



INTERCONTINENTAL®
WARSAWA



Conference *Menu*

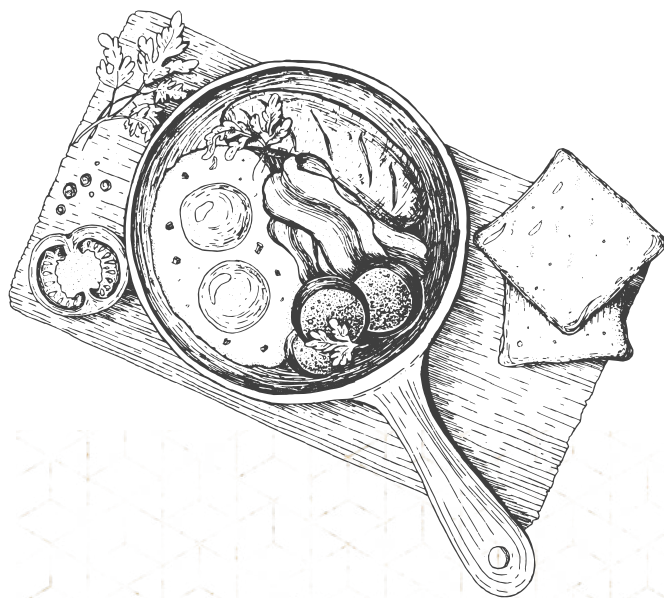


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Business
Breakfast

Main Menu

Buffet is set up for a period of 2 hours | Valid for minimum 20 people

Cold Buffet

- Freshly baked croissants, danish pastries and muffins
- Mini rolls with butter or margarine
- Jams selection, honey, Nutella
- Yoghurts display: natural, fruit, Actimel
- Muesli with apples, bananas, forest fruits

Fresh fruits

- Watermelon, pineapple, honey melon, melon galia
- Seasonal fruit plate

Selection of smoked fish

- Salmon, trout, mackerel with pepper crust

Cold cuts

- Smoked turkey breast, Polish cooked ham and dried ham
- Kabanosy with gherkin

Cheese selection

- Gouda, Emmentaler, Cottage, Flavoured cream cheese

Drinks

- Freshly squeezed fruit juices: orange, grapefruit, apple
- Coffee, Tea

Selection of hot dishes

Supplement I (choice of 6 dishes from the list)

- Smoked poultry sausages
- Traditional white pork sausages
- Crispy bacon
- Cooked pork ham
- Fried champignons with herbs
- Rösti potatoes
- Grilled tomatoes with parmesan
- Scrambled eggs with chives
- Eggs Benedict
- Eggs Florentine with spinach
- Omelette: classic or with vegetables

Supplement II (choice of 1 dish from the list)

- Pork and poultry sausage
- Crispy bacon
- Grilled tomatoes with parmesan
- Fried champignons
- Fried eggs
- Omelette
- Scrambled eggs



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Daily Coffee
Breaks

Monday

Morning Coffee Break

- Selection of artisan pastries ^{1,3,7}
- Almond and pear cake ^{1,3,7,8}
- Mango smoothie ⁷
- Beef squares with mushroom, parsley and mustard ^{1,3,7,9,10}
- Seasonal fruits
- Coffee, tea, mineral water, juices

Afternoon Coffee Break

- Beetroot and cream cheese roulade, pumpkin chutney ^{1,3,7,9,10,12}
- Pumpkin pie, chili and tomato jam, served warm ^{1,3,7,9,10,12}
- White bean bon bon, Louisiana spicy chipotle lime sauce, served warm ^{1,3,7,9,10}
- Classic “Eton mess” with passion fruit and Chantilly cream ^{3,7}
- Exotic fruits
- Coffee, tea, mineral water, juices

Tuesday

Morning Coffee Break

- Selection of artisan pastries ^{1,3,7}
- Eclairs with Vanilla infused cream ^{1,3,7}
- Chorizo quiche, ricotta cheese, pepper relish, served warm ^{1,3,7,9,10,12}
- Goat cheese praline, pistachio crust, cranberry jam, soda bread ^{1,7,8,9,10,12}
- Seasonal fruits
- Coffee, tea, mineral water, juices

