

RESTAURACJA
GALICYJSKA



- *3 rooms – 20 / 30 / 60 pax*
- *Separate room for each group*
- *No limit time of reservation*

*unforgettable taste
of polish cuisine*



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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





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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





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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





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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



Price per person 120 zł



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COLD BUFET

Plate of polish ham and sausage
Plate of cheese with honey and nuts
Pate with cranberry
The Galician herring in cream or oil
Traditional vegetable salad
Pickled cucumbers with oak barrels
Lard "Smalec"
Bread
Horseradish

50 zł per person

Sweet bufet

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

40 zł / person





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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



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