U WIENIAWY

POLSKA KUCHNIA OFICERSKA

Dear guest!

Thank you for your interest in the offer of U Wieniawy Restaurant.

Below you will find menu suggestions, a selection of welcome drinks and optionally open bars.

In case of any questions or wishes, please feel free to contact me.

I will gladly take into account all suggestions.

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Event Manager
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Email: event@uweniawy.pl

U WIENIAWY

POLSKA KUCHNIA OFICERSKA

MENU I

269 zł netto /os.

Przystawki na powitanie

Wybór mięs i pasztetów własnego wypieku

A selection of home-made meats and pates

Łosoś Gravadlax z musem avocado i sosem pomarańczowym

Salmon Gravadlax with avocado mousse and orange sauce

Śledź w oleju lnianym z pieczonymi ziemniakami

Herring in linseed oil with baked potato

Nóżki wieprzowe w galarecie

Pork knuckle in jelly

Sałata z wędzonym jesiotrem ze Szwaderek z winegretem musztardowo-miodowym

Salad with smoke sturgeon and vinaigrette honey-mustard

Carpaccio z marynowanych buraków z pudrem z koziego sera

Marinated beetroot carpaccio with goat cheese powder

Brukselka smażona z chili i miodem

Fried brussels with chili and honey

Zupa / Soup

Rosół z kapłona z domowym makaronem

Capon bouillion with homemade noodles

Krem z topinamburu z aromatem truflowym

Jerusalem artichoke cream with truffle aroma

Danie główne do wyboru/ / Main course choice

Devolaille z marchewką z groszkiem i puree ziemniaczanym

Devolaille with carrots and peas and potato puree

Sandacz z sosem z grillowanych warzyw, ryżem i blanszowanym szpinakiem

Pike perch with grilled vegetables sauce, rice and blanched spinach

Risotto z grzybamii i serem Bursztyn

Risotto with mushrooms and Bursztyn cheese

Desery podane na paterach/ Desserts served on plates

Mini beziki z owocami/ Mini meringues with fruits

Sernik z białą czekoladą/ Cheesecake with white chocolate

Szarlotka/ Apple pie

Various Types of dumplings served on a plater as an appetizer

55 zł / os

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MENU II

289 zł netto /os.

Przystawki na powitanie
Tatar z polędwicy sezonowanej z marynatami
Seasoned beef tartare with assorted condiments
Nóżki wieprzowe w galarecie
Pork knuckle in jelly
Wybór mięs i pasztetów własnego wypieku
A selection of home-made meats and pates
Brukselka smażona z chili i miodem
Fried brussels with chili and honey
Śledź w oleju lnianym z pieczonymi ziemniakami
Herring in linseed oil with baked potato
Sałata z wędzonym jesiotrem ze Szwaderek z winegretem musztardowo-miodowym
Salad with smoke sturgeon and vinaigrette honey-mustard

Zupa do wyboru/ Soup choice
Proszę o wybór dwóch zup / ***Please choose two soups***
Rosół z kapłona z domowym makaronem
Capon bouillion with homemade noodles
Żurek z jajkiem i białą kiełbasą
Sour rye soup with egg and white sausage
Krem z topinamburu z aromatem truflowym
Jerusalem artichoke cream with truffle aroma

Danie główne do wyboru / Main course choice
Noga kaczki Confit, podana z modrą kapustą, kopytkami i sosem różano-pigwowym
Confit duck leg served with red cabbage, dumplings and dry rose-quince sauce
Okoń morski z musem ziołowym, ryżem jaśminowym, sosem limonkowym i jarmużem
Seabass with herbal mousse, jasmin rice, lime sauce and kale
Risotto z grzybami i serem Bursztyn
Risotto with mashrooms and Bursztyn cheese

Desery podane na paterach/ Desserts served on plates
Mini beziki z owocami/ ***Mini meringues with fruits***
Sernik z białą czekoladą/ ***Cheesecake with white chocolate***
Szarlotka/ ***Apple pie***

Various Types of dumplings served on a plater as an appetizer
55 zł / os

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MENU III

319 zł netto /os.

Przystawki / Appetizers

Proszę o wybór sześciu przystawek / *Please choose six appetizers*

Tatar z polędwicy sezonowanej z marynatami

Seasoned beef tartare with assorted condiments

Plastry marynowanej polędwicy podane na musie truflowym z kaparami i serem Bursztyn

