



Hotel Stary

*W*EDDING IN THE HISTORIC SURROUNDINGS

The Trzy Rybki restaurant will prepare a special wedding menu. In a traditional way, a glass of champagne will welcome the newlyweds. The head chef will offer fabulous dishes together with a special selection of wine chosen by the sommelier. The nightlong reception will be accompanied by a buffet full of hot and cold dishes, unconventional snacks and wonderful desserts. A cake, which is both taste and look tempting, will be the crowning of the evening.

MENU - 450 PLN/PP

WELCOME DRINK

Aperitif

PROSECCO SUPERIORE BRUT Strada di Guia, 109 D.O.C.G. FOSS MARAI white 750 ml
Wedding bread

FINGER FOOD MENU

Pastries with tomato, spinach, ricotta cheese
Selection of tartars served on cone of fried dough: spicy beef tartare with potato mousse, salmon
tartare with red caviar
Shrimps with Parma ham roasted in thyme aromas



STARTERS

(SELECTION ONE DISH FROM EACH CATEGORY)

Salmon marinated in coriander with sour cream and caviar
Poached trout served on beetroot carpaccio with Jerusalem artichoke sauce
Saint-Jacques scallops with baked celeriac purée, salicornia, crumble of potato and algae
Tuna marinated in lime and lemongrass with sauce of anchovies, garlic and cream
Beef carpaccio with cheese and fresh herbs
Terrine of duck liver with pear, yogurt bread and sauce of muscovado
Roast foie gras with Calvados sauce with apple
Salad with fried poulet breast in balsamic vinaigrette dressing



SOUPS

(SELECTION ONE DISH FROM EACH CATEGORY)

Cream of porcini soup with croutons in truffle aroma
Velvety potato cream soup served with quail egg and truffles
Green pea cream with chanterelles and croutons
Velvety cream of potato and leeks with crunchy speck
Velvety courgette cream soup with herbs croutons
Velvety horseradish cream soup with speck
Velvety cream of potato with lentils, tarragon and shell-fish
Velvety chanterelles cream soup with thyme oil and crispy bacon

MAIN COURSES



(SELECTION ONE DISH FROM EACH CATEGORY)

Fillet of sea bass served with apple mousse, shrimp and dill sauce
Poached salmon with spinach, sweet potato and lemon mousse
Beef tenderloin with leeks, artichokes and green pepper sauce
Lamb shank with potato purée, sun dried tomatoes and balsamic sauce
Duck breast with beetroot and apple purée with Calvados sauce
Pork sirloin in rosemary sauce with potato purée and vegetables
Veal slices in marjoram sauce with carrot purée
Roasted duck leg with mushrooms, carrots and baked potatoes

DESSERTS



(SELECTION ONE DISH FROM EACH CATEGORY)

Chocolate dessert with black currant mousse and raspberry ice cream
Hot pear strudel with vanilla sauce and cinnamon ice cream
Crème brûlée with crunchy honey cake and sorbet of strawberries
Chocolate tartine with apple and salty caramel ice cream
Yoghurt bavarese with strawberry sauce
Hot chocolate soufflé with mint ice cream
Coconut Panna Cotta with home-made ginger ice cream
Nougat of plum in gingerbread aromas

BUFFET



Appetizers:

Veal in tuna sauce with capers
Pâté of duck and pork with brandy and pistachios
Roast beef with mustard served on pumpernickel with marinated pearl onions
Duck breasts roast in citrus fruit
Delicately marinated salmon with ginger jam
Tuna in teriyaki with green algae wakame
Fried trout with aubergine and fresh dill
Selection of grilled vegetables with parmesan flakes

Selection of Polish and Italian cheeses with additives:

jam with onions, mustard with pears

Selection of Polish sausage with additives:

pickled mushrooms, cucumbers, horseradish, tartar sauce

Salads:

Teriyaki chicken salad with black pepper sauce
Salad with couscous, tomatoes and fresh basil
Mini mozzarella with black olives and fresh basil

Main courses - selection of two dishes

Cod roasted with potatoes confit and capers
Baltic turbot with fennel, emulsion of vermouth and crispy quinoa
Gilt-head bream with potato purée, green peas and horseradish sauce
Lamb chump with spinach mousse, smoked potato and baked apple
Beef cheeks in red wine with baked potatoes
Loin of roe deer served with sun-dried tomatoes and grilled polenta

Desserts

Mini cupcakes with cream and seasonal fruit
Pear strudel with sweetmeats
Coconut-passion fruit dessert with meringue spices served in glass jars
Tiramisu with amaretto and coffee biscuits
Vanilla crème brûlée
Fresh seasonal fruit
Home-made bread



ALCOHOLS

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Vodka Wyborowa
Price: 110pln/but 0,7l

Vodka Smirnoff Black
Price: 140pln/but 0,7l

Vodka Belvedere
Price: 190pln/but 0,7l

Gin Bombay Sapphire
Price: 190pln/but 0,7l

Rum Havana Club
Price: 170pln/but 0,7l

Whisky Ballantines Finest
Price: 160pln/but 0,7l

Whisky Johnnie Walker Black 12
Price: 200pln/but 0,7l



ALCOHOL

Whisky Chivas Regal 12
Price: 220pln/but 0,7l

Bourbon Jack Daniels
Price: 200pln/but 0,7l

Tequila Blanco Olmeca
Price: 220pln/but 0,7l

Cognac Hennessy V.S.
Price: 240pln/but 0,7l

Beer Tyskie
Price: 10pln/but 0,33l

Cork fee
Price: 80pln/but

For wine from our wine list, we offer a 20% discount.



WEDDING CAKES

Passion fruit cake

Sponge cakes, meringue coconut-almond, passion fruit mousse with cream and gelatin

Price: 149pln/kg

„Stary” cake

Almonds sponge cakes, crispy mass with hazelnut, mint bawarese, chocolate mass

Price: 139pln/kg

Cake of three chocolate mousses

Sponge cake of dark chocolate, mousse with dark chocolate, milk and white

Price: 129pln/kg

Shwarzwald cake

Dark chocolate sponge cake with cherry syrup with alcohol, mass of the white chocolate and cream with cherries

Price: 129pln/kg

Marquise cake

Dark chocolate sponge cake with apricot jam, chocolate sauce

Price: 129pln/kg

Sacher cake

Dark chocolate sponge cake with apricot jam, chocolate sauce

Price: 129pln/kg

Yogurt cake

Sponge cake, mousse with yogurt and cream

Price: 120pln/kg

Extra decoration

Price: 20pln/kg

The special shape of the cake [ball, car, etc.]

Price: 30pln/kg



ADDITIONAL INFORMATION

PRICE:

450 PLN/pp

PRICE INCLUDES:

aperitif
wedding bread
menu
buffet with cold and hot dishes and desserts
soft drinks
apartment for bride and groom
printed menu

EXTRA OFFER:

for wedding guests from 15 to 20% off for rooms depending on the term
contact with a professional decorator and florist
selection of wines from a list of more than 200 types

CONTACT:

We highly encourage you to contact us. We answer to all your questions with a great pleasure.

Reception

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Restaurant

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