



SPECIAL OCCASION CELEBRATION

The menu presented below is intended as an example and serves as inspiration for creating an offer tailored to the nature of your event and your individual expectations. Most celebrations are centred around an elegant served dinner, consisting of an appetizer or dessert, soup, and a main course. The experience is complemented by carefully prepared cold buffets with appetizers and salads, a one-pot dish served later in the evening, and a sweet buffet featuring our signature desserts and pastries.

We create menus that combine traditional flavours with a modern style of presentation, ensuring that every family gathering has a unique atmosphere and remains a cherished memory for your guests.

ONE OF THREE MENU OPTIONS

SELECT PACKAGE

You can choose from three menu packages, differing in the selection of dishes, number of courses, and variety of appetizers. We will be delighted to help you choose the perfect option, tailored to the character and style of your special day.

SERVED DINNER

Appetizer or Dessert + Soup + Main Course

COLD BUFFET

7 appetizers + 3 salads

ONE-POT DISH

1 dish

SWEET BUFFET

1 whole cake + 3 individual desserts

or

4 individual desserts



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This is how your menu from the Select Package can look.

SERVED STARTER

Barbarie duck pâté infused with cognac, wrapped in beetroot and finished with freeze-dried raspberry, served on buttery toast
lub
Goat cheese crème brûlée with violet sugar, served on beetroot jelly *wege*

SERVED SOUP

Traditional Polish chicken broth with dumplings and freshly chopped parsley *LF*
lub
Wild mushroom consommé with French dumplings, sour cream, and parsley pesto *wege*

SERVED MAIN COURSE

Tender duck leg in cranberry demi-glace, sweet potato Silesian dumplings, mini beets with balsamic crea *GF/LF*
or
Cauliflower steak roasted with harissa and rose water, served with sun-dried tomato hummus, tahini, pomegranate, fresh herbs, and pine nuts *vegan/GF/LF*

COLD BUFFET

Roasted roast beef with mushroom mousse *GF*
Vitello tonnato – slices of veal on tuna mousse with caper apples *GF*
Pork tenderloin stuffed with asparagus and blueberry on arugula *GF/LF*
Scottish salmon, yuzu dressing with soy sauce, grapefruit, black sesame, wakame *GF/LF*
Caramelized fig wrapped in Parma ham with balsamic sauce *GF/LF*
Eggplant rolls with mature cheese and sesame *vegan/GF/LF*
Vegan scallops on arugula and pumpkin seed mouse *vegan/GF/LF*

SALADS

Traditional Caesar salad with grilled chicken breast, bacon, sourdough baguette croutons, anchovies, and homemade dressing
Baby spinach with Gorgonzola, peaches, strawberries, sweet challah croutons, and honey-wine dressing *wege*
Roasted baby carrots with lemon thyme and rosemary, glazed with maple syrup, served with kale and watermelon radish *wege/GF/LF*

ONE-POT DISH

Beef Stroganoff

SWEET BUFFET

Red velvet mousse in red velvet glaze
Chocolate mousse with Baileys liqueur and coffee glaze
Crème brûlée with brûléed Muscovado sugar

Pavlova with fruit (served whole)