Afternoon Coffee Break

- Cannellini bean mousse, spicy harissa ^{1,7,9,10}
- Salad with jerked duck, raspberry vinaigrette, fresh strawberries ^{10,12}
- Rice pudding
- Seasonal fruits
- Vegetable juices
- Coffee, tea, mineral water, juices

Wednesday

Morning Coffee Break

- Selection of artisan pastries ^{1,3,7}
- Carrot cake ^{1,3,7}
- Pumpnickel, salmon with chive aioli ^{1,3,4,7,9,10}
- Rote grütze ^{1,7}
- Seasonal fruits
- Coffee, tea, mineral water, juices

Afternoon Coffee Break

- Mini chicken Caesar salad, anchois dressing ^{1,3,4,7,9,10}
- Wild mushroom Arancinci with green pesto, served warm ^{1,3,7,8,9,10}
- Smoked chicken with tarragon and mustard ^{1,7,9,10}
- Mini seasonal fruit tarts with Italian meringue ^{1,3,7}
- Exotic fruits
- Coffee, tea, mineral water, juices

Thursday

Morning Coffee Break

- Selection of artisan pastries ^{1,3,7}
- Plum and almond cake ^{1,3,7,8}
- Cranberry fondant, rabbit, smoked mayonnaise ^{1,3,7,9,10}
- Mascarpone, red berry, chocolate granola ^{7,8}
- Seasonal fruits
- Coffee, tea, mineral water, juices

Afternoon Coffee Break

- Cantalope, crab, mango ^{2,7,9,10}
- Mix of fresh lettuces, vegetables, herb vinaigrette ^{10,12}
- French macaroons ^{3,8}
- Caponata quiche, mozzarella, chili jam, served warm ^{1,3,7,9,10,12}
- Exotic fruits
- Coffee, tea, mineral water, juices

Friday

Morning Coffee Break

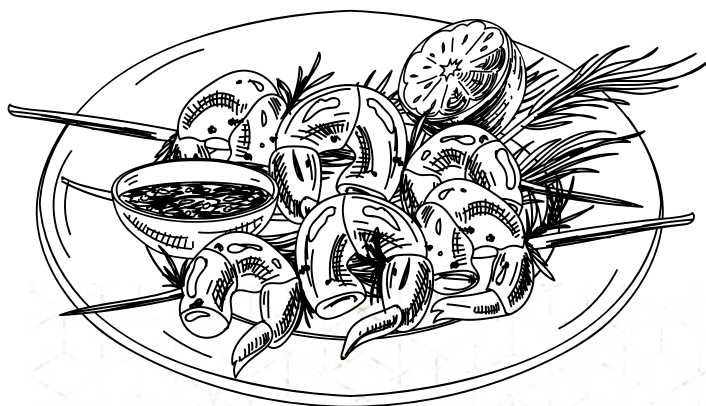
- Selection of artisan pastries ^{1,3,7}
- Mille feuille cheesecake ^{3,7}
- Greek yogurt, seasonal fruit mousse, granola ^{1,3,7,8}
- Bruschetta, tomato salsa, basil ¹
- Seasonal fruits
- Coffee, tea, mineral water, juices

Afternoon Coffee Break

- Parsley sponge bites, cod rilette, caper berry ^{1,3,4,7,9,10}
- Mixed pepper panna cotta, balsamic vinegar, focaccia ^{1,3,7,9,10,12}
- Traditional apple strudel, served warm ^{1,3,7}
- Tapioca pudding, fruit coulis
- Seasonal fruits
- Coffee, tea, mineral water, juices



