

WEDDING DINNER – 2024 OFFER

WEDDING DINNER: 170 PLN / person	WEDDING DINNER: 200 PLN / person	WEDDING DINNER: 245 PLN / person	WEDDING DINNER: 270 PLN / person
<p>Glass of sparkling wine for the toast</p> <p>SOUP TO CHOOSE:</p> <ul style="list-style-type: none"> - Traditional chicken soup with noodles - Silky onion cream with toast <p>MAIN DISH TO CHOOSE:</p> <ul style="list-style-type: none"> - Chicken fillet in mushrooms sauce with cabbage salad and potato puree - Roast pork with hunter sauce with boiled potatoes and polish style cabbage <p>DESSERT TO CHOOSE:</p> <ul style="list-style-type: none"> - Home-made apple pie with cinnamon and raisins served with English sauce - Strawberry and cream mousse <p>SMORGASBORD:</p> <p>Platters of homemade cold-meats and sausages Chicken liver parfait Herrings with onion in cream and apple Chicken aspics with red onion sauce Eggs with mayonnaise - chive mousse Traditional vegetable salad Leek salad with Emmentaler and corn Bread</p> <p>BEVERAGES:</p> <p>Still mineral water (unlimited)</p>	<p>Glass of sparkling wine for the toast</p> <p>SOUP TO CHOOSE:</p> <ul style="list-style-type: none"> - Fresh tomato soup with basil pesto - Vegetable cream <p>MAIN DISH TO CHOOSE:</p> <ul style="list-style-type: none"> - Pork neck roasted with garlic sauce served with potato puree and beetroot - Turkey fillets with green pepper sauce served with carrot purée with apricot and leafy salad <p>DESSERT TO CHOOSE:</p> <ul style="list-style-type: none"> - Chocolate mousse with cherry sauce and whipped cream - Panna cotta with strawberry sauce <p>SMORGASBORD:</p> <p>Traditional Old Polish pâté Platters of homemade cold-meats and sausages Mini tarts with mushrooms Mini tarts with vegetables Stuffed mushrooms Grilled vegetables with garlic sauce Vegetable terrine with cocktail sauce Herrings with tomato sauce and onion Eggs with mayonnaise - chive mousse Potato salad with horseradish and red onion Cauliflower and vegetables salad Bread</p> <p>BEVERAGES:</p> <p>Still mineral water (unlimited)</p>	<p>Glass of sparkling wine for the toast</p> <p>STARTER TO CHOOSE:</p> <ul style="list-style-type: none"> - Chicken liver parfait with leafy salad and balsamic dressing - Chicken roulade in a sauce of sweet peppers <p>SOUP TO CHOOSE:</p> <ul style="list-style-type: none"> - Sorrel soup with sheep's cheese - Broccoli cream with roasted almonds <p>MAIN DISH TO CHOOSE:</p> <ul style="list-style-type: none"> - Chicken fillet in leek and apple sauce served with potato croquettes and pickled beetroot, onion and arugula salad - Turkey fillets rolled with smoked bacon with potato casserole and green bean - Pork cheeks stewed in wine served with sour cabbage salad and buckwheat dumplings <p>DESSERT TO CHOOSE:</p> <ul style="list-style-type: none"> - Crunchy flakes layered with fluffy cream served with dried fruits and nuts sauce - Fruit salad with mint liqueur - Lemon tart with whipped cream - Raspberry sorbet with cherry sauce and whipped cream <p>SMORGASBORD:</p> <p>Pork neck stuffed with plums and cumin Platters of homemade cold-meats and sausages Mini tarts with vegetables Mini tarts with pissaladiere Stuffed mushrooms Herrings with onion in cream and apple Chicken aspics with red onion sauce Vegetable terrine with cocktail sauce Eggs with horseradish mousse Traditional vegetable salad Mix of salads with fresh vegetables</p>	<p>Glass of sparkling wine for the toast</p> <p>STARTER TO CHOOSE:</p> <ul style="list-style-type: none"> - Grilled zucchini roulades with mozzarella cheese in basil sauce and composition of salads - Beef Carpaccio with Grana Padano cheese and arugula - Salmon marinated in white wine and oranges served with leafy salad <p>SOUP TO CHOOSE:</p> <ul style="list-style-type: none"> - Cream of parsley with the addition of pear and chives oil - Cream of sweet pea soup with croutons <p>MAIN DISH TO CHOOSE:</p> <ul style="list-style-type: none"> - Pork roulade stuffed with spicy turkey meat in mushroom sauce served with potato noodles and red cabbage - Chicken rolls with spinach served with basil risotto and boiled vegetables - Pork sirloin baked with smoked ewe's milk cheese and served with potato and horseradish purée, topped with rye sourdough sauce <p>DESSERT TO CHOOSE:</p> <ul style="list-style-type: none"> - Mint cheesecake with dark chocolate served with kiwi sauce - Home-made white cheese mousse with almonds and raisins in Amaretto sauce - Malaga ice cream served with raisins and rum sauce - Mango and passionfruit sorbet served with strawberry sauce <p>SMORGASBORD:</p> <p>Traditional Old Polish pâté Platters of homemade cold-meats and sausages Chicken liver parfait</p>

		<p>Sauces : tartar, paprika, garlic Bread</p> <p>BEVERAGES: Still mineral water (unlimited)</p>	<p>Salmon rosettes served on rocket salad with yoghurt sauce Plums baked in bacon and puff pastry served on arugula Mini tarts with spinach and cheese like feta Mini tarts with mushrooms Mozarella with tomatoes and basil sauce Herrings with onion in cream and apple Vegetable terrine with cocktail sauce Eggs with mayonnaise - chive mousse Leek salad with Emmentaler and corn Salad with rice and smoked chicken Sauces: tartar, paprika, garlic Bread</p> <p>BEVERAGES: Still mineral water (unlimited)</p>
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FOR SPECIAL ORDER:

Fresh seasonal fruit fillets served on platters – 24 PLN / person

SWEAT PLATE - 56 PLN / person

Home-made apple pie

Joghurt cake with peach

Crispy flan with fluffy cream and fruits and nuts

Crispy flan with chocolate mousse and caramelized cherry

Pineapple Carpaccio with strawberry mousse

SPECIAL ORDERS FOR SMORGASBORD:

COLD DISHES:

Whole roasted chicken with liver and croutons – 150 PLN / apiece – for 15 persons

Roasted duck with mousse of mixed dried fruit and nuts – 250 PLN / apiece – for 15 persons

Steamed salmon with spinach filling – 1200 PLN / apiece – for 40 persons

HOT DISHES:

Roasted pork leg on the bone – 1400 PLN / apiece – for 40 persons

Roasted pork ham on the bone – 1600 PLN / apiece – for 40 persons



In case of any allergy, the Chef can prepare the special dish.

The prices include 8% VAT.

The prices could change only in case of factors on which restaurant does not have influence like for example the change of the tax rate.