



BUFFET MENU

BUFFET MENU PRICES

Menu – 137 PLN per person:

Please select dishes from sections:

cold buffet – 4 items | soup – 1 item | hot buffet – 4 items | warm side dish – 2 items | dessert – 2 items

Menu – 160 PLN per person:

Please select dishes from sections:

cold buffet – 5 items | soup – 1 item | hot buffet – 5 items | warm side dish – 2 items | dessert – 2 items

Menu – 171 PLN per person:

Please select dishes from sections:

cold buffet – 6 items | soup – 2 items | hot buffet – 5 items | warm side dish – 2 items | dessert – 3 items

Each menu includes: bread, butter, mineral water, coffee, tea.

The prices include VAT and 7% service charge.

ADDITIONAL INFORMATION:

- Buffet meal is served within 2 hours indicated by the organiser
- Buffet menu is available for the group of more than 20 people

Vegetarian dish (V), vegan dish (Vg)

SECTIONS

COLD BUFFET

Chicken salad
Southern salad with nuts, Parma ham and grapes
Caprese salad with cucumber, eggplant and mozzarella V)
Salad with sheep cheese, red onion and goji berries (V)
Salad with grilled zucchini and feta cheese (V)
Salad with broccoli, almonds and confit tomatoes (Vg)
Mixed leaf salad with vegetables and dressing (Vg)

SOUP

Traditional Polish sour rye soup with bacon
Traditional Polish chicken soup
Gherkin soup
Creamy mushroom soup
Creamy tomato soup
Onion soup

HOT BUFFET

Chicken fillet stuffed with spinach and cheese sauce
Chicken fillet with tomato and olive sauce
Chicken bites with black lentil
Stewed pork loin with Polish vegetables
Pork ribs in cabbage with tarragon
Pork tenderloin in mushroom sauce
Bao rolls with pork ham with an oriental twist
Beef cheeks slowly stewed with root vegetables
Beef flakes in mushroom sauce
Duck in red wine with mushrooms and shallots
Beef moussaka with eggplant
Cod in a leek sauce
Salmon on aromatic spinach
Sola with béchamel sauce and vegetables in tomato sauce
Tuscan dumplings (Vg)
Dumplings with spinach (V)
Dumplings with potatoes and cottage cheese (V)
Cauliflower medallions (V)

HOT SIDE DISHES

Curry rice with vegetables (Vg)
Duo of white and wild rice (Vg)
Rice with vegetables in an oriental way (Vg)
Baked potatoes (Vg)
Boiled potatoes (Vg)
Baked potatoes with bacon and onion
Potato puree with green peas (Vg)
Baked cauliflower with curry and garlic (Vg)
Blanched vegetables mix (Vg)
Baked root vegetables (Vg)
Black lentils with vegetables (Vg)
Grilled vegetables with a hint of parsley (Vg)

DESSERTS

Homemade baked goods from the hotel's confectionery
Fruit tart
Carrot cake
Apple pie with meringue
Poppyseed cake with apples
Tiramisu
Cream puff with fruit
Cheesecake
Selection of mousses: fruity, chocolate, vanilla
Sliced fruits