



*Extraordinary  
weddings  
in the Palace*

## PACKAGE 1

# THE WEDDING OF THE COUNTESS AND COUNT

**620 PLN / PER PERSON**

The wedding ceremonial dinner will be inside of the historical palace of the Lubomirskich family.

Young couple will be greeted in a traditional way, with bread and salt. We are baking our own bread, using the highest quality flour.

If you only prefer a glass of sparkling wine or champagne, we will welcome your guests in this way.

Then we will invite you to the table for a culinary feast that will satisfy the most refined palates and delight the eyes with the most elegance of dishes we will serve

### AMUSE BOUCHE

Chef choice surprise- specially prepared for this occasion

### STARTER

- ✓ Duck foie gras, fruit mousse, fresh raspberries and butter challah
- ✓ Sea trout tartare, avocado, cucumber and champagne jelly, young lettuce leaves
- ✓ Smoked beef carpaccio, caper and artichoke salsa, Pecorino Romano cheese
- ✓ Vegan beetroot tarta, mango yolk, chilli essence and roasted nuts

### SOUP

- ✓ Chicken and beef broth, handmade dumplings stuffed with Polish beef and truffles
- ✓ Porcini mushrooms cream, morels powder, herbal brioche
- ✓ Cream of green asparagus with crispy vegetables and slow-cooked green legged chicken egg

### MAIN DISH

- ✓ Blue Halibut, risotto with vegetables, butter sauce and micro herbs
- ✓ Duck breast, dry tatin tarte, caramelized carrots and rose sauce
- ✓ Veal tenderloin, sage puree, green vegetables, spinach with chanterelles
- ✓ Young cabbage steak in oriental herbs, saffron risotto, onion jam, olive oil and flavored vinegar  
(in of season cauliflower steak and broccoli)



*Exquisite  
menu*

Price include tax

## DESSERT

- ✓ Pavlova meringue with mascarpone cream and fruits
- ✓ Warm chocolate cake with blackcurrant ice cream and red orange coulis
- ✓ Profiterole with bison grass crumble, English sauce, forest fruits

## BUFFET

- ✓ Puffs with beef and horseradish sauce
- ✓ Blin with smoked salmon and roe
- ✓ Sushi maki with salmon
- ✓ Gorgonzola with pear in sweet liqueur and nuts (bg)
- ✓ Selection of Polish and Italian cheese
- ✓ Caesar salad chicken
- ✓ Greek salad

## DRINKS

- ✓ Water
- ✓ Coffee
- ✓ Tea

## WEDDING CAKE 150 PLN / KG

For this occasion You can also order a cake from our bakery. Which will be prepare with appropriate care, especially according to your preferences.

## Examples of flavors

- ✓ Black forest
- ✓ Sacher
- ✓ Passion fruit in white chocolate
- ✓ Raffaello
- ✓ White and dark chocolate
- ✓ Tiramisu
- ✓ Maringue cake



*History meets  
modernity*

## PACKAGE 2

# THE WEDDING OFF THE QUEEN AND KING

**750 PN / PER PERSON**

The wedding ceremonial dinner will be inside of the historical palace of the Lubomirskich family.

Young couple will be greeted in a traditional way, with bread and salt. We are baking are own bread, using the highest quality flour.

If you only prefer a glass of sparkling wine or champagne, we will welcome your guests in this way.

Then we will invite you to the table for a culinary feast that will satisfy the most refined palates and delight the eyes with the most elegance of dishes we will serve

### AMUSE BOUCHE

Chef choice surprise- specially prepared for this occasion

### STARTER I

- ✓ Duck foie gras, fruit mousse, fresh raspberries and butter challah
- ✓ Sea trout tartare, avocado, cucumber and champagne jelly, young lettuce leaves
- ✓ Smoked beef carpaccio, caper and artichoke salsa, Pecorino Romano cheese
- ✓ Vegan beetroot tarta, mango yolk, chilli essence and roasted nuts

### STARTER II

- ✓ Rabbit pate with pistachios, black truffle glazer, crispy cookie, homemade jam, mini salad
- ✓ Deer tartare, cashews, slow-cooked yolk, homemade mayonnaise with red pepper
- ✓ Zucchini and radish carpaccio, marinated in saffron and pink ginger, roasted Brazilian nuts

### SOUP

- ✓ Chicken and beef broth, handmade dumplings stuffed with Polish beef and truffles
- ✓ Porcini mushrooms cream, morels powder, herbal brioche
- ✓ Cream of green asparagus with crispy vegetables and slow-cooked green legged chicken egg



