

PRIVATE CELEBRATION

sample menu

COLD APPETIZERS

Traditionally smoked and roasted meats: pork loin with prunes, roast beef, pork neck, rolled bacon *GF/LF*
Selection of homemade pâtés with cranberries, wild mushrooms, and horseradish sauce
Warsaw - style pork loin *GF/LF*
Slices of thyme-marinated Barbary duck breast, served on spiced saffron pear carpaccio *GF/LF*
Poultry aspic with quail egg, green peas, and dill *GF/LF*
Vitello tonnato - veal slices with tuna mousse and caperberries *GF/LF*
Salmon tartare with sesame oil, cantaloupe, cucumber, and coriander-mint garnish *LF*
Cod baked with root vegetables in tomato sauce *LF*
Carpaccio of slow - roasted beetroot with goat cheese, arugula, caramelized nuts, and herb oil *wege/GF*
Zucchini rolls filled with ricotta and sun - dried tomatoes *wege/GF*

SALADS

Classic Caesar salad with grilled chicken breast, crispy bacon, and croutons
Romaine lettuce with tuna, bell peppers, shallots, cucumber, and creamy dill - yogurt dressing with crushed red pepper *GF*
Salad of cooked root vegetables with mayonnaise dressing and green peas *wege/GF/LF*
Mixed baby greens with lamb's lettuce, sweet chili - marinated tofu, avocado, cucumber, mango,
and peanut dressing *vegan/GF/LF*

SOUPS

Traditional chicken broth with homemade noodles and parsley *LF*
Warsaw-style beef tripe soup *GF/LF*
Onion soup with garlic - cheese crouton *wege*

MAIN COURSES

Veal roulades with wild mushroom stuffing in a roast gravy *GF*
Braised pork cheeks in demi - glace with peppercorns and rosemary *GF/LF*
Red snapper marinated in yuzu and lemon pepper, served with caper sauce *GF/LF*
Cannelloni stuffed with oyster mushrooms and smoked cottage cheese, served with hollandaise sauce *wege*
Baked potato gratin with broccoli *GF*
Spinach gnocchi with sage butter
Green beans with parsley pesto and toasted flaxseed *GF/LF*
Roasted cauliflower marinated with cumin and curry *GF/LF*

DESSERTS

Dubai - style cheesecake
Crème brûlée with caramelized Muscovado sugar
Chocolate torte with hazelnuts and forest fruits
Panna cotta with mango coulis
Mini vanilla tart with pears
Crispy profiterole with Chantilly cream and salted caramel