

WEDDING MENU FOR 2017

Greeting of the Newlyweds with traditional bread and salt Greeting of the wedding guests with a glass of sparkling wine

Appetiser (choice of one)

Smoked salmon roll with ricotta cheese and spinach
Caprese salad with Italian bresaola ham and truffle oil
Salmon tartare on toast with pepper
Refined pâté with pistachio crisp
Smoked duck carpaccio with grated horseradish

Soup (choice of one)

Traditional chicken soup with pasta

Mushroom soup with noodles

Goose bouillon with liver pasta

Velvet cream of courgette with bacon

Cream of white asparagus with nuts and basil pesto

Main course (choice of one)

Pork loin escalope in wild mushroom sauce, served with potato casserole with garlic

Duck fillet braised in apple juice with red onion jam, served with potatoes with butter and dill

Slow-roasted pork loin rolls with porcini mushrooms and thyme in red wine sauce,

served with potatoes with dill

Roasted turkey breast in chanterelle sauce, served with potato gnocchi, thyme and butter

Delicate poularde breast stuffed with spinach and nuts, wrapped in Parma ham,
in white wine sauce, served with baked potatoes with rosemary

Braised beef in red wine, served with potato & horseradish puree

Side dishes served in multiple portions (choice of two)

Mixed salad with vinaigrette sauce and parmesan
String beans with bacon and carrots
Set of salads
Buttered honey-glazed baby carrots
Stewed Savoy cabbage with dill









Dessert (choice of one)

Coffee panna cotta with nut crumble
Ice cream with nuts and cognac
Peach melba ice cream with raisins and nuts
Chocolate-raspberry tart

Buffet (as a whole)

Cheese platters with fruit, raisins and nuts
Old Polish cold cut platters with nuts
Meat in aspic
Roasted meat platters
Honey-glazed baked ham
Traditional pâtés with cranberries
Marinated herring in three flavours
Smoked salmon slices with cream cheese and spinach
Spinach quiche with sundried tomatoes and blue cheese
Caprese salad with pesto
Celery salad with grapes and chicken
Traditional vegetable salad
Sauces: horseradish, tartar

Sweet buffet

Chocolate-coated fruit
Cakes
Wedding cake
Fruit

Hot dish 1 (choice of one in set I, choice of two in set II)

Cordon Bleu with cheese and ham, fries, set of salads

Poultry cutlet with peppers and mushrooms, baked with mozzarella, steak fries, coleslaw

Braised pork with garlic in French mustard sauce, baked potatoes, red cabbage

Chicken skewer with bacon and fries, string beans and tzatziki sauce

Peppers stuffed with rice and chicken, baked in saffron sauce









Hot dish 2 (choice of one)

Beef bogrács stew with potatoes
Red borscht with croquette (with meat or with mushrooms and mozzarella)
Beef Stroganoff with mushrooms and pickled peppers
Old Polish sour rye soup with white sausage
Goulash soup with dumplings

Beverages (unlimited)

Coffee, tea Mineral water, fruit juices, soft drinks

At your request, we prepare vegetarian, vegan and gluten-free dishes, as well as those that meet other dietary requirements

Set I

Greeting, soup, main course, dessert, snack buffet and sweet buffet 2 hot dishes, beverages

275 zł

Set II

Greeting, appetiser, soup, main course, dessert, snack buffet and sweet buffet 3 hot dishes, beverages

295 zł





