



WILLA BIAŁA

RESTAURACJA

OFFER

360 pln / person.

Each offer includes artisanal bread made with natural sourdough and our own flavored butter.

COLD APPETIZERS

(5 types of cold appetizers served in the center of the table)

- Fjord trout gravlax with creme fraiche
- Herring with a campfire potato
- Galician selection of meat specialties
- Beef tenderloin tartare with potato crisps
- Salad composition with cream cheese

HOT APPETIZERS

(2 types of warm appetizers served in the center of the table)

- Dumplings with smoked eel
- Duck dumplings with cheese espuma

SOUPS

(selected individually by guests on site)

- Ukrainian borscht with pampushka and lard
- Cream of potato and leek soup

MAIN COURSES

(selected individually by guests on site)

- Fjord trout with puree and seasonal vegetables
- Confit duck leg with caramelized carrots and Porto sauce
- Medallion of beef tenderloin with Madera sauce
- Grilled cauliflower with puree and pomegranate sauce

DESSERTS

(3 types of mini-desserts served in the center of the table)

- Cheesecake with cherries
- Meringue with cream and fruit
- Sacher with chocolate and orange

ADDITIONALLY

- Seasonal fruit plate - PLN 80
- Selection of Polish farmhouse cheeses with live presentation - PLN 90 / 100 g
- Caviar bar served with crêpes and butter - PLN 80 / person
- Welcome drink - PLN 30 / person
- Wine tasting with a sommelier - individually negotiated offer

* It is possible to extend your celebration until midnight. An additional hour after 11:00 PM will incur an 800 PLN fee.

* A service charge of 12.5% of the bill value is added to all receptions

* The offer does not include any drinks

* Vegetarian and vegan options available

* The total weight of the selected menu items per person is approximately 1300 g. This is an estimated value and may vary by up to ±100 g.