BUFFET I

180 PLN NET / PERSON (VAT 8%)

STARTERS:

FRESH SPINACH / SMOKED CHEESE / ROASTED BELL PEPPER GRANOLA / YOGURT DRESSING / QUAIL EGG

SMOKED CHICKEN TERRINE / PISTACHIOS / TARTAR SAUCE ROASTED PORK LOIN / WILD GARLIC PESTO / CARAMELIZED GRAPES

SLOW-ROASTED BEEF ROAST / HORSERADISH SAUCE / APPLE PHILADELPHIA CREAM CHEESE

BURRATA / HEIRLOOM TOMATO / BASIL PESTO / ARUGULA LAMB'S LETTUCE / PINE NUTS

SOUP:

ROASTED BEETROOT CREAM

MAIN COURSES:

CRISPY TURKEY / APRICOT SALSA / CARAMELIZED GRAPEFRUIT

PORK RIBS IN TERIYAKI GLAZE / SESAME / PARSLEY PESTO ASIAN-STYLE VEGETABLES

KAPSKY HAKE / WHITE WINE BÉCHAMEL / SPINACH SACCOTTINI / CHEESE / WALNUTS / CREAMY GREEN PEPPER SAUCE / ARUGULA

SIDES:

ROASTED POTATOES WITH ROSEMARY AND GARLIC GNOCCHI WITH SAGE BUTTER

BUFFET II

250 PLN NET / PERSON (VAT 8%)

STARTERS:

BEEF TARTARE / PICKLED CUCUMBER / SHALLOT / PARSLEY MAYO FRENCH MUSTARD

VITELLO TONNATO / VEAL WITH TUNA MOUSSE / CAPERS ARUGULA / ANCHOVIES

SMOKED SALMON / ARUGULA / FRUIT SEGMENTS / AIOLI POMEGRANATE

DUCK BREAST / CELERY REMOULADE / HAZELNUTS RED CABBAGE JULIENNE WITH NIGELLA SEEDS

ROASTED BEETS / GRILLED WATERMELON / ARUGULA PINE NUTS / GOAT CHEESE

SOUP:

THAI SOUP / ORZO PASTA / CORIANDER / COCONUT MILK

MAIN COURSES:

PORK TENDERLOIN / BROWN MUSHROOM SAUCE / THYME

TAHINI CHICKEN / VEGETABLES IN PONZU SAUCE

SALMON / ZUCCHINI / EGGPLANT / TOMATO SAUCE SPRING ONION

GNOCCHI / CREAMY GOAT CHEESE SAUCE / ARUGULA

SIDES:

ROASTED POTATOES WITH MALDON SMOKED SALT AND CHORIZO STEAMED VEGETABLES WITH ALMOND BUTTER

BUFFET III

330 PLN NET / PERSON (VAT 8%)

STARTERS:

ROASTED BEEF TENDERLOIN / MUSHROOM BRUNOISE / TRUFFLE MAYO

GRAVLAX SALMON / ABSINTHE / PAK CHOI / PASSION FRUIT SALSA

SLOW-ROASTED WILD BOAR LOIN / SAVORY HERB / MARSHAL SAUCE

SELECTION BOARD OF ARTISANAL CURED MEATS AND CHEESES

MIXED GREENS / ROASTED CHESTNUTS / SCAMORZA / FLATBREAD / CHERVIL / OLIVES

SOUP:

BOUILLABAISSE WITH SEAFOOD

MAIN COURSES:

BRAISED BEEF IN CHIVE MASHED POTATO GRATIN

SEA BASS / ROASTED VEGETABLE RATATOUILLE

WILD BOAR RAGOUT / ASH-BAKED POTATOES GRUYÈRE CHEESE CROQUETTES

SIDES:

FRENCH-STYLE POTATOES BAKED IN THYME BUTTER ROMANESCO CAULIFLOWER

BEEF N' PEPPER

*MINIMUM GROUP SIZE: 50 PEOPLE

*ALL PRICES ARE IN POLISH ZLOTY (PLN) AND DOES NOT INCLUDE VAT TAX

PEPPER events