

THEROOOF

OFFER I

The offer is valid up to 25 persons.



MENU I

COLD SNACKS

Mozzarella burrata with roasted beetroots, orange, pomegranate and crispy nuts

Poke bowl – salad with quinoa, deep-fried battered tofu, avocado, marinated ginger, vegetables and coriander

Hummus with vegetables and pita

Polish beef tartar with pickled vegetables, mushrooms and artisan bread

Snacks platter: farm cheese, “Kindziuk”, fuet, marinated olives

Caesar salad with grilled chicken breast, Romaine lettuce, parmesan, crispy bacon, anchois and Caesar sauce

DESSERTS

Freshly cut fruits

Cannoli with strawberry cream

Chocolate cheesecake with cherries

Price: 159 pln net per person.
The price excludes 8% VAT and 14,5% service charge.



MENU II

COLD SNACKS

Mozzarella burrata with roasted beetroots, orange, pomegranate and crispy nuts

Poke bowl – salad with quinoa, deep-fried battered tofu, avocado, marinated ginger, vegetables and coriander

Hummus with vegetables and pita

Polish beef tartar with pickled vegetables, mushrooms and artisan bread

Snacks platter: farm cheese, “Kindziuk”, fuet, marinated olives

Caesar salad with grilled chicken breast, Romaine lettuce, parmesan, crispy bacon, anchois and Caesar sauce

HOT SNACKS

Tom kha kai soup with chicken, shrimps, mushrooms and coriander

Surf & Turf – crispy chicken wing stuffed with shrimps, Korean gochujang sauce, Japanese mayonnaise

Toast with pulled pork rib, plum-ginger sauce, sauerkraut, French mustard and fries

Polenta fries with truffle aioli and parmesan

DESSERTS

Freshly cut fruits

Cannoli with strawberry cream

Chocolate cheesecake with cherries

Price: 229 pln net per person.

The price excludes 8% VAT and 14,5% service charge.



THEROOOF

OFFER II

The offer is valid above 25 persons.



DINNER BUFFET I

COLD SNACKS

Roast turkey with tikka marinade, mango salad with coriander

Beef with olive and sun-dried tomato salsa

Pulled salmon teriyaki with vegetable stir-fry and sesame

Boiled octopus with sun-dried tomatoes and potatoes with fennel

Vegetable carpaccio with spring vinaigrette

Colourful tomatoes with grilled halloumi and fresh basil pesto

SALADS

Tuna salad with roasted vegetables, egg and olives

Traditional shopska salad with marinated feta

Baby spinach salad with orange, gorgonzola cheese and balsamic vinegar

Salad mix with toppings – create your own salad

Selection of bread, butter, margarine and dressings





SOUP

Tuscan creamy tomato soup with herbs

MAIN COURSES

Traditional Burgundy coq au vin

Pork medallion with herb marinade

Atlantic cod fillet with creamy caper sauce

Fried rice with shrimps and pak choi

Vegetable pralines with tomato salsa

Potato puree with roast parsley

Pearl barley with lentils and bulgur

DESSERTS

Apple pie with roasted almonds

Mini tartlet with raspberries and vanilla cream

Tapioca pudding with mango

Cheesecake

Fruit salad

Mini passion fruit mousse

Price: 205 pln net per person.

The price excludes 8% VAT and 14,5% service charge.

DINNER BUFFET II

COLD SNACKS

Roasted bacon in umami marinade with cucumber in curry

Polish beef tartar with pickled vegetables and mushrooms

Crostini with sea trout rilette and tobico caviar

Shrimps with mango, green vegetables and mung bean sprouts

Spring spinach tart with beetroot, goat's cheese and marinated pear

Grilled seasonal vegetables with fresh basil pesto

Eggs stuffed with sea trout mousse and roasted sesame

SALADS

Salad with grilled free-range chicken, pomegranate and roasted sunflower seeds

Marinated broccoli with olives, portobello mushrooms and mung bean sprouts

Seafood salad with sun-dried tomatoes and marinated olives

Salad mix with toppings – create your own salad

Selection of bread, butter, margarine and dressings





SOUP

Vegan creamy vegetable soup with parsley and avocado oil

Pho with beef and coriander

MAIN COURSES

Turkey korma – a traditional Indian dish

Braised beef with rosemary sauce

Fillet of African hake in shrimp sauce

“Leniwe” potato dumplings with cottage cheese and sweet crumbs

Dumplings stuffed with oyster mushrooms and potatoes, herbed onion and dried plum

Potatoes au gratin with Jerusalem artichoke

Buckwheat with clarified butter

DESSERTS

Tartlets with fruits

Puff with mascarpone cream

Chia seeds with coconut milk and marinated fruits

Lemon tart

Fruit salad

Tiramisu

Price: 225 pln net per person.

The price excludes 8% VAT and 14,5% service charge.

DINNER BUFFET III

COLD SNACKS

Juicy roasted veal flakes with Vitello sauce

Pork sous vide with Mediterranean herbs and marinated artichokes

Vol-au-vent with goose mousse and fresh figs

Smoked salmon roulade with creamy cheese and fresh herbs

Crab with tarragon mayonnaise on toasted brioche

Grilled aubergine with hummus and pomegranate

SALADS

Sweet potato salad with green beans, red pepper, garlic, spring onion and red wine vinaigrette

Roasted potato salad with herring and marinated beetroot

Traditional Thai salad with beef, vegetable and mung bean sprouts

Roasted broccoli salad with almonds and sun-dried tomatoes

Baby spinach salad with roasted portobello mushrooms, grilled pepper, Grana Padano cheese flakes

Salad mix with toppings – create your own salad

Selection of bread, butter, margarine and dressings





SOUP

Tom kha kai

Minestrone with basil pesto

MAIN COURSES

Slow-roasted duck leg with cranberry-bison grass sauce

Venison ragout with beer and root vegetables

Salmon fillet with saffron sauce with olives

Samosa with vegetables and yoghurt sauce

Vegetable curry

Potatoes with roasted pepper

Jasmine rice with lemon grass

Roasted seasonal vegetables

DESSERTS

Meringue with mascarpone

Italian cannoli

Vegan banana cake

Chocolate mousse with mango

Fruit salad

Cheesecake with white chocolate

Price: 245 pln net per person.

The price excludes 8% VAT and 14,5% service charge.

THEROOOF

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