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Banquet Buffet

Menu

Menu I

Buffet is set up for a period of 4 hours | Valid for minimum 20 people

Starters and Salads

- Oriental tuna salad with bean sprouts, black sesame seeds and sambal dressing ^{5, 6, 9, 10, 11}
- Orzo salad with Polish smoked sausage, capares, red wine vinaigrette ^{1, 3, 9, 10, 12}
- Champignon mushroom salad with Serrano ham, mango dressing ^{9, 10}
- Fragrant couscous with vegetables à la Menthe, basil, yoghurt with black pepper ^{7, 9, 10}
- Greek mezze plate with classic condiments ^{1, 4, 7, 8, 9, 10}
- Kale salad with roasted Fingerling Potatoes, white beans, warm bacon, dressing ^{1, 7, 9, 10}
- InterContinental cheese board with dried fruits, nuts and grapes, freshly baked bread rolls, butter ^{1, 7, 8}

Hot Buffet

- Creamy white vegetable velouté, leek oil, croutons ^{1, 7, 9, 10}
- Oriental broth with ginger, coriander and glass noodles ^{6, 9, 10, 11}
- Fried cod, charred peppers, warm citrus salad, paprika cream sauce ^{1, 4, 7, 9, 10, 12}
- Smoked pork ham with Carolina BBQ ^{1, 7, 9, 10, 12}
- Velvet cottage pie with Worcestershire sauce and English mustard ^{7, 9, 10}
- Spinach and potato gnocchi with sun dried tomato sauce ^{7, 9, 10}
- Roast Mediteranian vegetables with yellow pepper, pesto ^{9, 10}
- Roast new French potatoes, lemon and olive oil ^{9, 10}

Desserts

- Baked cheesecake with seasonal fruits ^{1, 3, 7}
- Chocolate mousse with drunken cherry ^{3, 7}
- Black current cake ^{1, 3, 7}
- Lemon tart with Italian meringue ^{1, 3, 7}
- Seasonal fruits with mint sauce

Menu II

Buffet is set up for a period of 4 hours | Valid for minimum 20 people

Starters and Salads

- Black quinoa and surimi salad with pomegranate reduction ^{2, 4, 9, 10}
- Peppered Mackerel, beetroot and potato salad with lemon caraway dressing ^{3, 4, 7, 9, 10}
- Chorizo with wild rocket and kidney bean salad ^{7, 9, 10}
- Oriental salad with noodles, beef and vegetable julienne ^{5, 6, 9, 10, 11}
- Smoked courgette with almond flakes, balsamic sauce, and parmesan ^{7, 9, 10}
- Honey marinated tofu with ginger chili emulsion ^{6, 9, 10}
- InterContinental cheese board with dried fruits, nuts and grape, freshly baked bread rolls, butter ^{1, 7, 8}

Hot Buffet

- Creamy beetroot soup with crème fraiche ^{1, 7, 9, 10}
- Onion soup with cheese croutons ^{1, 7, 9, 10, 12}
- Baked monkfish with braised leeks, fennel, roast red onion and champagne sauce ^{1, 4, 7, 9, 10, 12}
- Chicken “Coq au vin” with marinated mushrooms, smoked bacon and Rojo jus ^{1, 7, 9, 10, 12}
- Slow braised pork cheeks with apricots and apple cider sauce ^{1, 7, 9, 10, 12}
- Beetroot gnocchi with artichoke hearts, walnuts and parmesan ^{7, 8, 9, 10}
- Spanish Samfaina with olive oil and roast garlic ^{9, 10}
- Parmentier potatoes with lemon and paprika ^{9, 10}

Desserts

- Baked cheesecake with candied orange ^{1, 3, 7}
- Belgium chocolate cake ^{1, 3, 7}
- Mango and passion fruit mousse ^{1, 3, 7}
- Apple cake with raisins ^{1, 3, 7}
- Seasonal fruits with mint sauce

Menu III

Buffet is set up for a period of 4 hours | Valid for minimum 20 people

Starters and Salads

- Peruvian ceviche with pickled fennel, lime and chili ^{4,9,10}
- Cocktail prawn salad, iceberg lettuce and spicy Bloody Mary sauce ^{2,3,7,9,10}
- Homemade roasted pork neck, Cajun mayonnaise, pickled vegetables ^{9,10}
- Cranberry turkey harvest salad ^{3,7,9,10}
- Marinated courgette with roast pistachio and garlic pistou ^{5,7,8,9,10}
- Persian rice salad with raisins, vegetables and fresh mint ^{9,10}
- InterContinental cheese board with dried fruits, nuts and grapes, freshly baked bread rolls, butter ^{1,7,8}