*Exquisite  
menu*

Price include tax

## MAIN DISH

- ✓ Blue Halibut, risotto with vegetables, butter sauce and micro herbs
- ✓ Duck breast, dry tatin tarte, caramelized carrots and rose sauce
- ✓ Veal tenderloin, sage puree, green vegetables, spinach with chanterelles
- ✓ Young cabbage steak in oriental herbs, saffron risotto, onion jam, olive oil and flavored vinegar (in of season cauliflower steak and broccoli)

## DESSERT

- ✓ Pavlova meringue with mascarpone cream and fruits
- ✓ Warm chocolate cake with blackcurrant ice cream and red orange coulis
- ✓ Lime semifreddo with salty caramel, chocolate crisp and fruit caviar
- ✓ Profiterol z bison grass crumble, English sauce, forest fruit

## BUFFET

- ✓ Puffs with beef and horseradish sauce
- ✓ Blin with smoked salmon and roe
- ✓ Sushi maki with salmon
- ✓ Gorgonzola with pear in sweet liqueur and nuts (bg)
- ✓ Selection of Polish and Italian cheese

## WARM BUFFET

- ✓ Pork cheeks stewed in honey
- ✓ Fish yellow curry
- ✓ Vegetable ratatouille

- ✓ French fries
- ✓ Dark lentil with vegetables

## SIDE DISH

- ✓ Vegetables marinated in ginger
- ✓ Tomatoes with basil and balsamic oil
- ✓ Vegetables

## WARM DISH

- ✓ Confit goose leg, homemade potato dumplings, red cabbage in wine and wine sauce
- ✓ Wild boar roast, potato and green vegetables pancakes, boiled carrot with oranges, own sauce
- ✓ Prawns, coriander, chilli and fennel
- ✓ Vegan arancini with vegetable stew, fried Cherry and yellow tomatoes sauce

It is possible to choose more than one hot dish.

## DRINKS

- ✓ Water
- ✓ Coffee
- ✓ Tea



*Memorable  
moments*

## WEDDING CAKE 150 PLN / KG

For this occasion You can also order a cake from our bakery. Which will be prepared with appropriate care, especially according to your preferences.

### Examples of flavors

- ✓ Black forest
- ✓ Sacher
- ✓ Passion fruit in white chocolate
- ✓ Raffaello
- ✓ White and dark chocolate
- ✓ Tiramisu
- ✓ Maringue cake

If you wish to diversify your wedding menu.

We can offer you several suggestions, such as:

## FRUIT BUFFET 60 PLN / PER PERSON.

A wide selection of exotic and Polish fruits. In form of salads, fillers, mousses, fresh smoothies and covered in chocolate. (The assortment depends on the season).

## SWEET BUFFET 45 PLN / PER PERSON

- ✓ Date and coffee pudding with salty caramel
- ✓ Crushed maringue, vanilla ice cream, fruit
- ✓ Chocolate mousse with passion fruit
- ✓ Puffs with cream
- ✓ Panacotta z fruit sauce
- ✓ Mini crème brûlée
- ✓ Fruit macedonia with Prosecco

## LIVE SUSHI MASTER CLASS

2H 120 PLN / PER PERSON  
3H 160 PLN / PER PERSON

During the evening, especially for your guests, the sushi master will prepare Japanese sushi. We prepare sushi only from high class fish and food.

Welcome with caviar and oyster. Before the gala starts, or at any time during the event, we can give your guests a special surprise from the Bride and Groom. In form of caviar, fresh oysters and champagne.

## FRESH OYSTERS

30 PLN / PICE

## ANTONIUS CAVIAR FROM Z SYBERIAN JESUIT (ACIPENSER BAERII)

TASTING FOR 3 TO 4 PEOPLE \*\*\*\* 30G 295 PLN

## FAREWELLE GIFT FOR GUESTS

- ✓ Set hand-made pralines 60 PLN / PER PERSON
- ✓ Set hand-made French macarons 70 PLN / PER PERSON
- ✓ Set of macarons and pralines 130 PLN / PER PERSON



## DRINKS

PROSECCO 30 PLN  
CHAMPAGNE 60 PLN

## CHAMPAGNE 460 PLN / BTL

Taittinger Brut Reserve

## OPEN BAR

### **Coca-Cola, Sprite, Tonik, juice**

4H 80 PLN / per person  
6H 100 PLN / per person  
8H 110 PLN / per person

### **Coca-Cola, Sprite, Tonik, juice , Beer, white and red wine, vodka**

4H 209 PLN / per person  
6H 249 PLN / per person  
8H 279 PLN / per person

### **Coca-Cola, Sprite, Tonik, juice Beer, white and red wine, vodka, wermut, gin, rum, whisky**

4H 279 PLN / per person  
6H 309 PLN / per person  
8H 329 PLN / per person

*In the center  
of Krakow*

Price include tax





*make this day unforgettable*

CONTACT

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