



GALA LUNCH / DINNER

2026

MENU I

240 PLN per person

(Please choose 1 appetizer, 1 soup, 1 main course, and 1 dessert)

APPETIZER

Goat cheese, pickled beets, pear, blackberry vinaigrette, mixed greens

or

Trout mousse, rye blini, sour cream, arugula, herb-infused olive oil, beet caviar

or

Marinated turkey with herbs, mixed greens, basil pesto, cherry tomatoes, orange

SOUP

Free-range chicken broth, homemade pasta

or

Cream of zucchini soup, toasted sunflower seeds, parsley-infused olive oil

or

Onion consommé, cheese dumplings, herbs

MAIN COURSE

Chicken on the bone, herb sauce, Hasselback potatoes, caramelized seasonal vegetables

or

Pork tenderloin in roast gravy, mushroom gnocchi, baby carrots, cardamom, orange

or

Vegetable gratin, grilled romaine lettuce, tomato salsa with lime and mint, vegetables, marinated vegan tofu

DESSERT

Basque cheesecake, orange sorbet, crumble

or

Meringue cake with caramel cream, fruit

or

Chocolate sponge cake, passion fruit, salted caramel ice cream

MENU II

295 PLN per person

APPETIZER

Marinated half-geese, lightly smoked over apple wood, apple salsa with mint and raspberry vinegar, lamb's lettuce

or

Cilantro-marinated salmon with sour cream and black currant caviar,
savory blini

or

Zucchini roll with cottage cheese, orange mousse, pistachios, romaine lettuce, arugula
(vegetarian)

SOUP

Duck broth, beef dumplings, crisp vegetables, parsley

or

Porcini mushroom soup with potato truffle and olive oil

or

Creamy cauliflower soup with chorizo and roasted sunflower seeds

MAIN COURSE

Roast veal in a creamy mushroom sauce, Silesian pumpkin dumplings, wild broccoli
or green beans

or

Beef braised in aronia juice, horseradish purée, warm marinated beets

or

Vegetables wrapped in rice paper, red onion jam, marinated pumpkin

DESSERT

Strawberry tiramisu, coffee ice cream

or

Carrot cake, plum cream, dark chocolate

or

Caramel chocolate mousse with passion fruit, white chocolate, yogurt ice cream with
raspberries

ADD-ON PACKAGES

Non-Alcoholic Beverage Package

45 PLN/person (*up to 4 hours*)

Coffee, tea, mineral water, fruit juices

Non-Alcoholic Beverage Package

50 PLN/person (*over 4 hours*)

Coffee, tea, mineral water, fruit juices

Special Occasion Cake

Light sponge cake, whipped cream, fruit, and simple decoration—33 zł/serving (120 g)

Light or dark sponge cake, choice of fruit compote or jelly, fruit, crispy toppings, cream fillings (2 layers), simple decoration—35 PLN per 120-gram serving

(Other flavors and cake decorations to be discussed during the planning meeting)

Buffet

Price: 115 PLN per person (300 g per person)

(Price includes 12 selected buffet items; each additional item is +10 PLN per person)

Aged cured meats, bacon pâté, smoked meats

Guinea fowl aspic with peas and carrots

Lightly smoked shrimp with pineapple and Tabasco salsa

Zucchini rolls with sun-dried tomatoes, blue cheese, and arugula

Tortilla with avocado, smoked salmon, and lettuce

Shortbread cupcakes with smoked trout mousse

Herring with raisins, apple, and sour cream

Celery leaf salad with cranberries and marinated chicken

Salad with grilled octopus, roasted bell peppers, corn, and lettuce

Traditional vegetable salad

Leek salad with cheese and apple

Caesar salad

Cheese platter featuring farm-fresh and European cheeses

Plums wrapped in bacon

Mini tarts in various flavors (with cheese, vegetables, roasted duck)

Sauces (tartar, horseradish)

Crispy vegetables with cheese sauce

Fruit cupcakes

Chocolate and blueberry muffins

Apple pie

Tiramisu

White chocolate cheesecake

Our homemade bread

Examples of alcohols:

House white and red wine – 95 PLN/bottle
Wyborowa vodka – 95 PLN / 0.5-liter bottle
Baczewski vodka – 125 PLN / 0.5-liter bottle
Jack Daniels – 190 PLN / 0.5-liter bottle
Beer– 20 PLN / 0.5-liter bottle

***PRICES ARE GROSS WITH 8% VAT
PRICE DOES NOT INCLUDE SERVICE FEE***