Hot Buffet

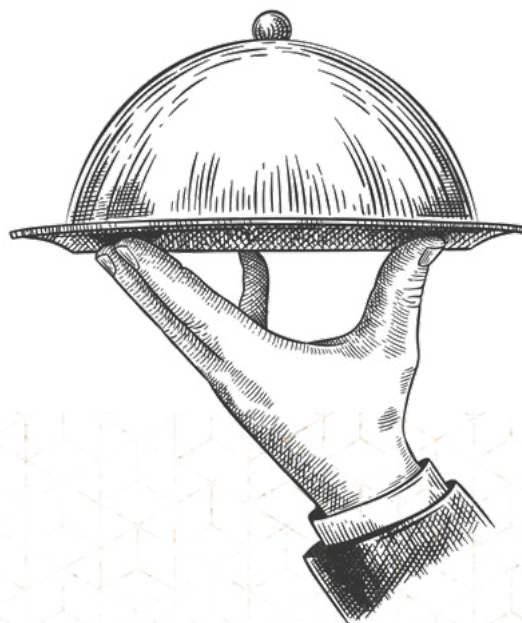
- Pumpkin creamy soup with chili and apples ^{9,10}
- Polish green bean soup ^{9,10}
- Seared hake fish with soy sauce, lime and Teriyaki glaze ^{4,5,6,9,10}
- Roast Polish duck leg, red cabbage “Modra kapusta” ^{1,9,10,12}
- Beef Bourignone stew and silver onions ^{1,7,9,10,12}
- Pasta with sun dried tomato, olives, roast almond flakes and Alfredo sauce ^{1,3,9,10}
- Roast Château potatoes with shallot and thyme ^{9,10}
- Roasted root vegetables with maple syrup glaze ^{9,10}

Desserts

- Baked cheesecake with dry fruits ^{1,3,7}
- Chocolate InterContinental praline ^{1,3,7}
- Raspberry cake on a crispy Gioconda ^{1,3,7}
- Brownie “Blondie” InterContinental ^{1,3,7}
- Seasonal fruits with mint sauce



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Served
Menu

Starters

Meat

- Potted salt beef with crispy quail egg, horseradish crème fraîche ^{1,3,7,9,10}
- Pressed smoked chicken, woodland mushroom, red onion marmalade ^{1,3,7,9,10,12}
- Bacon, leek and Montgomery cheddar tart, cherry tomato, red chard and mizuna salad ^{1,3,7,9,10}
- Preserved wild boar, apple, sultana and fig chutney, spelt bread ^{1,9,10}
- Dry seasoned beef carpaccio, pine nuts, arugula, black BBQ salt ^{1,7,8,9,10}
- Cured ham Ballantine, piccalilli, cranberry bread ^{1,3,7,9,10}
- Compressed duck and marinated black berries ^{1,7,9,10,12}
- Guinea fowl, radicchio, poached morels, raspberry vinaigrette ^{9,10}

Fish

- Buffalo mozzarella salad, smoked salmon, balsamic caviar ^{4,7,9,10}
- Gently smoked cod, pepper pipérade, capers, lemon ^{4,7,9,10}
- Scallop crudo, orange fillets, radicchio, Dashi vinegar ^{9,10,14}
- Smoked trout Rillette, caper berries, puy lentil dressing ^{1,3,4,9,10}
- Gravlax trio (gin, beetroot, classic) served with micro greens and Wasabi cream ^{4,9,10,12}
- Tuna carpaccio, soy, ginger gel, lime dressing, cress salad ^{4,6,9,10}
- Cold smoked Norwegian salmon, puff pastry with crème fraîche ^{4,7,9,10}
- Traditional Polish herring with violet potatoes, French mustard and pickled shallots ^{4,7,9,10}

