



## **LUNCH BREAKS MENU PROPOSALS**

### **PROPOSAL 1**

Main course:

- Chicken De Volaille
- Sole in lime sauce
- Pancakes with vegetables filling

Extras to main courses:

- Medley of salads
- Medley of boiled vegetables
- Rice

Optionally

Hot drinks:

- Freshly-brewed coffee with milk and a choice of: sugar or sweetener
- Tea - various flavours with lemon, sugar or sweetener

Cold drinks:

- Orange, apple, black currant juices

### **PROPOSAL 2**

Main course:

- Chicken fillet with mozzarella and basil
- Pork escalopes with camembert sauce
- Oriental vegetables with soy sauce

Extras to main courses:

- Boiled potatoes with dill
- Silesian dumplings
- Mix of lettuces with vegetables and vinaigrette dressing
- Fried beetroots

Desserts:

- Selection of home-made cakes (apple pies, cheese cake, Brownie, cream cake)

Optionally

Hot drinks:

- Freshly-brewed coffee with milk and a choice of: sugar or sweetener
- Tea - various flavours with lemon, sugar or sweetener

Cold drinks:

- Orange, apple, black currant juices



### **PROPOSAL 3**

Soup:

- Tomato cream soup with herb croutons

Main course:

- Grilled chicken fillet in thyme sauce
- Pork tenderloin in mushroom sauce
- Cod in tomatoes and onion
- Pepper stuffed with vegetables and baked with cheese

Extras to main courses:

- Roasted potatoes
- Polish potato dumplings (kopytka)
- Cauliflower gratine
- Medley of salads

Desserts:

- Panna cotta with raspberries
- Vienna cheese cake with nuts and dried fruits
- Platter of confectionery MIX

Optionally

Hot drinks:

- Freshly-brewed coffee with milk and a choice of: sugar or sweetener
- Tea - various flavours with lemon, sugar or sweetener

Cold drinks:

- Orange, apple, black currant juices

### **PROPOSAL 4**

Soup:

- Chicken stock with kalduny

Main course:

- Turkey roll with julienne vegetables
- Pork loin stuffed with mushrooms in thyme sauce
- Salmon fillet with leek
- Vegetables tart

Extras to main courses:

- Roasted potatoes
- White and wild rice
- Provencal vegetables
- Medley of salads

Desserts:

- Tiramisu
  - Crème Brulee
  - Filleted fruit bowl
  - Selection of home-made cakes (apple pies, cheese cake, Brownie, cream cake)
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Optionally

Hot drinks:

- Freshly-brewed coffee with milk and a choice of: sugar or sweetener
- Tea - various flavours with lemon, sugar or sweetener

Cold drinks:

- Orange, apple, black currant juices

**PROPOSAL 5**

Starters:

- Roast beef with honey dressing and marinated mushrooms
- Marinated chicken slices with grapefruit and Parmesan on arugula
- Spinach roulade with smoked salmon and lemon cream cheese
- Marinated in chili pepper halibut with chili pepper

Salads:

- Prosciutto salad with lamb's lettuce and Parmesan cheese
- Salad with blue cheese with strawberries and nuts

Main course:

- Roasted duck with apples and marjoram
- Pork tenderloin in truffle sauce with marinated mini onions
- Halibut with lemon- butter sauce with thyme
- Pancakes with spinach in gorgonzola cheese sauce

Extras to main courses:

- Potato gratine
- Vegetables risotto
- Ratatouille
- Mixed lettuces with vegetables and vinaigrette dressing

Desserts:

- Filleted fruit bowl
- Platter of confectionery STANDARD
- Platter of confectionery EXCLUSIVE
- Chocolate mousse with cherry coating glaze
- Crème Brulee
- Panna Cotta

Optionally

Hot drinks:

- Freshly-brewed coffee with milk and a choice of: sugar or sweetener
- Tea - various flavours with lemon, sugar or sweetener

Cold drinks:

- Orange, apple, black currant juices