



# RESTAURACJA POD RÓŻĄ

WEDDING PARTY IN „POD RÓŻĄ” RESTAURANT AND HOTEL 2018

## *SERVED MENU PROPOSTIONS*

### **Menu nr 1 at the price 175 per person**

**STARTER** Marinated Gravlax Salmon, compressed cucumber, creme fraiche, dill oil

**FIRST COURSE** Jerusalem artichoke cream, black salsify

**MAIN COURSE** Free Range corn chicken with caesar dressing, parmezan, potatoes

**DESSERT** Lemon cheesecake, strawberry sorbet, cocoa crumbs

### **Menu nr 2 at the price 175 per person**

**STARTER** Terrine of confited chicken legs, english mustard, apple chutney

**FIRS COURSE** Fish soup, sea foods, garlic crouton, Polish chorizo

**MAIN COURSE** Lamb leg roulade, green peas, baked potatoes

**DESSERT** Chocolate souffle, orange sorbet, pistachio powder

### **Menu nr 3 at the price 185 per person**

**STARTER** Smoked duck breast, lettuce, beetroot, orange

**FIRST COURSE** Ravioli, pumpkin, amaretti cookies, parmesan

**MAIN COURSE** Beef fillet, truffle and potato puree, grilled celery, red wine sauce

**DESSERT** Mango mousse, coriander sorbet, roasted coconut

### **Menu nr 4 at the price 185 per person**

**STARTER** Goat cheese mousse, lettuce, marinated beetroot forms, Jerez vinegar

**FIRS COURSE** Beef tail bouillon, pearl barley, smoked celery, chive

**MAIN COURSE** Cod fillet, bean and bacon with marjoram, pickled celery

**DESSERT** Chocolate tart with cherry sorbet and cherry amarena

## ***MENU AT THE BUFFET FORM AFTER DINNER***

**SET NR I AT THE PRICE 125 PLN PER PERSON**

### **COLD APPETIZERS**

Beef tartar with truffle mayonnaise, English mustard and parsley  
Pate baked in old Polish style with marinated mushrooms and gherkin  
Homemade ham with French mustard and honey  
Caesar salad with chicken, croutons and parmesan  
Salmon tartar with cream, coriander, sesame and soy sauce  
Salad with marinated tuna, lemon oil and olives  
Tomatoes on French pastry with chervil  
Salad with goat cheese, marinated beetroot and onion in balsamic sauce

### **HOT DISHES**

Veal shank with risotto with saffron  
Ravioli with pumpkin with sage butter and chive  
Baked cauliflower with cheese sauce and panko bread crumbs

### **SWEETS**

Vanilla Crème Brulee  
Bignones with vanilla mousse  
Tiramisu with Amaretto cookies  
Chocolate tart  
Seasonal fruits

### **Selection of breads baked in our restaurant**

### **SET NR II AT THE PRICE 135 PLN PER PERSON**

### **COLD APPETIZERS**

Beef tartar with truffle mayonnaise, English mustard and parsley  
Pate baked in old Polish style with marinated mushrooms and gherkin  
Homemade ham with French mustard and honey  
Caesar salad with chicken, croutons and parmesan  
Salmon Gravlax with cucumber and Crème Fraiche  
Herring in cream with apple  
Tomatoes on French pastry with chervil  
Salad with goat cheese, marinated beetroot and onion in balsamic sauce

### **HOT DISHES**

Quine Fowl drumstick with Mader sauce and champignon mushrooms  
Trout fillet with savoy cabbage and Beurre Blanc sauce  
Baked root vegetables (carrot, parsley, celery)

### **SWEETS**

Vanilla Crème Brulee  
Bignones with vanilla mousse  
Tiramisu with Amaretto cookies  
Chocolate tart  
Seasonal fruits

## **Selection of breads baked in our restaurant**

### **SET NR III AT THE PRICE 145 PLN PER PERSON**

#### **COLD APPETIZERS**

Pate baked in old Polish style with marinated mushrooms and gherkin  
Homemade ham with French mustard and honey  
Caesar salad with chicken, croutons and parmesan  
Salmon tartar with cream and coriander, sesame and soy sauce  
Salad with marinated tuna, lemon oil and olives  
Tomatoes on French pastry with chermoula  
Salad with goat cheese, marinated beetroot and onion in balsamic sauce

#### **HOT DISHES**

Beef goulash with cucumber and mushrooms  
Cod with vegetables ratatouille and tomato sauce  
Potatoes in garlic and thyme

#### **SWEETS**

Vanilla Crème Brûlée  
Bignones with vanilla mousse  
Tiramisu with Amaretto cookies  
Chocolate tart  
Seasonal fruits

## **Selection of breads baked in our restaurant**

### **AT THE PACKAGE INCLUDED IS**

- SELECTED MENU AT THE SERVED AND BUFFET FORM
  - ONE GLASS OF PROSECCO PER PERSON (100 ML)
  - PACKAGE OF SOFT DRINKS: WATER, COFFEE, TEA, JUICES, SPARKLING DRINKS
  - SELECTION OF HOMEMADE BREADS WITH TRADITIONAL WEDDING BREAD
  - FREE APARTMENT FOR YOUNG COUPLE
  - DISCOUNT FOR HOTEL ROOMS – 20%
- SIMPLE DECORATION, FRESH FLOWERS, ELEGANT MENU PRINTED, NATURAL CANDLES, TABLE NUMBERS, QUESTS LIST BOARD
- FULL TABLEWARE
  - RESTAURANT RENTAL
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- WAITRESS SERVICE IS NOT INCLUDED IN THE PRICE

**WE RECOMMEND OUR LONG LIST OF ALCOHOLS AND WINES.**

**WINE PRICE START FROM 99 PLN PER BOTTLE.**

**OUR WEDDING WE SHARE FOR TWO PARTS – OFFICIAL PART ON RESTAURANT AND DANCING PART ON OUR HISTORICAL HOTEL CELLARS.**