Vegetarian

- Beetroot carpaccio with celeriac remoulade, apple and poppy seed dressing ^{7,9,10}
- Burnt red pepper panna cotta, goat cheese mousse, tapenade ^{7,9,10}
- Lentil panzanella, vine tomatoes, herbal-thyme Dijon dressing ^{9,10}
- Compressed melon, feta cheese, pine nuts, micro greens ^{7,8,9,10}
- Torn burrata, honey, rosemary, pear, grilled crostini ^{1,7,9,10}
- Salt baked chioggia beetroot carpaccio, polish “twaróg”, grapefruit dressing ^{7,9,10}
- Creamy polenta, wild mushroom ragoût, asparagus tips ^{7,9,10,12}
- Caprese salad - vine ripened tomatoes, buffalo mozzarella, black fig balsamic glaze ^{7,9,10}

Salads

- Rainbow cabbage salad, cashew nuts, lemon Dijon dressing 7,8,9,10
- Chorizo, corn, black bean salad 1,9,10
- Pasta salad with sun dried tomato and roasted garlic 1,3,9,10
- Goat cheese salad, spinach, cranberry, rosemary vinaigrette 7,9,10
- Fennel and mango slaw, citrus dressing 9,10
- Butter lettuce, tomatoes, bacon, shallot, Blue cheese dressing 1,7,9,10
- Caprese salad, Heirloom tomatoes, buffalo mozzarella, micro greens, white balsamic vinaigrette 7,9,10
- Greek salad, confit tomatoes, cucumbers, kalamata olives, pickled red onions, feta cheese 7,9,10
- Waldorf salad, crunchy lettuce, candied walnuts, pears, celery, lemon yogurt dressing 7,8,9,10
- Melon, basil and feta cheese, pine nuts, micro basil 7,8,9,10
- Roasted beetroots and endive, poached pear, walnuts, sherry vinaigrette 7,8,9,10

Soups

- Oriental broth with sliced cod, green vegetables, and coriander 4,6,9,10
- Cauliflower velouté with truffle oil, smoked cheese, toasted almonds 1,7,9,10
- Mushroom Consomme, herb noodles, vegetable julienne 1,3,9,10
- Aromatic pumpkin soup with coconut milk and chilli 7,9,10
- Roasted zucchini and sweet potato creamy soup with lemon crème fraîche 1,7,9,10
- Roast artichoke velouté with green herb oil and feta cheese 1,7,9,10
- Chestnut mushroom with chive and tarragon cream 1,7,9,10
- Mediterranean lentil soup with pancetta crisp 9,10
- Pea velouté with braised cured ham 1,7,9,10
- Tomato soup with yellow pepper, garlic confit 1,7,9,10
- Roast butternut squash, toasted cumin 9,10
- Cream of celeriac, nutmeg, truffle 7,9,10
- Seafood bisque, croûtes and rouille 2,4,7,9,10,14

Main Course

Meat

- Suckling pig cheeks roasted in lime olive oil, mustard cream sauce, potato leek fondue ^{1, 7, 9, 10, 12}
- Apricot stuffed pork tenderloin, savoy cabbage, parmentier potatoes, and sour cranberry sauce ^{1, 7, 9, 10, 12}
- Pressed shoulder of New Zealand lamb, ratatouille, aubergine mousse, slow roasted tomatoes, spring onion mash ^{1, 7, 9, 10, 12}
- Slow cooked beef cheeks, truffle mash, roasted root vegetables, Bourguignon sauce ^{1, 7, 9, 10, 12}
- Confit polish duck leg, braised red cabbage, lentil du puy, fondant potato, coriander and plum sauce ^{1, 7, 9, 10, 12}
- Lamb shank, pomme anna, „Antonówka” apple and bison grass sauce, baby vegetables ^{1, 7, 9, 10, 12}
- Beef short ribs, beer jus, velvet sage potato purée, honey glazed rainbow carrots ^{1, 7, 9, 10, 12}
- Braised beef, vegetable pot au feu, Dijon mustard purée, red wine sauce ^{1, 7, 9, 10, 12}
- *Oven baked fillet of beef topped with red onion and brie, dauphine potatoes, green beans, shallots, Merlot jus ^{1, 7, 9, 10, 12}
- *Roasted duck breast coated in Szechuan spices, wilted bok choy, fondant potatoes, orange jus ^{1, 6, 7, 9, 10, 12}

