



WILLA BIAŁA  
RESTAURACJA

## OFFER

### 280 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)

- Gravlax fjord trout
- Herring with a campfire potato
- Plate of meat specialties
- Beef tenderloin tartare with Parmesan cheese
- Salad composition with cream cheese

### HOT APPETIZERS

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

- Dumplings with potatoes and cottage cheese
- Croquettes with fjord trout

### MAIN COURSES

(selected individually by guests on site)

- Halibut with potato puree and Beurre Blanc sauce
- Confit duck leg with caramelized carrots and Porto 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 cranberries

### 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 850 g. This is an estimated value and may vary by up to ±100 g.