



- 3 rooms 30 / 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

Christmas dumplings with mushrooms and cabbage Galician rye meal soup with sausage and egg (żurek) The traditional beetroot soup with dumplings

Main Dish

Royal breaded carp, served with potato and fried cabbage with peas

Chicken fillet in gorgonzola sauce served with fries and spring salad

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

Dessert

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

Cheesecake with strawberry mousse

Beverages:

Water, Coffee, Tea

Price per person 120 zł







MENU 2

Welcome drink Grzaniec Galicyjski - hot wine

Starter

"Oscypek" Grilled cheese served with cranberry sauce Herring serve on the onion with sour cream

Soup

Porcini mushroom cream soup served in a bread bowl White borscht with egg and mushroom

Main Courses

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

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

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

Duo of gingerbread with raisins and poppy seed cake

Beverages

Coffee, Tea, water, Christmas Compote of dried fruits

Price per person 150 zł







CHRISTMAS EVE POLISH TRADITION

Christmas dinner takes in buffet (minimum 20 persons)

Welcome drink Grzaniec Galicyjski - hot wine



Menu

Beetroot soup with homemade dumplings
Christmas dumplings with mushrooms and cabbage
Chicken fillet in gorgonzola sauce
Royal breaded carp,
Baked patatoes
Fried red cabbage

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

Apple pie

Beverages:

Coffee, Tea, water, Christmas Compote of dried fruits



180 zł/ per person







Menu wege / gluten free



Starter

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

Main course

Risotto with grilled vegetables in tomato sauce

Dessert

Fruits cup

Beverages:

Christmas Compote of dried fruits, mineral water Segafredo Coffee, Dilmah Tea,

120 zł per person









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

Cake platter

apple pie, cheese cake, poppy seed cake

250 zł













Alkohol

Wine 0,75l – 50 zł
Draft Beer Żywiec 0,5l – 15 0zł
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 per person 6 h - 80 zł per person

Extra dishes

Platter of polish dumplings 50 pcs – 200 zł White borscht with egg and mushroom in a bread bowl– 15 zł per person Boeuf Strogonow – 15 zł per person Honey-tomato-beer braised ribs 25 zł per person

Christmas Gift Box

Wine, Cofee, sweets

90 zł / person

Available

projektor, screen, microphone







