



## **MENU I / PLN 64 PER PERSON**

SERVED SOUP / one to choose from /

- Chicken broth with vegetables with noodles

OR

- Tomato cream with noodles

OR

- Cream of mushroom with croutons

MAIN COURSE / one to choose from /

- Grilled chicken breast with cocktail sauce served with roasted potatoes sprinkled with herbs and steamed blanched vegetables
- Seasonal vegetable salad

OR

- Pork marinated in herbs in aromatic sauce, served with roasted potatoes with sesame seeds and green and yellow green beans
- Seasonal vegetable salad

DESSERT / one to choose from /

- Gooseberry cake on sponge cake with meringue, whipped cream and almond flakes

OR

- Cheesecake with foam and chocolate

OR

- „Meter –long cake” with chocolate and custard cream

COLD AND HOT DRINKS / UNLIMITED

- Coffee freshly brewed from the machine
- Tea / black, fruit, green /
- Lemon
- White and brown sugar
- Milk from jugs

- Mineral water with citrus and mint



## MENU II / 82 PLN PER PERSON

SERVED SOUP / one to choose from /

- Old Polish sour rye soup with white sausage, topped with bacon and onion

OR

- Tomato cream pelati with cream and noodles

OR

- Chicken broth with pieces of chicken and vegetables with noodles

MAIN COURSE SERVED ON PLATES / 1.5 PORTIONS PER PERSON

- Grilled chicken breast with cocktail sauce
- Pork steaks marinated in herbs
- Chicken leg with paprika

EXTRAS / 250 G PER PERSON

- Baked potato wedges sprinkled with herbs
- Steamed vegetables
- Seasonal vegetable salad
- Salad with tomato, cucumber and lettuce with vinaigrette

DESSERT / 2 PIECES OF CAKE PER PERSON

YOU CAN CHOOSE 2 TYPES OF CAKES FROM THE FOLLOWING:

- Gooseberry cake on sponge cake with whipped cream, meringue and almond flakes
- Lemon with foam and apple mousse on a sponge cake
- „Meter –ling cake” with chocolate and pudding cream
- W-Z cake with orange delicacy and whipped cream
- Sunflower seeds with caramel and cream on a sponge cake

COLD AND HOT / UNLIMITED DRINKS

- Coffee freshly brewed
- Tea / black, fruit, green /
- Lemon
- White and brown sugar
- Milk from jugs
- Mineral water with citrus and mint
- CAPPY fruit juices



## **MENU III / 115 PLN PER PERSON**

STARTER / one to choose from /

- Flakes of beef sirloin marinated on lettuce with sun-dried tomatoes, grilled zucchini and olives with herb dressing

OR

- Salmon fillet with crayfish neck with lemon and dill sauce with a hint of horseradish

SOUP / one to choose from /

- Cream of baked white vegetables with almond flakes

OR

- Chicken broth with pieces of chicken and vegetables with noodles

OR

- Tomato cream with noodles

MAIN COURSE SERVED ON PLATES / 1.5 PORTIONS PER PERSON

- Pork tenderloin medallions wrapped in bacon with barbecue sauce
- Chicken breast layered with tomatoes and mozzarella with basil pesto
- Cod fillet on a creamy dill sauce

EXTRAS / 250 G PER PERSON

- Sprinkle with herbs and roasted parissien potatoes
- Rice with green peas
- Steamed vegetables with almond flakes
- Revision of lettuces with cocktail tomatoes and parmesan flakes and vinaigrette
- Seasonal vegetable salad

DESSERT / 100 G OF FRUIT + 2 PERSON CAKE

- Seasonal and exotic filleted fruits

YOU CAN CHOOSE 2 TYPES OF CAKES FROM THE FOLLOWING:

- Gooseberry cake on sponge cake with whipped cream, meringue and almond flakes
- Lemon with foam and apple mousse on a sponge cake
- „Meter-long cake” with chocolate and pudding cream

- W-Z cake with orange delicacy and whipped cream
- Sunflower seeds with caramel and cream on a sponge cake

#### COLD AND HOT / UNLIMITED DRINKS

- Coffee freshly brewed
  - Tea / black, fruit, green /
  - Lemon
  - White and brown sugar
  - Milk from jugs
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- Mineral water with citrus and mint
  - CAPPY fruit juices