit egg yolk, challah

Carrot soup with orange

Cream of baked cauliflower with peanut butter

Cream of peas and curry with croutons

HOT DISHES

Beef cheek in wine sauce with sweet potato puree
and glazed carrots

Baked salmon with orange sauce on rice

Risotto with sheep's cheese, carrots, herbal olive oil

Pork tenderloin with grilled cabbage, baked potatoes
and marinated apple

Salmon with herb risotto and pickled red onion

Zander with olive tapenade in lemon-butter sauce

Confit duck leg, dumplings, red beets

DESSERTS

Coffee creme brulee

Schwarzwald Cake

Walnut mousse, almond crumble, fruit

Apple pie with hot vanilla mousse