Fish

- Lemon sole farci, green pea and broad bean risotto, baby carrots braised in orange, caper sauce ^{1, 4, 7, 9, 10, 12}
- Fillet of sea bass, purple potatoes, baby vegetables, champagne sauce and keta caviar ^{1, 4, 7, 9, 10, 12}
- Blue hake, creamy polenta, lemon infused baked peppers, spicy fish jus ^{4, 7, 9, 10, 12}
- Cod loin, miso sauce, baby corn, bok choy, mustard mash ^{4, 7, 9, 10, 12}
- Slow roast monkfish, stewed raisins and lime, green vegetables, pine nuts, celery potatoes ^{4, 7, 8, 9, 10, 12}
- *Fillet of salmon, potato and spinach gnocchi, zucchini linguine, bouillabaisse sauce ^{1, 2, 4, 7, 9, 10, 12, 14}

* Additional charge

Vegetarian

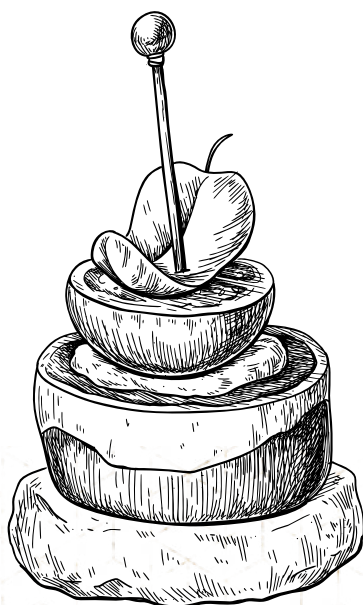
- Barigoule of artichoke and vegetable nage, purple carrot, roasted cherry tomatoes, basil and parmesan ^{7,9,10}
- Crusted goat cheese croquette, candied tomato, fennel, butternut squash ^{7,9,10}
- Halloumi, stir fried vegetables, rice paper, lemon grass ^{5,6,7,9,10,11}
- Puff pastry case of wild mushrooms, asparagus pesto, pine nuts, rocket salad ^{1,3,7,8,9,10}
- Grilled marinated tofu, sautéed spinach, cherry tomatoes, toasted almonds ^{6,8,9,10}
- Moroccan style warm couscous, tomato concasse, croutons, kalamata olives, preserved lemon confit ^{1,3,9,10}

Dessert

- Elderflower and Prosecco jelly with macerated red berries ¹²
- Orange and Cointreau crème brûlée, biscotti biscuit ^{1,3,7,12}
- Tarte au Citron, dark chocolate ganache ^{1,3,7,12}
- Raspberry mirror glaze cake with raspberry sorbet ^{1,3,7}
- Chocolate duo: dark chocolate tart and white chocolate ice cream ^{3,7}
- Mixed Berry Pavlova with champagne jelly, Chantilly cream ^{3,7,12}
- Yuzu pie, Italian meringue ^{1,3,7}
- Traditional fruit salad with vanilla cream, and almond brittle ^{1,7}
- Lime and Limoncello syllabub chocolate crumb ^{1,3,7}
- Tonka bean panna cotta with lavender and blackcurrant coulis ^{3,7}



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Canapés *Coctail*

Cold

Meat

- Beef tataki rolls, eel sauce ^{6, 8, 9, 10, 11}
- Serrano ham, cantaloupe skewers ^{9, 10}
- Steak tartare, sweet potato ^{9, 10}
- Beef tartare quenelles, grain mustard, wasabi mayo
- Smoked chicken, chipotle mayo ^{3, 9, 10}
- Roast veal crostini, mustard caviar ^{1, 9, 10}
- English Yorkshire pudding, cooked lamb, mustard mousse ^{1, 3, 9, 10}

