



- 3 rooms 20 / 30 / 60 pax
- · Separate room for each group
- No limmit time of reservation

unforgettable taste of polish cuisine







MENU 1

Welcome drink Grzaniec Galicyjski - hot wine

Starter / Soup

"Oscypek" Grilled cheese served with zucchini and cranberry sauce

Chicken fillets with basil sauce

Chicken soup with noodle

Main Course

Pork medallions in gravy sauce served with roast potatoes in skins and white cabbage

Chicken fillet in gorgonzola sauce served with fries and spring salad

Dessert

Homemade apple pie in strawberry sauce with whipped cream and ice cream

Cheesecake with strawberry mousse

Beverages:

Water, Segafredo Coffee, Tea Dilmah,

Price per person 120 zł











MENU 2

Welcome drink Grzaniec Galicyjski - hot wine

Starter

Smoked salmon with feta cheese filling salad mix, tomato, cucumber, red onion marmalade

Dumplings with cottage cheese and potato filling served with fried onion

Soup

Traditional beetroot soup with polish ravioli

Galician rye meal soup with sausage and egg (żurek)

Main Course

Wild boar roast in Bison Grass Vodka (Żubrówka) sauce served with baked potatoes in skins and beer-battered broccoli

Duck breast in cherry sauce served with buckwheat groats and fried red cabbage

Salmon fillet in white wine sauce served with rice and spinach

Dessert

Ice cream pralines in chocolate, almond flakes and coconut served with strawberry and chocolate sauce

Beverages:

Water, Segafredo Coffee, Tea Dilmah

Price per person 150 zł









A FEAST OF POLISH FLAVOURS

the most popular Polish dishes



Welcome drink Grzaniec Galicyjski - hot wine

Grilled oscypek served with cranberry sauce

Hard smoked cheese made of sheep milk, characteristic of Polish mountains region.

A Polish regional product protected by the EU law.

Pierogi ruskie (with cottage cheese and potato filling)

The most popular Polish dumplings. Handmade and known by every Pole.

Poland and Ukraine are famous for this kind of dumplings whose name comes from Ruthenia.

Galician ryemeal soup with sausage and egg (żurek)

A traditional Polish soup prepared on the basis of sourdough from wholemeal rye flour.

A Polish regional specialty which has a characteristic sour flavour.

Chicken fillet in gorgonzola sauce

served with baked potatoes in skins and fried white cabbage

Honey-beer baked ribs

Pork ribs is the most common dish in Polish cuisine.

During the preparation they are fried and then braised in honey and beer.

Caramelized tomato-honey-beer sauce complements the distinctive taste of the ribs.

Hot apple pie served with vanilla ice cream

A traditional dessert made of shortbread and apples. It is baked on a thin crust and a sweet crumble topping is added. Thanks to roasting the apples and cinnamon, the apple pie takes on a very aromatic, slightly sweet taste.

Price per person 150 zł

A FEAST OF POLISH ALCOHOL

Wódka: Wyborowa **Wódka:** Żubrówka **Wódka**: Cherry vodka **Wino:** house red

Piwo: Draft Żywiec

Price per person 30 zł







Menu for children

(do lat 14)

Soup

Chicken soup with noodles

Main course

Chicken fillet served with fries and boiled carrots

Dessert

Ice cream with whipped cream

Price per person 60 zł

Menu wege

Starter

Grilled eggplant stuffed with zucchini, carrots, and onions served with corn paste

Main course

Risotto with grilled vegetables

Dessert

Fruits cup



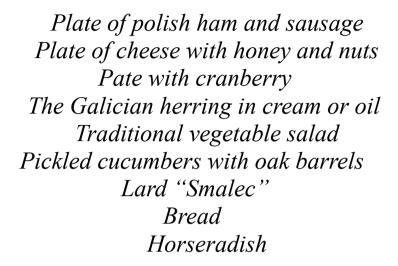








COLD BUFET



50 zł per person

Sweet bufet

apple pie, cheese cake, cherry cake bananas, grapes, apples, pears

40 zł/ person











Alkohol

Wine 0,75l – 50 zł
Draft Beer Żywiec 0,5l – 15 zł
Wodka Wyborowa 0,5l – 70 zł
Wodka Absolut 0,5L – 80 zł
Juice 0,75l – 15 zł
Soft drink 0,2 l – 10 zł

Open Bar

Draft beer, Wine, Wodka Wyborowa, orange juice 3 h - 50 zł / person 6 h - 80 zł / person

Torty

(można wnieść własny)
Czarny las – 30 zł / os
Bezowy - 30 zł / os
Fruits cake - 30 zł / os
Chocolate with cherry - 30 zł / os

Extra dishes

White borscht with egg and mushroom in a bread bowl—15 zł/person
Boeuf Strogonow — 15 zł/person
Honey-tomato-beer braised ribs 25 zł/person
Chicken fillet in gorgonzola sauce 25 zł/person

Goodbye gift box

apple pie, cheese cake, cherry cake

40 zł / person (400g)

Available

projektor, screen, microphone















