



SERVED LUNCH

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

VAT tax 8 %

NETTO

BRUTTO

OPTION I

64,81 PLN

70 PLN

2 courses

First course

Main course

OPTION II

87,96 PLN

95 PLN

3 courses

Starter or first course

Main course

Dessert

OPTION III

115,74 PLN

125 PLN

4 courses

Starter

First course

Main course

Dessert

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



MENU SELECTION

STARTERS

Matjes herring with apple, pickled onion

Salad with duck, avocado, caper apples

Salmon, fresh cucumber, lemon gel, crème fraiche

Vitello Tonnate, capers, tuna sauce

FIRST COURSES

Meat broth, dumplings

Cauliflower cream with herbal olive

Carrot cream with coconut milk and coriander

Baked potato cream, bacon, chive

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

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

MAIN COURSES

Baltic cod tenderloin, herbal risotto, vegetables

Turkey fillet, mashed potatoes,
baked root vegetables, white wine sauce

Chicken, fondant potatoes, bacon, spinach

Risotto with sheep's cheese, carrot, herbal oil

Beef cheek with mashed potatoes, pickled red cabbage

DESSERTS

Chocolate cake with vanilla cream

Cheesecake with raspberries mousse

Walnut mousse, almond crumble topping, fruit

BUFFET LUNCH

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

VAT tax 8 %

NETTO

BRUTTO

OPTION I

101,85 PLN

110 PLN

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

OPTION II

120,37 PLN

130 PLN

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

OPTION III:

138,88 PLN

150 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

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(Pepsi and Co.)

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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

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 pepper sauce

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



SERVED DINNER

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

VAT tax 8 %

NETTO

BRUTTO

OPTION I

83,33 PLN

90 PLN

2 courses

First course
Main course

OPTION II

101,85 PLN

110 PLN

3 courses

Starter or first course
Main course
Dessert

OPTION III

115,74 PLN

125 PLN

4 courses

Starter
First course
Main course
Dessert

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



MENU SELECTION

STARTERS

Beef carpaccio with rocket salad and Grana Padano

Salmon gravlax, toast, beetroot,
smoked crème fraîche

Pork knuckle terrine, horseradish,
English mustard, served pickles

Cauliflower in tempura, Russian dressing

FIRST COURSES

Meat broth, dumplings

Leek and potato cream, bacon chips, truffle olive

Cream of baked peas, confit yolk, challah

Beetroot cream, herbal olive oil

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

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

MAIN COURSES

Risotto with sheep cheese, carrots and herbal olive

Salmon with herb risotto, pickled onion

Pork tenderloin, grilled cabbage, baked potato,
apple marinated in Zubrówka

Confit duck leg, gnocchi, marinated yellow beetroot

DESSERTS

Strawberry cake

Schwarzwald cake

Lemon tart

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

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45 PLN

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

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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

Cream of roasted pepper with Chorizo sausage

Parsley cream with apple and thyme olive

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 herbal sauce

Duck leg, 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

Tart with baked almond cream and fruit
Chocolate brownie
Yoghurt cake, hazel biscuit
Tiramisu, coffee, almonds
Fresh seasonal fruits

SELECTION OF FRUIT MOUSSES

Vanilla mouse, roasted white chocolate



COFFEE BREAKS

SINGLE REFRESHMENT	NET	GROSS
Coffee, tea, water	16,26	20
Coffee, tea, water, juices	24,39	30

REFRESHMENTS REFILL UP TO 4 HOURS

Coffee, tea, water	24	35
Coffee, tea, water, juices	32	40

REFRESHMENTS REFILL UP TO 8 HOURS

Coffee, tea, water	30	40
Coffee, tea, water, juices	40	50

BUFFET SNACKS

Home-made cocktail cookies – 3 pcs/person	7,40	8
Croissant with chocolate / jam – 2 pcs/person	7,40	8
Chocolate brownie – 2 pcs/person	9,26	10
Yeast dough with seasonal fruits – 1 portion/person	9,26	10
Cheese cake – 1 portion/person	9,26	10
Panna Cotta – glass, 1 portion/person	9,26	10
Chocolate mousse, vanilla mousse – glass, 1 portion/person	9,26	10
Puff pastry pouches with fruit – 2 pcs/person	11,11	12
Fruits – glass, 1 portion/person	11,11	12
Tartine – 3 pcs/person	11,11	12
Sandwiches on a baguette – 2 pcs/person	13,89	15

DRINKS

Soft drinks - Pepsi, 7up, Schweppes – bottle 0,2 l	10 PLN gross
Fresh fruit juice – 0,2 l (orange, grapefruit, carrot with apple)	10 PLN gross

Offer valid until 31.12.2021



FINGERFOOD

BREAKFAST

Bruschetta with tomatoes and celery

Tuna with quail egg and lettuce

Smoked cottage cheese, chives and French mustard

Ham, red onion jam and pineapple

Greek yogurt with pumpkin jam and roasted sunflower seeds

AFTERNOON

Pork tenderloin, apple jelly

Baked potato, Dutch herring, chives oil

Rice crisp, smoked salmon with herb mayonnaise

Courgette roulade with Ricotta cheese

Cauliflower in tempura with Russian sauce

EVENING

Octopus, Basque sauce*

Chicken, romaine lettuce, tomato

Pickled carrots, amber cheese

Beef terrine, celery remoulade

Shrimp with mango salsa*

DESSERTS

Baked pineapple with almond cream

Caramelized apple, mascarpone cream and toasted almonds

Hazelnut cream, chocolate sponge cake, salty caramel sauce

Rafaello

Cheese mousse with peach

COST: PLN 138.88 net/person PLN 150 gross/person
VAT 8% or 23 %*

A close-up of a white plate with a bread slice topped with sauerkraut and chives, and a potato slice with caviar.

