

OFFER 260 pln/person.

The offer includes:

- Butter and bread,
- 5 types of cold appetizers served in the center of the table,
- 2 types of hot appetizers served in the center of the table,
 - 3 types of main courses

(each guest will receive a mini-menu next to the plate and will be able to choose the appropriate main course on the spot),

- 3 types of desserts served in the center of the table.
- * Offer does not include any drinks.

COLD APPETIZERS ≈250g per person (please choose 5 items)

- Herring forshmak
- Herring with fire potato
- Beef tartare
- Meat plate
- Goose liver pâté
- Roasted Ramiro pepper with Tonnato sauce
- Salad composition with creamy cheese

HOT APPETIZERS ≈180g per person (please choose 2 items)

- Croquettes with fjord trout and spinach
- Dumplings with duck
- Dumplings with potatoes and mushrooms
- Sweet potato dumplings with goat cheese
- Grilled vegetables

MAIN COURSES ≈350-500g per person (please choose 3 items)

- Halibut with Beurre Blanc sauce
 Fjord trout with seasonal vegetables
- Honey-baked ribs
- Confit duck leg with Porto sauce
- Grilled cauliflower with purée

(please choose 3 items)Cheesecake with cherries

DESSERIS ≈150g per person

- Meringue with cream and fruit
 Fruit mousse with white chocolate
- Sacher with chocolate and orange

is subject to a fee of 800 PLN.

- * After calculation, the total weight of the selected menu items per person is approximately 850 grams. This is an estimated value and may vary by up
- to 100 grams.
 There is also the option of ordering a plate of seasonal fruits (PLN 70 per plate).
- * A service of 12,5% of the bill is added to all receptions.
- * It is possible to extend your celebration to a maximum of 12:00 AM. An additional hour after 11:00 PM