

EASTER BREAKFAST

sample menu

COLD BUFFET

Savory roll of roasted Barbary duck with foie gras, cognac, salsify crisps and wood sorrel
Multigrain savory roll with farmhouse curd cheese, spring onion, pea shoots and radish *vege*
Savory roll with baby spinach, egg mousse, chives, frisée sprouts and mustard greens *vege/LF*
Crisp potato carpaccio with porcini mousse, truffle "soil", and enoki mushrooms *vege/GF*
Crisp potato carpaccio with grilled tiger prawns, dill velouté, and sturgeon caviar *GF*
Crisp potato carpaccio with velouté mayonnaise, roast beef, and caper flower *GF*
Grilled tramezzini with salmon curd cheese, breaded quail egg, and pearls of rainbow trout caviar
Grilled tramezzini with nutty hummus, grilled asparagus, and Jerusalem artichoke chips *vege/LF*
Grilled tramezzini with roasted parsnip spread, golden blue cheese, kindziuk slices, pea shoots and viola blossom
Egg stuffed with wild smoked salmon mousse, truffle "soil" and dill *GF/LF*
Egg filled with roasted pullet paste and scorzonera crisps *GF/LF*
Egg filled with mushroom mousse, enoki, and wood sorrel *GF/LF*
Puławy pork loin with horseradish – chive mousse *GF*
Traditional Easter pâtés: with wild mushrooms and with prunes, served with homemade pickles and preserves
Free-range farm chicken stuffed with pistachios, glazed with forest honey, and garnished with pea shoots *GF/LF*
Mini buckwheat blini with Korycin cheese, vegan caviar, spring onion and wakame *GF/LF*
Chickpea pâté with raspberry tomatoes and roasted Hokkaido pumpkin seeds *vegan/LF*

PICKLES

Gherkins, pickled baby onions, pattypan squash with chili peppers *vegan/GF/LF*

BREAD SELECTION

Traditional rye sourdough bread
Assortment of yeast - raised rolls with sesame and sunflower seeds
Multigrain schiacciata flatbread

SALADS IN JARS

Baby potato salad with spinach, grilled pancetta, sugar snap peas, and a verde dressing of mayonnaise and yogurt *GF*
Garden greens with cucumber and radish slices, grilled oyster mushrooms, shallots,
and black pearls of cherry tomatoes *vegan/GF/LF*

DESSERTS

Traditional Easter yeast cake (babka)
Creamy cheesecake with white chocolate
Classic caramel mazurek tart
Mini pavlova with lemon curd and chopped pistachios

EASTER LUNCH

przykładowe menu

COLD BUFFET

Roast beef in white sesame with horseradish mousse
Traditional Easter pâtés: with wild mushrooms and with prunes, served with homemade pickles and preserves
Free-range farm chicken stuffed with pistachios, glazed with forest honey and pea shoots *GF/LF*
Egg omelette with rainbow trout caviar and crab mayonnaise *GF*
Tiger prawn tartare on a spinach blini with spherified lime caviar
Egg filled with smoked trout mousse, anchovies, Beluga caviar and caper crisp *GF*
Egg filled with smoked farmhouse curd mousse, dill "soil" and grilled asparagus *vege*
Egg filled with bolete mushroom mousse, parsley, and salsify crisps *vege/GF*
Chickpea pâté with raspberry tomatoes and roasted Hokkaido pumpkin seeds *vege*
Coriander - infused sunflower seed cheese on a wholegrain base with watermelon radish and chive oil *vegan/LF*

SALAD BUFFET

Salad with poached egg, pickled cucumbers, green peas, smoked country ham, chili flakes and dill-flower aioli *GF*
Frisée, arugula, and lamb's lettuce with avocado, colorful cherry tomatoes, bimi sprouts,
parsley - verde marinated tofu, and basil emulsion *vegan/GF/LF*

PICKLES

Gherkins, pickled baby onions, pattypan squash with chili peppers *vegan/GF/LF*

BREAD SELECTION

Traditional rye sourdough bread
Assorted yeast rolls with sesame and sunflower seeds
Multigrain schiacciata flatbread

HOT BUFFET

Traditional sour rye soup (żur) with green-legged hen's egg and croutons
Cream of leek with freshly grated horseradish, dill, and crispy tempeh julienne *vege/GF*
Homemade white sausages with young cabbage and dill blossom *GF/LF*
Turkey with asparagus in béarnaise sauce *LF*
Atlantic cod gratin in panko with lime - dill sauce
Croquettes with baby spinach, green - legged hen's egg, and tomato salsa *vege*
Egg dumplings with baby spinach and parsley pesto *vege/LF*
Young carrots caramelized with acacia honey and celery sticks *vege/GF/LF*
Vegan alternative: Potato croquettes with spinach and vegan feta *vegan/GF/LF*

DESSERTS

Mini orange babka in dark chocolate
Mini fruitcake with candied cherry and almond flakes
Crispy profiterole in a green glaze
Mini mazurek tart with raspberry preserves and white chocolate
Individual cheesecake with white chocolate and red currants