

a statement of
quality and
service



conference lunch

SERVED LUNCH (under 40 persons)

Sea side set menu

Tomatoes with mozzarella
served on rucola leaves with a fresh basil dressing
and pine nuts

Price: PLN 90.00/person

Norwegian salmon satay
served on buckwheat noodles with spicy vegetables
and a honey-soy sauce with sesame seeds

Pear tart with an almond cream,
aromatic chocolate sauce and fresh mint

Light set menu

Marinated Norwegian salmon slices
in lemon pepper
served on a crispy sprouts salad
with tropical fruits and freshly granted Parmesan

Price: PLN 90.00/person

Marinated spicy duck breast
served on aromatic linguini with Pesto sauce
and cocktail shrimp and a frisée salad

Sorbet trio: lemon, passion fruit, raspberry
with fresh mint

Polish set menu

Pate with porcini mushrooms,
marinated pears and blueberries in Bison vodka

Price: PLN 90.00/person

Marinated pork tenderloin
served in a forest mushroom sauce with green
peppercorns, fried dumplings
with mini-beets in honey and rosemary

Chocolate dessert served warm with vanilla ice cream,
strawberry-pepper sauce and fresh mint,

* We kindly inform you that all our prices include VAT. They do not include the 10% service fee added to the menu prices and beverages. * Extra beverages are charged separately for lunch menu.

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SIT DOWN OR STANDING LUNCH BUFFET (over 40 persons)

Price: PLN 90.00/person

Cold set menu (please select 6)

Crispy chicory leaves with an aubergine mousse and cocktail shrimp
Baked veal in herbs with a tuna sauce
Marinated trout with lime
Chicken and salmon tortilla
Cheese, walnuts and dried fruit platter
Freshly cut fruits with fresh mint
Mozzarella with tomatoes, Pesto sauce and pine nuts
Grilled vegetables (zucchini, colored peppers)
Grilled oyster mushrooms and mushrooms
Fresh mixed salad greens bouquet (frisée, lolo rosso, iceberg, radicchio, lamb's lettuce, rucola)
Sun dried tomatoes, artichokes, capres black and green olives
Tortilla platter with salmon, tuna fish and chicken
Shrimp cocktail with mango and avocado
Salmon Carpaccio with lemon pepper and freshly grated Parmesan
Spicy peppers stuffed with a cheese and herb mousse
Grilled aubergines and zucchini stuffed with goat cheese and sun dried tomatoes

Salad bar set menu (please select 4)

Greek salad with tomatoes, cucumbers, peppers and oregano
Oriental salad with chicken, rice noodles and cucumbers
Grilled turkey and fruits salad in a curry dressing
Watermelon salad with sunflower seeds and fresh coriander
Herring salad with pears and celery stalks
Rucola with cocktail tomatoes, walnuts, Parmesan and a balsamico dressing
Caesar salad with grilled chicken and garlic croutons
A composition of mixed salad greens and chicory with: capers, anchovies, croutons, smoked salmon, ham, mushrooms

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Hot set menu (please select 4)

Marinated young chickens in thyme
roasted with Rokfor cheese, spinach
and sun-dried tomatoes
Baked cannelloni with a meat filling in
a Napolitano sauce
Baked salmon fillets in Mexican salsa
served on fried pineapple with a sweet and sour sauce
Gnocchi with sun-dried tomatoes
lamb's lettuce and pine nuts
Pork escallops with a morel and green peppercorn sauce
Spinach stewed with gorgonzola
Grilled vegetables with mozzarella and tomatoes
Potatoes roasted with Parmesan

Dessert set menu

Fruit tarts
Oval and square shaped fruit mousse
Chocolate mousse trio
Mini tiramisu
Minimum calories
Freshly cut tropical fruits with fresh mint

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