



MENU FOR TOURIST GROUPS IN 2026

MENU IN THE PRICE OF 85 PLN PER PERSON

SOUPS:

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

MAIN COURSES:

- Mix of dumplings (with meat 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 spinach and garlic sauce (vegetarian dish)

DESSERTS:

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

MENU IN THE PRICE OF 95 PLN PER PERSON

SOUPS:

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

MAIN COURSES:

- Roasted pork chop with hunter's sauce, potatoes and red cabbage
- Beef and pork roulade stuffed with onion in cumin sauce served with potatoes and red cabbage
- Pork neck in natural sauce with potatoes and Coleslaw salad
- Chicken leg with fries and Chinese cabbage

DESSERTS:

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

MENU IN THE PRICE OF 130 PLN PER PERSON

STARTERS:

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

SOUPS:

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

MAIN COURSES:

Pork ham baked in herbs with potatoes and beetroots
Turkey fillet with green pepper sauce served with potato and cabbage salad
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

DESSERTS:

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

STILL MINERAL WATER INCLUDED IN THE PRICE

COFFEE OR TEA 15,00 PLN PER PERSON

GLASS OF WINE OR BEER 18,00 PLN PER PERSON

BREAD 3,00 PLN PER PERSON

+ ADDITIONAL SERVICE CHARGE 8,00 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

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