Fish

- Spicy salmon tartare, avocado purée ^{4, 9, 10}
- Smoked salmon mousse, cucumber cup ^{4, 9, 10}
- Tuna tartare, tapioca crisps, caviar ^{4, 9, 10}
- Chilled shrimp marinated in lime, salsa rosada ^{2, 3, 9, 10}
- Marinated prawn mojito shooter ^{2, 3, 9, 10}
- Classic peruvian ceviche ^{4, 9, 10}
- Sardines on toast, chili, pepper tapenade ^{1, 4, 9, 10}

Vegetarian

- Red bean mousse, spicy chili, crispbread ^{1, 9, 10}
- Pretzel tomato bruschetta
- Nori vegetable rolls, spicy mayo ^{3, 6, 9, 10, 11}
- Marble potato, Boursin cheese mousse ^{7, 9, 10}
- Seared pineapple, Manchego cheese ^{7, 9, 10}
- Traditional French green herb tart with parsley mousse ^{1, 3, 7, 9, 10}

Meat

- Szechuan pork cubes, five spice, spicy kimchi ^{6,9,10,11}
- Chicken satay with Pindakaas sauce ^{5,6,9,10,11}
- Pulled pork in a bun, pineapple teriyaki ^{6,9,10}
- Tandoori chicken medallion, mango, coriander ^{6,7,9,10,11}
- Lamb, mint, pine nut, cherry tomato ^{9,10}
- Mini sandwich Croque Monsieur ^{1,7,9,10}

Vegetarian

- Wild and porcini mushroom tartlets ^{1,3,9,10}
- Quails egg, aioli sauce, english cress croustades ^{3,7,9,10}
- Savoury Roquefort cheesecake, balsamic pear confiture ^{1,7,9,10}
- Tofu lollipops, green pesto ^{8,9,10}
- Bocconcini bon bon, yellow pepper pesto ^{7,9,10}

Fish

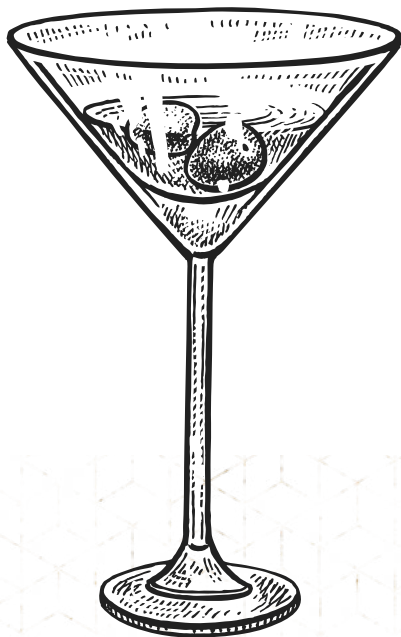
- Coconut Torpedo shrimps, Sriracha sauce ^{1,2,5,6,9,10,11}
- Braised octopus, lemon capers, chorizo ^{9,10,14}
- Cajun cod bites, lemon yogurt ^{4,7,9,10}
- Caramelized scallops, bacon and maple syrup ^{7,9,10,12,14}
- Thai fish beignet, lemon grass ^{4,7,9,10}
- Savoury crab muffins, tartare sauce ^{2,4,6,9,10,11}

Sweet

- Tiramisu on a sponge cake ^{1,3,7,8}
- Fruit tartlets ^{1,3,7,8,12}
- Passion fruit mousse with chocolate ^{3,7}
- Macarons selection ^{1,3,7,8}
- Mini meringue with mascarpone and fruits ^{1,3}
- Chocolate eclairs ^{1,3,7,8}
- Pistachio crème brûlée ^{1,3}
- Coconut tapioca with mango



