

# **COFFEE BREAK**

	One-time service per person	All-day service per person
Set I	25PLN/person	30PLN/person
· Aromatic coffee · selection of Ronnenfeld flavoredt eas · still mineral water with lemon and fresh mint		
Set II	30PLN/person	35PLN/person
<ul> <li>aromatic coffee</li> <li>selection of Ronnenfeld flavored teas</li> <li>still mineral water with fresh mint and lemon</li> <li>mix of fruit juices</li> </ul>		
Set III	40PLN/person	50PLN/person
· aromatic coffee		
· selection of Ronnenfeld flavored teas		
· still mineral water with lemon and fresh mint		
· mix of fruit juices		
· Home made cakes		
Set IV	50PLN/person	55PLN/person
· Aromatic coffee		
· selection of Ronnenfeld flavored teas		
· still mineral water with lemon and mint		
· mix of fruit juices		
· Home made cakes		
· platter of seasonal fruits		
Set V	6oPLN/person	65PLN/person



 $\cdot \, aromatic \, coffee$ 

 $\cdot \ mix \ of \ fruit \ juices$ 

· selection of Ronnenfeld flavored teas · still mineral water with lemon and mint

· Home made cakes or desserts

· mini cocktail rolls 2 pcs/person (salty snack)

## Hotel Centrum Sos nowiec

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## RestauracjaWarszawska

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# Lunches /dinners served

Gross price/person

Set I 65PLN/person

- $\cdot$  sorrel soup with potatoes and egg
- $\cdot$  grilled chicken fillet, carrot puree with red wine sauce, roasted cauliflower
- $\cdot$  cake with plum, mascarpone-walnut cream  $% \left( 1\right) =\left( 1\right) +\left( 1\right)$

Set II 75PLN/person

- · barley soup(Zagłebiowska Soup)
- · porkchop, mashed potato, sauteed white cabbage with dill
- · vanilla cheese cake with toffee and hazelnuts

Set III 8oPLN/person

- · cauliflower cream with almonds and trufle oil
- · marinated tofu with grilled vegetables in a vegan mayonnaise sauce
- · chia with coconut milk

Set IV 90PLN/person

- · tomato soup with croutons
- $\cdot$  confit duck leg, potato gratin, roasted be etroot puree and demiglace
- · tartaletta with mascarpone cream, chocolate sauce and fruit

Set V 85PLN/person

- $\cdot$  Home made broth ( chicken soup)
- $\cdot$ beefroulade, silesian dumplings, red cabbage
- · applepie with vanilla ice cream

#### DRINKS

- ·water included in price/per person
- $\cdot$  fruit juice 10PLN/per person













## **Buffet menu**

All-day service gross/person

Set I 75PLN/person

- · cream tomato soup
- · ribroasted in aromatic herbs and onions
- $\cdot$  Pollock fish with dill sauce and celery
- $\cdot \ mashed \ potato$
- $\cdot$  rice with vegetables
- · Sauer krautfried with bacon
- $\cdot$  cooked broccoli with butter
- $\cdot$  panna cotta with raspberry mousse
- $\cdot \stackrel{-}{\text{chocolate}} \text{ cream with cherry in alcohol}$

Set II 90PLN/person

- $\cdot$  classic onion soup
- · roastbeef with thyme
- · breaded chicken
- · blue grenadier in carem sauce
- $\cdot$  roasted potatoes with garlic
- $\cdot$  jasmine rice  $% \left( -1\right) =-1$  with sweet and sour sauce
- $\cdot$  lettuce with olives and feta
- $\cdot$  green beans with garlic
- · cream brulle
- · Home made cake

### DRINKS

· water,fruit juice included in price/ person