



*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*

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 flower.

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 nutts

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 nutts

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*

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 salad's, 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 Bride and Groom. In form of caviar, fresh oysters and champagne.

FRESH OYSTERS

30 PLN / PRICE

ANTONIUS CAVIAR FROM Z SYBERIAN JESUIT (ACIPENSER BAERII)

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

FAREWELL GIFT FOR GUESTS

- ✓ Set hand-made pralins 60 PLN / PER PERSON
- ✓ Set hand-made French macaroons 70 PLN / PER PERSON
- ✓ Set of macaroons and pralins 130 PLN / PER PERSON



*Timeless
Luxury*

DRINKS

PROSECCO 30 PLN
CHAMPAGNE 60 PLN

CHAMPAGNE 500 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*



MICHELIN
2024

make this day unforgettable



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