



COFFEE BREAK

CHOPIN COFFEE BREAK

- Coffee & tea
- Mineral water
- Biscuits

Price: PLN 15 per person

Full day coffee break: PLN 27 per person

VIENNA COFFEE BREAK

- Coffee & tea
- Mineral water
- Fruit juice
- Biscuits

Price: PLN 25 per person

Full day coffee break: PLN 45 per person

FRUIT COFFEE BREAK

- Coffee & tea
- Mineral water
- Fruit juice
- Biscuits
- Fruits

Price: PLN 35 per person

Full day coffee break: PLN 65 per person

SANDWICH COFFEE BREAK

- Coffee & tea
- Mineral water
- Fruit juice
- Biscuits
- Sandwich - 2 per person

Price: PLN 35 per person

Full day coffee break: PLN 65 per person

SWEET COFFEE BREAK

- Coffee & tea
- Mineral water
- Fruit juice
- Fruits
- Croissants (with filling) - 2 per person
- Biscuits

Price: PLN 45 per person

Full day coffee break: PLN 80 per person

SALAD COFFEE BREAK

- Coffee & tea
- Mineral water
- Fruit juice
- 3 types of salad
- Croissants (with filling) - 2 per person
- Bread and butter

Price: PLN 45 per person

VARIETY COFFEE BREAK

- Coffee & tea
- Mineral water
- Fruit juice
- Fruits
- Biscuits
- Croissants (with filling) - 2 per person
- Sandwich - 2 per person

Price: PLN 55 per person

Full day coffee break: PLN 100 per person



TWO-COURSE LUNCH

Price: PLN 35 per person

Please select a starter and the main course.

Selection of starters

- Sicilian salad
- Ham cone with vegetable salad
- Greek salad
- Onion soup with cheese toast
- Minestrone soup

Selection of main courses

- De volaille served with fries and steamed vegetables
- Pancakes with vegetables baked in cheese and Béchamel sauce
- Spaghetti carbonara
- Walleye pollock fillet in fennel sauce served with mashed potatoes and steamed vegetables
- Cordon Bleu served with rice and vegetables

Mineral water is included in the price.

THREE-COURSE LUNCH

Price: PLN 50 per person

Please select a starter, the main course and a dessert.

Selection of starters

- Onion soup with cheese toast
- Traditional Polish chicken soup with noodles and fresh parsley
- Cauliflower soup with puff pastry croutons
- Minestrone soup
- Cream of tomato soup with basil toast
- Traditional Polish sour soup with eggs and potatoes
- Spring salad (lettuce, tomato, cheese, egg and chicken)

Selection of main courses

- Russian pierogi
- Pancakes with vegetables in Béchamel sauce and raw carrot salad
- Chicken fillet in Sicilian sauce served with steamed vegetables
- Turkey Cordon Bleu
- Vienna-style hake fillet with steamed vegetables
- Marcin chop (sirloin with bacon served with garlic butter)

Extras:

Fries, rice, boiled potatoes, roast potatoes, buckwheat / millet groats

Selection of desserts

- Apple pie
- Chocolate-covered marshmallows
- W-Z cake
- Fruit salad
- Vanilla ice cream with hot chocolate
- Éclair

Coffee, tea and mineral water are included in the price.



BUFFET MENU
Minimum 20 people

Price: PLN 50 per person

BUFFET I

- Spring salad (turkey fillet, tomato, black olives, egg, cheese and mayonnaise)
- Cold cuts and cheese platter
- Turkey fillet in sesame
- Roast potatoes
- Pancakes with vegetables in Béchamel sauce

BUFFET II

- Sicilian salad (lettuce, tomato, mozzarella cheese, balsamic sauce and olive oil)
- Cold cuts and cheese platter
- Chicken fillet in sweet and sour sauce
- Rice with vegetables
- Russian pierogi

BUFFET III

- Royal salad (ham, leeks, corn, egg yolk, mayonnaise and cheese)
- Ham chateaufroids
- Pork chop in onion sauce
- Bread-crumbed salmon
- Fries
- Selection of vegetables

Coffee, tea and mineral water are included in the price.

Price: PLN 70 per person

BUFFET IV

- Asparagus in ham served with Andalusian sauce
- Spring salad, royal salad
- Chicken soup with noodles
- Roast pork in natural juice served with boiled potatoes and vegetables
- Sponge cake roll with strawberry filling
- Apple pie

BUFFET V

- Zander in aspic
- Caesar salad, royal salad, side salad
- Boletus soup with short pasta
- Turkey fillet sandwiched with bacon served with fries and steamed vegetables
- Wuzetka cake
- Cheesecake

BUFFET VI

- Tomato bruschetta
- Selection of roast meats
- Royal salad
- Cream of celery soup with croutons
- Genoese chop (bread-crumbed sirloin with ham and cheese) served with boiled potatoes and steamed vegetables
- Fruit cupcake
- Cheesecake

Coffee, tea and mineral water are included in the price.



RESTAURANT MENU

THREE-COURSE MENU

Price: PLN 50 per person

MENU I

- Vegetable soup with noodles
- Sirloin stuffed with button mushrooms served with potatoes in gravy
- Mashed potatoes with side salad
- Coconut roll

MENU II

- Countryside salad (lettuce, onion, tomato)
- Chicken filet in Mexican sauce with potato wedges and broccoli rosettes
- Fruit salad

MENU III

- Onion salad served with cheese toast
- Bread-crumbed salmon with yellow rice and side salad
- Chocolate cake

Coffee, tea and mineral water are included in the price.

FOUR-COURSE MENU

Price: PLN 70 per person

MENU IV

- Caesar salad (lettuce, chicken filet, egg, cucumber and tomato)
- Traditional Polish sour soup
- Pork sirloins in mead sauce served with roast potatoes and warm vegetables
- Vanilla ice cream with hot chocolate

MENU V

- Spring salad
- Cream of tomato with basil toast
- Sirloin stuffed with plum in plum sauce served with Silesian dumplings
- Apple pie

MENU VI

- Greek salad (lettuce, tomato, feta cheese, fresh cucumber and olive oil)
- Broccoli soup with salmon
- Chicken rolls stuffed with dried tomatoes and button mushrooms served with fries and steamed vegetables
- Cheesecake

Coffee, tea and mineral water are included in the price.



COLD DINNER

Price: PLN 40 per person

SET I

- Asparagus in ham with Andalusian sauce
- Royal salad

SET II

- Cheese platter
- Spring salad

Coffee, tea and mineral water are included in the price.

RESTAURANT DINNER

Price: PLN 50 per person

DINNER I

- Cream of celery soup with croutons
- Chicken rolls wrapped in bacon with garlic dip and side salad served with boiled potatoes

DINNER II

- Cream of mushroom soup with puff pastry croutons
- Genoese chop (bread-crumbed sirloin with ham and cheese) with roast potatoes and string beans

Coffee, tea and mineral water included in the price.

Price: PLN 80 per person

DINNER III

- Asparagus in ham with Andalusian sauce
- Pork sirloin rolls with Roquefort cheese served with potato slices and vegetables
- Apple pie

DINNER IV

- Melon with Parma ham
- Chicken soup based on a variety of meats with noodles and vegetables
- Turkey fillet served on zucchini rings in bell pepper sauce with potato wedges
- Panna cotta with strawberry mousse and fresh mint

Coffee, tea and mineral water are included in the price.