



MENU

59 EUR PER GUEST

NOTE: DISHES AND THEIR INGREDIENTS MAY CHANGE AS THE SEASONS CHANGE.
WE WILL INFORM YOU ABOUT THE CHANGED FLAVORS AS YOUR CELEBRATION DATE APPROACHES.

STARTERS AND SALADS WILL BE SERVED TO SHARE, PRESENTED ON THE TABLE

BITE-SIZE APPETIZERS (ALL SERVED)

BREAD WITH ROASTED PEPPER AND WALNUT CREAM, TOPPED WITH MARINATED TOFU CHEESE
BREAD WITH CARAMELIZED ONIONS AND FETA CHEESE
CROISSANT WITH CASHEW CREAM AND SMOKED HERRING
SALAMI BASKET WITH BACON JAM AND FRESH CUCUMBERS
CROISSANT WITH PEPPER PÂTÉ AND MUSTARD CAVIAR

SALADS & APPETIZERS (ALL SERVED)

SALAD WITH ARTICHOKES AND CASHEW CREAM
CHEESE SELECTION WITH HOMEMADE TOMATO JAM, HOMEMADE BREADSTICKS, NUTS, AND BERRIES
MEAT APPETIZER WITH PORK CRACKLING SEASONING, BACON JAM, AND PICKLED & MARINATED VEGETABLES
CASHEW CREAM SERVED WITH CARROT AND CUCUMBER STICKS

MAIN COURSES (CHOOSE)

CHICKEN DISH

OR

PORK DISH

OR

VEGETARIAN DISH

DESSERTS (CHOOSE ONE)

YOGURT PANNA COTTA WITH PASSION FRUIT AND MANGO

OR

CAKE OF YOUR PREFERRED FLAVOR (100 G PER GUEST)

THE CAKE WILL BE BROUGHT OUT AND SLICED AT THE TABLE FOR GUESTS.



CAKES FOR YOUR CELEBRATION

- MINIMUM ORDER WEIGHT OF CAKE – 1 KG.
- THE PRICE INCLUDES
100 G. OF CAKE FOR EACH GUEST

VANILLA STRAWBERRY

CHOCOLATE CHERRY

**TRADITIONAL ENGLISH “BANOFFE”
WITH BANANAS AND CARAMEL**

**PASSION FRUIT MOUSSE
WITH RASPBERRY JELLY AND BLUEBERRIES**

**CASHEW NUT AND CARAMELIZED CRUMB
VEGAN, LACTOSE-FREE**



DESSERTS AND SWEETS

THESE DELICACIES CAN BE ORDERED ADDITIONALLY.
DESSERTS ARE CALCULATED IN UNITS
ORDER AT LEAST 15 PCS. OF THE SELECTED TYPE OF DELICACIES
(MINIMUM ORDER FOR CANELÉ – 30 PCS.)



MINI FRENCH CANELÉ WITH NATURAL BUTTER AND RUM - 1,50 EUR/PC.
CHOCOLATE CRISPY COOKIE WITH HOMEMADE MARSHMALLOW - 3,00 EUR/PC.
VANILLA CUPCAKE WITH RASPBERRIES AND CREAM CHEESE - 3,00 EUR/PC.
"LOLY POPS" - 3,00 EUR/PC.





MENU FOR THE LITTLE ONES

FROM 3 TO 12 YEARS OLD

29 EUR / CHILD

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SNACKS

LAYERED MEAT AND CHEESE "PIE" WITH TOMATOES
SANDWICH WITH CREAM CHEESE AND CUCUMBERS
FRUIT AND BERRY BOWL

MAIN COURSES (CHOOSE)

HOMEMADE CHICKEN SKEWER, SERVED WITH FRENCH FRIES AND FRESH VEGETABLES

OR

COTTAGE CHEESE PANCAKES WITH MASHED STRAWBERRIES

DESSERTS (CHOOSE ONE)

YOGURT PANNA COTTA WITH PASSION FRUIT AND MANGO

OR

CAKE OF YOUR PREFERRED FLAVOR (100 G PER GUEST)
THE CAKE WILL BE BROUGHT OUT AND SLICED AT THE TABLE FOR GUESTS.

DRINKS

NATURAL APPLE JUICE

