



MENU FOR TOURIST GROUPS IN 2025

MENU IN THE PRICE OF 75 PLN PER PERSON:

SOUPS:

- Barley soup with potatoes and sour cream (vegetarian dish)
- Vegetable soup with flakes (vegetarian dish)
- Onion soup (vegetarian dish)
- Cucumber soup (vegetarian dish)

MAIN COURSES:

- Mix of dumplings (with meet and with potato and cottage cheese filling)
- Meat and rice cabbage rolls in tomato sauce
- Turkey leg in sweet and sour sauce served with rice
- Spaghetti bolognese
- Pancakes with mushrooms and vegetables baked with cheese in paprika sauce (vegetarian dish)

DESSERTS:

- Baked apple with cinnamon and whipped cream
- Vanilla and chocolate ice-cream with whipped cream
- Strawberry and cream mousse

MENU IN THE PRICE OF 85 PLN PER PERSON:

SOUPS:

- Cream of cauliflower soup (vegetarian dish)
- Mushroom soup (vegetarian dish)
- Tomato soup (vegetarian dish)
- Chicken soup with noodles

MAIN COURSES:

- Turkey fillet with green pepper sauce served with potato and cabbage salad
- Roasted pork loin with hunter's sauce, potatoes and red cabbage
- Beef and pork roulade stuffed with onion wrapped in cumin sauce served with potatoes and red cabbage
- Chicken fillet in mushroom sauce served with potatoes and Coleslaw salad
- Chicken leg with chips and Chinese cabbage
- Breaded Miruna with chips and sauerkraut salad (vegetarian dish)

DESSERTS:

- Home-made apple pie
- Vanilla and chocolate ice-cream with whipped cream
- Panna cotta with strawberry sauce
- Chocolate mousse with cherry sauce

MENU IN PRICE OF 120 PLN PER PERSON:

STARTERS:

- Roast pâtè with dried cranberries in tartar sauce
- Herrings with onion in cream and apple (vegetarian dish)
- Chicken roulade with prunes in sweet paprika sauce
- Bouquet of salads with fresh vegetables with vinaigrette (vegetarian dish)

SOUPS:

- Traditional old Polish white borsch
- Cream of broccoli soup with croutons (vegetarian dish)
- Celery and tomato cream soup (vegetarian dish)
- Beetroot soup with sour cream and potatoes (vegetarian dish)

MAIN COURSES:

- Pork ham baked in herbs with potatoes and beetroots
- Turkey leg with spinach in garlic sauce served with rice and vegetables
- Chicken fillet in leek and apple sauce served with roasted potatoes and leafy salad
- Pork ribs in roast garlic sauce served with roasted potatoes and polish style cabbage
- Pork loin baked with apples and sesame, celery puree and pickled beetroot slices

DESSERTS:

- Home-made apple pie
- Vanilla and chocolate ice-cream with whipped cream
- Panna cotta with strawberry sauce
- Chocolate mousse with cherry sauce

**STILL MINERAL WATER INCLUDED IN THE PRICE
COFFEE OR TEA 10,00 PLN PER PERSON
GLASS OF WINE OR BEER 18,00 PLN PER PERSON
BREAD 2,00 PLN PER PERSON**

ADDITIONAL SERVICE CHARGE 5,00 PLN PER PERSON

THE OFFER FOR GROUPS IS VALID FOR OVER 20 PEOPLE

IN CASE OF ALLERGIES AN ADDITIONAL CHARGE IS POSSIBLE FOR SPECIALLY PREPARED DISHES