Marinated beef petals served on truffle mousse with capers and Bursztyn cheese

Wybór mięs pieczonych i pasztetów z marynatami

A selection of home-made meats and pates

Nóżki wieprzowe z piklami

Pork knuckle with pickles

Łosoś Gravadlax z musem avocado i sosem pomarańczowym

Salmon Gravadlax with avocado mousse and orange sauce

Tatar z pomidorów z szalotką i kaparami

Tomato tartar with shallots and capers

Brukselka smażona z chili i miodem

Fried brussels with chili and honey

Sałata z wędzonym jesiotrem ze Szwaderek z winegretem musztardowo-miodowym

Salad with smoke sturgeon and vinaigrette honey-mustard

Zupa do wyboru/ Soup choice

Proszę o wybór dwóch zup / *Please choose two soups*

Proszę o wybór dwóch zup / *Please choose two soups*

Rosół z kapłona z domowym makaronem

Capon bouillion with homemade noodles

Żurek z jajkiem i białą kiełbasą

Sour rye soup with egg and white sausage

Krem z topinamburu z aromatem truflowym

Jerusalem artichoke cream with truffle aroma

Flaki po warszawsku

Warsaw style beef tripe soup

Danie główne do wyboru / Main course – guests choose onsite

<u>Proszę o wybór jednego dania mięsnego / please choose one meat dish</u>

Rumsztyk z duszoną cebulą, młodymi ziemniakami i surówką z ogórka małosolnego

Rump steak with stewed onion, early potatoes and pickled cucumber salad

Noga kaczki Confit, podana z modrą kapustą, kopytkami i sosem różano-pigwowym

Confit duck leg served with red cabbage, dumplings and dry rose-quince sauce

<u>Proszę o wybór jednego dania rybnego / please choose one fish dish</u>

Sum w sosie polskim, podany ze szpinakiem oraz puree ziemniaczanym

Catfish in Polish sauce, served with spinach and potato puree

Okoń morski z musem ziołowym, ryżem jaśminowym, sosem limonkowym
i brukselką z bułką tartą

Seabass with herbal mousse, jasmin rice, lime sauce and brussels with bread crumbs

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Danie wegetariańskie / vegetarian dish

Risotto z grzybami i serem Bursztyn

Risotto with mashrooms and Bursztyn cheese

Desery podane na paterach/ Desserts served on plates

Mini beziki z owocami/ ***Mini meringues with fruits***

Sernik z białą czekoladą/ ***Cheesecake with white chocolate***

Szarlotka/ ***Apple pie***

Świeże owoce/ ***fresh fruits***

Various Types of dumplings served on a plater as an appetizer

55 zł / os

BEVERAGES

I suggest to welcome guests with prosecco or champagne, or a glass of non-alcoholic cava:

Prosecco Sant'anna Italy - PLN 26 / glass

Codorniu Zero - non-alcoholic cava - PLN 26 / glass

Champagne Perrier Jouet Grand Brut, Reims - PLN 69 / glass

cocktail of your choice:

Ekscelencja

Ostoya Vodka/Monkey 47/ rhubarb / bergamot

Piękny Bolek

Chivas Regal 12YO / blackcurrant with dogwood / citruses / peat

Ułańska Fantazja

Buckwheat tincture / orange liqueur / honey / citrus

Each cocktail for PLN 55 net per serving

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NON-ALCOHOLIC BEVERAGES 'open bar' for UP TO 4 HOURS

Soft drinks: mineral water
7 Up, Pepsi
fruit juices
coffee and tea
Price 99 PLN per person

OPEN BAR 1
for up to 4 hours
White and red house wine
Soft drinks: mineral water
fruit juices
coffee and tea
Price PLN 199 per person

OPEN BAR 2
for up to 4 hours
Ostoya Vodka
Gin Beefeater
Cocktails based on the above-mentioned alcohols
White and red house wine
Local beer
Soft drinks: mineral water
7 Up, Pepsi
fruit juices
coffee and tea
Price 259 PLN per person

OPEN BAR 3
for up to 4 hours
Ballantines Whiskey
Ostoya Vodka
Gin Beefeater
Rum Havana Club 3 YO
Cocktails based on the above-mentioned alcohols
White and red house wine
Local beer
Soft drinks: mineral water
7 Up, Pepsi
fruit juices
coffee and tea
Price 299 PLN per person

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12,5% service charge shall be added to the final menu and beverage bill.

GENERAL CONDITIONS FOR GROUP BOOKING AT 'U WIENIAWY' RESTAURANT

RESERVATION

For the reservation to be guaranteed prepayment of 50% of the reservation value is required. The final confirmation of number of guests is required 7 days prior to event. The final number of guests
may not be less or above 10% of the initially reserved number.
In case less guests arrive than confirmed the cost of the reservation remains unchanged. In case of cancellation of the event the prepayment will not be refunded.
In case of cancellation of part or whole event :
-on less than 14 days prior to the event the cancellation fee is 50% of the costst of the event,
-on less than 7 days prior to the event the cancellation fee is 100% of the costst of the event. Standard reservation is for 4 hours and up to 11.30 pm. In case of extending the time of event above that,
additional service charge of 50 pln per person shall be added for each additional hour of event.

MENU AND BEVERAGES

The menu and prices may be subject to change due to seasonality and product availability. All beverages and alcohols shall be calculated according to consumption (wine for number of opened bottles) and added to the final bill.

SERVICE

We provide professional service, 12,5% of the value of final bill shall be added as service fee.

PAYMENT CONDITIONS

All the prices do not include VAT (8% for menu and 23% for beverages and other services).

STATEMENT:

E-mail corespondence is understood as document of
agreement. This document is an integral part of the offer
attached.

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