



*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 tart, 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
- ✓ Spicy Thai soup with coconut milk and seafood
- ✓ 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 tart, caramelized carrots and rose sauce
- ✓ Veal tenderloin, sage puree, green vegetables, spinach with chanterelles
- ✓ Roast beef in crispy dough, potato gratine, truffles sauce, crispy broccoli
- ✓ 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. We add a 10% service charge to F&B orders..

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 crisps and fruit caviar
- ✓ Profiterol z bison grass crumble, English sauce, forest fruit

BUFFET

- ✓ Puffs with beef and horseradish sauce
- ✓ Slow-cooked bacon with honey and mustard
- ✓ Russian pancakes with smoked salmon roe
- ✓ Sushi with salmon
- ✓ Selection of Polish and Italian cheese
- ✓ Vegetable spring rolls
- ✓ Caesar salad chicken
- ✓ Greek salad

DRINKS

- ✓ Water
- ✓ Coffee
- ✓ Tea

WEDDING CAKE 200 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
- ✓ Meringue 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 glaze, crispy cookie, homemade jam, mini salad
- ✓ Deer tartare, cashews, slow-cooked yolk, homemade mayonnaise with red pepper
- ✓ Marinated tuna and salmon, soy sauce, sea grapes
- ✓ 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
- ✓ Spicy Thai soup with coconut milk and seafood
- ✓ Cream of green asparagus with crispy vegetables and slow-cooked green legged chicken egg



*Exquisite
menu*

Price include tax. We add a 10% service charge to F&B orders..

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
- ✓ Roast beef in crispy dough, potato gratine, truffles sauce, crispy broccoli
- ✓ Young cabbage steak in oriental herbs, saffor rissoto, 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 balckcurrant ice cream and red oragne coulis
- ✓ Lime semifreddo with salty carne, chocolate crips and fruit caviar
- ✓ Profiterol z bison grass crumble, English sauce, forrest fruit

BUFFET

- ✓ Puffs with beef and horseradisch sauce
- ✓ Slow-cooked bacon with honey and mustard
- ✓ Rusian pancakes with smoked salmon roe
- ✓ Sushi with salmon
- ✓ Selection of Polish and Italian cheese
- ✓ Vegetable spring rolls
- ✓ Caesar salad chicken
- ✓ Greek salad

WARM BUFFET

- ✓ Pork cheeks stewed in honey
- ✓ Goose goulash with chorizo
- ✓ Fish yellow curry
- ✓ Vegetable ratatouille
- ✓ French fries
- ✓ Dark lentil with vegetables
- ✓ Rice with coconut milk and coriander

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
- ✓ Praws with tagiatele pasta, squid ink, cariander, chilli and fennel
- ✓ Vegan arancini with vegetable stew, fried Cherry and yellow tomatoes sauce

It is possible to choose more than one hot dish - we agree details in such cases with you individually.



*Memorable
moments*

DRINKS

- ✓ Water
- ✓ Coffee
- ✓ Tea

WEDDING CAKE 200 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 meringue, vanilla ice cream, fruit
- ✓ Chocolate mousse with passion fruit
- ✓ Puffs with cream
- ✓ Panacotta with 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 course of the evening, especially for you and your guests, a sushi master will prepare Japanese sushi on the fly from high-end fish and seafood, twisting, portioning and inviting anyone willing to taste it in front of your guests.

Caviar and oyster welcome, before the gala dinner, or at any time during the event, we can serve your guests a special surprise from the bride and groom in the form of caviar, fresh oysters or champagne, or all of these suggestions

FRESH OYSTERS

30 PLN / PICE

ANTONIUS CACIAR FROM Z SYBERIAN JESUIT (ACIPENSER BAERII)

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



*Timeless
Luxury*

FAREWELLE 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

DRINKS

Kieliszek Prosecco 40 PLN / os.
Kieliszek Szampana 90 PLN / os

CHAMPAGNE 570 PLN / BTL

Frererjean Freres Brut

OPEN BAR

Pepsi, Sprite, Tonik, juice

4H 80 PLN / PER PERSON
6H 100 PLN / PER PERSON
8H 110 PLN / PER PERSON

Pepsi, Sprite, Tonik, juice, beer, white and red wine, vodka

4H 209 PLN / PER PERSON
6H 249 PLN / PER PERSON
8H 279 PLN / PER PERSON

Pepsi, 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. We add a 10% service charge to F&B orders..





CONTACT

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make this day unforgettable



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