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Beverage
Packages

Standard Package I

- Wine (white, red)
- Beer
- Soft drinks (Coca-Cola, Fanta, Sprite, Tonic Water)
- Fruit juices (apple, orange, grapefruit)
- Mineral water (still, sparkling)
- Selection of coffee (Espresso, Caffè Latte, Caffè Crema, Cappuccino), Hot chocolate
- Selection of tea from all around the world

Standard Package II

- Welcome drink
- Wine (white, red)
- Ostoya vodka
- Beer
- Soft drinks (Coca-Cola, Fanta, Sprite, Tonic Water)
- Fruit juices (apple, orange, grapefruit)
- Mineral water (still, sparkling)
- Selection of coffee (Espresso, Caffè Latte, Caffè Crema, Cappuccino), Hot chocolate
- Selection of tea from all around the world

Non-Alcoholic Package

- Soft drinks (Coca-Cola, Fanta, Sprite, Tonic Water)
- Fruit juices (apple, orange, grapefruit)
- Mineral water (still, sparkling)
- Selection of coffee (Espresso, Caffè Latte, Caffè Crema, Cappuccino), Hot chocolate
- Selection of tea from all around the world

Silver Package

- Sparkling wine (aperitif)
- Wine (white, red)
- Beer
- Vodka (Żubrówka, Ostoya)
- Rum (Bacardi Rum Light)
- Gin (Seagram's Gin)
- Whisky (Johnnie Walker Red Label)
- Vermuth (Martini Rosso)
- Liqueur (Campari Martini Bianco, Blue Curaçao)
- Kosher vodka (Coconut Cymes)
- Soft drinks (Coca-Cola, Fanta, Sprite, Tonic Water)
- Fruit juices (apple, orange, grapefruit)
- Mineral water (still, sparkling)
- Selection of coffee (Espresso, Caffè Latte, Caffè Crema, Cappuccino), Hot chocolate
- Selection of tea from all around the world

Golden Package

- Planter's Punch - Tropical Fruit & Rum Cocktail (aperitif)
- Martini Cocktail
- Sparkling wine or Prosecco
- Wine (white, red)
- Beer
- Vodka (Żubrówka, Ostoya, Absolut Kurant)
- Rum (Bacardi Rum Light, Captain Morgan)
- Gin (Spiced Seagram's Gin, Beefeater Gin)
- Whisky (Johnnie Walker Red Labe, Ballantine's, Jack Daniels)
- Cognac (Hennessy V.S.O.P.)
- Vermouth (Martini Rosso, Martini Extra Dry)
- Liqueur (Campari Martini Bianco, Blue Curaçao, Baileys, Kahlua, Sambuca)
- Kosher vodka (Coconut Cymes, Mint Cymes)
- Soft drinks (Coca-Cola, Fanta, Sprite, Tonic Water)
- Fruit juices (apple, orange, grapefruit)
- Mineral water (still, sparkling)
- Selection of coffee (Espresso, Caffè Latte, Caffè Crema, Cappuccino), Hot chocolate
- Selection of tea from all around the world

Lista alergenów

- 1 - gluten
- 2 - skorupiaki
- 3 - jaja
- 4 - ryby
- 5 - orzeszki ziemne
- 6 - soja
- 7 - białko mleka i laktoza
- 8 - orzechy
- 9 - seler
- 10 - gorczyca
- 11 - nasiona sezamu
- 12 - dwutlenek siarki
- 13 - łubin
- 14 - mięczaki
- V - danie wegetariańskie
- L - danie niskotłuszczowe
- P - danie z wieprzowiną
- S - danie ostre
- R - danie regionalne
- VG - danie wegańskie

Allergens list:

- 1 - gluten
- 2 - shellfish
- 3 - eggs
- 4 - fish
- 5 - peanuts
- 6 - soya
- 7 - milk protein and lactose
- 8 - nuts
- 9 - celery
- 10 - charlock
- 11 - sesame seeds
- 12 - sulphur dioxide
- 13 - lupin
- 14 - molluscs
- V - vegetarian course
- L - low fat course
- P - contains pork
- S - spicy course
- R - local course
- VG - vegan course