



# WEDDING MENU

## **2026**

# ANDRZEJ MENU

680 | 710 pln/os

## Appetizer\*

- Traditional pâté made from smoked trout, served with pickled mustard seeds, carrot mousse, and wild herbs
- Tartare of sun-dried tomatoes with Parmesan chip, leek oil, and croutons
- Goose liver pâté with rye bread, red onion jam, and smoked vegetable oil

## Soup\*

- Beef broth with poultry noodles and rosemary oil
- Cream of white vegetables
- Crayfish bisque with purée, crayfish tails, and caviar

## Main Courses\*

- Stuffed duck leg à la Grandfather Mielżyński, served with mashed and baked potatoes, carrot with sauerkraut, dried plums, wild herbs, and red wine sauce
- Baked pike-perch on white groats, in a pepper sauce with white turnip
- Veal pouch with gratin and grilled vegetables

## Dessert\*

- Mini pavlova with mascarpone cream and seasonal fruits
- Yogurt parfait in a velvety chocolate shell with raspberry sauce
- Almond tart with fruit sauces
- Choux pastry with nut cream and fresh fruit
- Three types of homemade cakes (2 portions)

## Cold Buffet \*\*

- Beetroot borscht with pâté
- Cherry tomatoes with mozzarella, meatballs, and Philadelphia cheese with salmon
- Filo pastry baskets with spinach and feta
- Poultry and pork galantine in a colorful crust
- French pastry pâté with cranberry
- Pork tenderloin in raspberries and thyme
- Tomato tartare
- Beef tartare
- Arugula salad with marinated pear, blue cheese, and walnuts

## Cold Buffet \*\*

- Seasonal vegetable salad with grilled chicken breast and honey dressing
- French pastry bites with tuna filling
- Salmon gravlax
- Assorted bread selection

## Buffet Dinner

- Juicy beef with braised vegetables in red wine and a tomato-lime herb sauce
- Potatoes with crispy bacon in a blue cheese dressing
- Baked broccoli in white sauce

## Dinner I

- Roasted leg served with accompaniments

## Dinner II

- Traditional Greater Poland sour rye soup served with forest mushrooms

\* One dish served for all guests

\*\* 5 portions per person

# MACIEJ MENU

610 | 640 pln/os

## Soup

- Broth made from various meats with homemade noodles and julienne vegetables, served in tureens

## Main Courses\*

- Rolled meat with herb butter
- Beef roulades with mustard sauce
- Chicken breast stuffed with cheese in a golden cereal crust
- Duck leg à la Count Ignacy
- Chicken breast stuffed with spinach and sun-dried tomatoes
- Salmon on green pea purée
- Young potatoes sprinkled with garden herbs
- Homemade steamed buns
- Potato dumplings with sauerkraut
- Red cabbage
- Mixed seasonal vegetable salads (3 types)
- Veal sauce

## Dessert

- Fruit mousse from our pastry workshop
- Three types of homemade cakes (2 portions)

## Cold Buffet \*\*

- Beetroot borscht with pâté
- Cherry tomatoes with mozzarella, meatballs, and Philadelphia cheese with salmon
- Filo pastry baskets with spinach and feta
- Beef tartare
- Salmon gravlax
- Arugula salad with marinated pear, blue cheese, and walnuts
- Beef and pork galantine in a colorful crust
- Beef tenderloin with raspberries and thyme
- French pastry pâté with cranberry
- Sweet and sour pickled sticks
- Seasonal vegetable salad with grilled chicken breast and honey dressing
- Smoked chicken and pickles salad
- Baltic herring salad with sour cream
- Assorted bread selection

## Buffet Dinner

- Juicy beef with braised vegetables in red wine and a tomato-lime herb sauce
- Potatoes with crispy bacon in a blue cheese dressing
- Baked broccoli in white sauce

## Dinner I

- Roasted leg served with accompaniments

## Dinner II

- Traditional Greater Poland sour rye soup with egg

\*3 portions per person

\*\*5 portions per person

# IGNACY MENU

550 | 580 pln/os

## Soup

- Cream of white vegetables

## Main Courses\*

- Rolled meat with herb butter
- Beef roulades with mustard sauce
- Chicken breast stuffed with cheese in a golden cereal crust
- Duck leg à la Count Ignacy
- Pastry-wrapped mushrooms with herbs
- Young potatoes sprinkled with herbs
- Homemade steamed buns
- Potato dumplings with sauerkraut
- Buttered cabbage with crispy bacon
- Mixed seasonal vegetable salads (3 types)
- Veal sauce

## Dessert

- Fruit mousse from our pastry workshop
- Three types of homemade cakes (2 portions)

## Cold Buffet \*\*

- Beetroot borscht with pâté
- Cherry tomatoes with mozzarella, meatballs, and Philadelphia cheese with salmon
- Filo pastry baskets with spinach and feta
- Poultry and pork galantine in a colorful crust
- Chicken galantine with apricot and pistachios
- French pastry pâté with cranberry
- Sweet and sour pickled sticks
- Baltic herring salad with sour cream
- Smoked chicken and pickles salad
- Arugula salad with marinated pear, blue cheese, and walnuts
- Seasonal vegetable salad with grilled chicken breast and honey dressing
- Assorted bread selection

## Dinner I

- Pork knuckle served on mashed potatoes with caramelized parsley and dark beer sauce

## Dinner II

- Goulash soup according to Ignacy's recipe

\* 3 portions per person

\*\* 5 portions per person

# ADDITIONAL INFORMATION

## Included in Every Menu Option:

- Unlimited coffee and tea
- Unlimited mineral water
- Unlimited clear red borscht
- 0.5 liters of juice per person
- 0.5 liters of soft drinks per person
- Seasonal filleted fruits

## Additional Thematic Buffets Available:

- Vegetarian Buffet
- Lemonade & Fruit Buffet
- Sweet Buffet
- Praline Buffet
- Sushi Buffet
- Rustic Table
- Italian Buffet (cold and hot dishes)

