

OFFER

pln 390 per person

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

COLD APPETIZERS

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

- Fjord trout gravlax
- Herring with fire-roasted potato
- Selection of meat specialties
- Deer tartare with lovage mayonnaise
- Mixed salad and vegetables with cream cheese

HOT APPETIZERS

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

- Pierogi with smoked eel
- Pierogi with duck and cheese espuma

SOUPS

(selected individually by guests on site)

- Ukrainian borscht
- Cream of potato and leek soup

MAIN COURSES

(selected individually by guests on site)

- Arctic char with creamy millet and beurre blanc
- Confit duck leg with caramelized carrots and porto sauce
- Beef tenderloin medallion with madeira sauce
- Tempura eggplant with tomato 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, presented tableside - PLN 90 / 100 g
- Caviar bar served with crêpes and butter - PLN 80 / person
- Welcome drink - PLN 30 / person
- Wine tasting with a sommelier - available upon individual quotation.

It is possible to extend your celebration until midnight.

- * An additional hour after 11:00 PM will incur an PLN 1000 fee.

A 12.5% service charge is added to the final bill

- * for 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 1150 g. This is an estimated value and may vary by up to ±100 g.