

# PLAC NOWY 1

— restaurant —

For groups between 15-30 persons we ask to choose shortened menu with selection of 2 main dishes.

For groups bigger than 30 persons we ask to choose 1 dish from each category.

Price of each set includes fees for non-alcoholic beverages: water, juices – 0,5l per person, tea/coffee – 1 cup per person.



## OCCASIONAL MENU



### MENU I 100 PLN (INCL. TAX) PER PERSON

#### STARTERS

##### STARTERS BUFFET

BRUSCHETTA  
CURED MEAT AND CHEESE PLANK  
TARTINE WITH ROASTBEEF AND CAPER

#### MAIN COURSES

##### PORK TENDERLIONS

DELICATE PORK TENDERLOIN, POTATO  
BISCUIT, FENNEL MARINATED WITH CHILI,  
HORSERADISH SAUCE

##### CHICKEN SALTIMBOCCA

CHICKEN FILLET STUFFED WITH DRIED TOMATOES,  
PARMA HAM, GNOCCHI DUMPLINGS, ZUCCHINI  
PAPPARDELLE, CHERRY TOMATOES, SAGE,  
CAPERS, BUTTER SAUCE

##### BAKED TROUT

GRILLED VEGETABLES, BAKED POTATO  
WITH HERB BUTTER, LEMON, GRIBICHE DRESSING

#### DESSERTS

##### CHERRY CRUMBLE

SERVED WITH WILD ROSE ICE CREAM  
AND ALMOND FLAKES

##### CRÈME BRÛLÉE

SWEET CREAM WITH ROASTED SUGAR  
AND RASPBERRY SORBET

TO EACH SET - ALTERNATIVE CHOICE OF MAIN  
DISHERS FOR VEGETARIANS:

##### BEEF GNOCCHI

ITALIAN DUMPLINGS WITH BEEF, STUFFED  
WITH MASCARPONE AND WALNUTS

OR ANY OTHER VEGETARIAN DISH FROM  
REGULAR MENU

### MENU II 125 PLN (INCL. TAX) PER PERSON

#### STARTERS

##### STARTERS BUFFET

BRUSCHETTA  
CURED MEAT AND CHEESE PLANK  
TARTINE WITH ROASTBEEF AND CAPER

#### SOUPS

##### DUCK CONSOMMÉ

LIGHT DUCK CONSOMMÉ WITH VEGETABLES  
AND MUSHROOM DUMPLINGS

##### FOREST MUSHROOM CREAM

WITH BASIL PESTO, EGG WHITE PEARLS  
AND BREAD CHIPS

#### MAIN COURSES

##### DUCK WITH CHERRY SAUCE

DUCK FILLET, APPLE & HORSERADISH PURÉE,  
CHICCHE DI PATTATE POTATO DUMPLINGS,  
MARINATED APPLE WEDGES, CHERRY SAUCE

##### BEEF CHEEKS

PUMPKIN PURÉE, VEGETABLES, MASHED POTATO  
DUMPLINGS WITH PARSLEY, RED WINE SAUCE

##### ROASTED SALMON

SOFT SALMON WITH CRISPY CRUST, CELERY  
PURÉE WITH TRUFFLE OIL, FENNEL MARINATED  
WITH CARROT, BLACK LENTILS WITH VEGETABLES

#### DESSERTS

##### CHERRY CRUMBLE

SERVED WITH WILD ROSE ICE CREAM  
AND ALMOND FLAKES

##### CRÈME BRÛLÉE

SWEET CREAM WITH ROASTED SUGAR  
AND RASPBERRY SORBET

### MENU III 155 PLN (INCL. TAX) PER PERSON

#### STARTERS

##### ROASTED BEET WITH GOAT CHEESE

ROASTED BEET, CARAMELIZED GOAT CHEESE,  
ARUGULA, ORANGE SAUCE, CROUTONS,  
RADISH, CORNFLOWERS

##### CAPPELLACCI WITH VEAL

HANDMADE ITALIAN DUMPLING STUFFED  
WITH VEAL, SERVED WITH JUNIPER SAUCE,  
ARUGULA, CHERRY TOMATOES, PARMESAN

#### SOUPS

##### SOUR RYE SOUP

WITH DOUBLE CREAM, SAUSAGE, BOILED  
EGG, CARAMELIZED SHALLOT, BABY  
CARROT, SPICED BREAD

##### FOREST MUSHROOM CREAM

WITH BASIL PESTO, EGG WHITE PEARLS  
AND BREAD CHIPS

#### MAIN COURSES

##### ROASTED SALMON

SOFT SALMON WITH CRISPY CRUST, CELERY  
PURÉE WITH TRUFFLE OIL, FENNEL MARINATED  
WITH CARROT, BLACK LENTILS WITH VEGETABLES

##### BEEF TENDERLOIN

SERVED WITH POTATO GRATIN, GRILLED  
VEGETABLES, SPINACH AND PEPPER SAUCE

#### DESSERTS

##### BRÛLÉE CHEESECAKE

LIGHT CHEESECAKE WITH BRÛLÉE TOPPING,  
DARK BOTTOM AND RASPBERRY SORBET

##### ROLADA À LA JELONEK

ROLL WITH MASCARPONE CREAM, MERINGUE,  
FRESH FRUITS AND ENGLISH SAUCE

MENU IS VALID FROM MAY 2019