Greek yogurt with pumpkin jam and roasted sunflower seeds

Cauliflower in tempura with Russian sauce

Shrimp with mango salsa*

HOTEL MONOPOL

K A T O W I C E



BUFFET BUSINESS BREAKFAST

HOTEL MONOPOL KATOWICE
UL. DWORCOWA 5
40-012 KATOWICE

+48 602 432 971
fbmanager@hotel.com.pl

+48 32 782 82 82
monopol@hotel.com.pl

**HOTEL
MONOPOL**
KATOWICE
★ ★ ★ ★ ★



POLISH BREAKFAST

82,77 PLN net / 90 PLN gross

POLISH COLD MEATS PLATTER

Selection of hard and soft cheese

DAIRY

Hard-boiled eggs

Cottage cheese with chives and radish

Egg spread

VEGETABLES

Sliced tomato + chives

Cucumber

Cos lettuce leaves

Radish quarters

Black and green olives

Sprouts

Color pepper julienne

Raw carrot julienne

HOT DISHES SERVED IN A HEATER

(3 below propositions to choose from)

Fried bacon

Wieners

Fried champignon

Sausage fried with onion

White sausage

Scrambled eggs

On the side: mustard, horseradish, ketchup

BAKER'S GOOD

Selection of rolls

White and brown bread

Butter

Confiture, honey

Croissants (2 pcs. per person)

FRUITS

Oranges / grapefruits quarters

Pineapple niblets

Kiwi fruits niblets

Grapes

Seasonal (one chosen):

strawberry / whortleberry / raspberry / currant / watermelon

COLD AND HOT DRINKS

Mineral water

Fruit juices

Coffee (express)

Tea (samovar)



ITALIAN BREAKFAST

96,66 PLN net / 105 PLN gross

French pastry with tomatoes and mozzarella
Quesadilla with cheese and chorizo
Mini caprese on a toothpick
Salmon tartare with black olive on a toast

Crispy toast with caviar and creme fraisch
Hard Cheeses (umbriaco, grano Padano) on toast with
homemade jam
Tuna marinated in black sesame
Baked potato rosti

Crudit  vegetables + dips
Mini salad (rocket, dried tomato, olives, artichoke)
Parma ham with melon

Croissants (2 pcs. per person)
Crispy muffins with vanilla mousse and fresh fruits
Chocolate whip on almond cookie
Fruit salad (single served)
Fruit salad with yogurt, muesli and nuts
Fruit cocktail

Bottle of olive oil

Bottle of balsamic vinegar

COLD AND HOT DRINKS

Mineral water
Fruit juices
Tea, coffee (express)



EXQUISITE BREAKFAST

109,42 PLN net / 120 PLN gross

ITALIAN HAMS

Parmen ham
Italian salami

POLISH HAMS

Poultry ham
Pork ham
Dry sliced sausage
Kabanos
Home-made pie

ITALIAN CHEESE

Umbriaco
Peccorino
Talleggio

POLISH CHEESE

Gouda
Amber cheese in pieces
Bundz or goat cheese

DAIRY

Mini mozzarella
Hard-boiled eggs
Cottage cheese with chives and radish
Natural cottage cheese
Egg spread

Bottle of olive oil
Bottle of balsamic vinegar

FISH

Marinated salmon
Smoked trout

VEGETABLES

Cherry tomatoes
Sliced tomato and chives
Cucumber
Spinach
Black and green olives
Color pepper julienne
Raw carrot julienne

HOT DISHES SERVED IN A HEATER

(3 below propositions to choose from)

Fried bacon
Wieners
Baked potato rosti
Fried champignons
Sausage fried with onion
White sausage
Tomatoes baked with thyme
Scrambled eggs
On the side: mustard, horseradish, ketchup

BAKER'S GOOD

Selection of rolls
Selection of bread
Baguette

Butter

CONFITURE, HONEY

Home-made berry jam
Home-made cherry-currant jam
Home-made plum jam
Nutella
Selection of honey
Raisins
Prune
Almonds (flakes)
Walnuts and hazelnuts

CAKES

Fruit cakes (seasonal fruit)
Croissants
Buns with poppy seeds

FRUITS

Oranges / grapefruits quarters
Pineapple niblets
Kiwi fruits niblets
Grapes
Seasonal (one chosen):
strawberry / whortleberry / raspberry / currant / watermelon

FRUIT'S YOGURTS, NATURAL YOGURTS

COLD AND HOT DRINKS

Juices
Mineral water
Fruit milk shake in glass (single served)
Milk
Coffee (express)
Tea (samovar)