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## **Suggested menus for your event**

This file contains five menu sets prepared for your banquet, party, event. Please choose the option that best suits your preferences.

If you have any questions or doubts, please don't hesitate to contact us — we'll be happy to provide any information that might help you select the right dishes and tailor the menu to the nature of your occasion.

\*For groups from 10 people we charge 10 % of service

### **MENU I**

#### **First Appetizer**

Smoked trout in jelly with quail egg and horseradish sauce

#### **Second Appetizer**

Rabbit pate baked with pistachio

#### **Soup**

Red broth with meat stuffed dumplings

#### **Main course**

Breast of guinea fowl in sauce with fresh strawberries, grapes and krupnik liquor

#### **Dessert**

Fruit layer cake (seasonally)

**Total cost 290 zł/person**

## MENU II

### First Appetizer

Mousse of liver in jelly porto with fresh fig and crispy sweet challah

### Second Appetizer

Crepe with crayfish

### Soup

Mushrooms bouillon with homemade macaroni

### Main course

Freshly baked farmhouse duck on forest cranberry sauce with mashed potatoes and apple

### Dessert

Homemade cheesecake with chocolate sauce

Total cost 258 zł/person

## MENU III

### First Appetizer

Beef tenderloin carpaccio with rucola leaves and parmesan

### Soup

Traditional Silesian leaven soup with white sausage and boletes

### Main course

Catfish fillet nested with spinach on white onion and green pepper sauce

### Dessert

Fluffy meringue layer cake with coffee cream

Total cost 212 zł/person

## MENU IV

### First Appetizer

Herring tatar

### Second Appetizer

Venison pate with homemade pickles

### Soup

Aromatic broth with homemade meat dumplings

### Main course

Halibut fillet with chanterelles mushroom sauce, broccoli and buckwheat groats

### Dessert

Aromatic sour pie with vanilla sauce

Total cost 254 zł/person

## MENU V

### First Appetizer

Tuna tartare with avocado covered with goat's cheese

### Soup

Cream of white vegetables with a drop of truffle oil

### Main course

Lamb shank in rosemary sauce with golden gnocci, fried beetroots, and homemade pickles

### Dessert

Fluffy meringue cake with passion fruit

Total cost 265 zł/person