



Christmas

OFFER

2024





DJ
photo booth
dancefloor
other attractions

MERRY
Christmas





Buffet

Soup

Traditional mushroom soup with dried bay boletes, served with łazanki pasta

Hot

Slow-cooked duck breast with red wine sauce and fresh cranberries
Turkey stuffed with dried fruits and walnuts, served with spiced apples
Sautéed fried carp
Stewed cabbage with dried plums and flaxseed oil
Boiled potatoes with dill, flaxseed oil
Barley risotto with slow-cooked beets

Cold

Traditional vegetable salad with green peas, white beans, and horseradish
Homemade meat pâté with dried plum or cranberry
Selection of traditional cold cuts and roasted meats with marinades, beet horseradish, and horseradish sauce
Shrimp cocktail with cherry tomatoes
Herring in flaxseed oil with onions and pickled cranberries
Mixed greens with grilled vegetables, wheat croutons with goat cheese, balsamic dressing
Fresh vegetables (tomato, cucumber, bell pepper)
Bread and butter

Desserts

Poppy seed noodles with raisins and honey
Cheesecake on a shortcrust pastry
Chia pudding with dulce de leche
Spiced panna cotta

Price per person: 175 PLN + 8% VAT
Offer valid for a minimum of 30 people
A 10% service charge will be added to the bill.



Christmas Eve dinner

OPTION 1

Served dishes

Appetizer

Smoked salmon tartare with fresh cucumber, capers, dill, and pumpernickel

Soup

Traditional red borscht with dumplings stuffed with sauerkraut and mushrooms

Main course

Slow-cooked goose leg with red wine and cherry sauce, Silesian dumplings,
braised red cabbage with apple and dried plum

or

Sautéed fried carp with porcini mushrooms in cream,
boiled potatoes with flaxseed oil and dill, grilled lemon

Dessert

Cheesecake on a shortcrust pastry with spiced sauce

Price per person: 139 PLN + 8% VAT
A 10% service charge will be added to the bill.



Christmas Eve dinner

OPTION 2

Served dishes

Appetizer

Traditional dumplings with sauerkraut and dried wild mushrooms

Soup

Traditional mushroom soup with dried bay boletes, served with łazanki pasta

Main course

Pork tenderloin escalope with chanterelles in cream, cherry tomatoes, potato gnocchi, and a bouquet of steamed vegetables with burnt sesame in butter

or

Almond-crusted fried halibut, roasted herb potatoes, honey-caramelized beets with thyme

Dessert

Poppy seed cake with dulce de leche

Price per person: 129 PLN + 8% VAT
A 10% service charge will be added to the bill.



Beverage package

1

House wine (white or red)
Tyskie draft beer
Żubrówka vodka
Johnnie Walker Red Label
Gordon's gin
Mineral water in jugs
Fruit juices in jugs

Carbonated drinks (bottle 0.25 l): Coca-Cola, Fanta, Sprite, Tonic

Hot drinks: coffee and tea

Unlimited consumption for up to 4 hours: 135 PLN per person

2

House wine (white or red)
Tyskie draft beer
Żubrówka vodka
Mineral water in jugs
Fruit juices in jugs

Carbonated drinks (bottle 0.25 l): Coca-Cola, Fanta, Sprite, Tonic

Hot drinks: coffee and tea

Unlimited consumption for up to 4 hours: 99 PLN per person

Alcohol-free package

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Kinley Tonic

Fruit juices

Still and sparkling mineral water

Hot drinks: freshly brewed coffee and a selection of teas

Unlimited consumption for up to 4 hours: 49 PLN per person

An additional 23% VAT will be added to the prices above.

A 10% service charge will be added to the bill.