



CONFERENCE MENU

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PRICE: **55** PLN/PERSON

CONFERENCE
tel.: +48 12 252 70 77
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FARMONA HOTEL BUSINESS & SPA
ul. Jugownicka 10c, 30-443 Kraków
tel.: +48 12 252 70 70
www.hotelfarmona.pl

MENU

3-COURSE MENU

CREATE YOUR MENU

CHOOSE ONE POSITION FROM EVERY CATEGORY

1. SOUP

- ✦ Chicken broth, with vegetables and pasta
- ✦ Cream of tomatoes soup, pesto and croutons cauliflower cream, roasted sunflower
- ✦ Borscht pickled, potatoes
- ✦ Spinach soup with noodles and sour cream

2. MAIN DISH

- ✦ Baked in tomatoes Mirna, risotto with curry vegetables
- ✦ Chicken breast baked with cheese and bacon, mashed potato, beetroot
- ✦ Pasta bolognese, mixed salad with balsamic sauce
- ✦ Pork steak, baked potatoes and mushrooms stewed in sour cream
- ✦ Roasted turkey in cheese sauce, potato casserole, spinach

VEGETARIAN

- ✦ Risotto with green peas and grilled vegetables
- ✦ Pasta with fresh tomatoes, olives and capers
- ✦ Couscous with vegetable masala and coconut milk

3. DESSERT

- ✦ Homemade apple pie, vanilla sauce
- ✦ Carrot cake, chocolate sauce
- ✦ Forest fruits mousse with meringues
- ✦ Panna cotta, passion fruit sauce
- ✦ Cracow-style cheesecake with raspberry sauce

DRINKS INCLUDED IN THE SET:

- ✦ Still mineral water
- ✦ Coffee or tea

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MENU

4-COURSE MENU

CREATE YOUR MENU

CHOOSE ONE POSITION FROM EVERY CATEGORY

1. APPETIZER

- * Salmon marinated in sea salt, parsnip cream, mustard with honey
- * Spinach tart, goat cheese mousse, paprika and tomato salsa
- * Mushroom strudel with feta cheese, fennel salad with lime
- * Garden salad with marinated vegetables and pumpkin seeds

2. SOUP

- * Pumpkin cream with coconut milk and ginger
- * Cream of white vegetables soup with roasted bacon and black cumin
- * Soup from dried mushrooms with vegetables and noodles
- * Cream of roasted paprika soup with avocado and crème fraîche
- * Horseradish soup with ham and broad bean

3. MAIN DISH

- * Chicken breast stuffed with goat cheese and spinach, risotto with zucchini, carrot in honey
- * Pork tenderloin with asparagus and Parma ham, Marsala sauce, celery puree, potato kugel
- * Confit duck leg, cranberry sauce, porridge with mushrooms, parsley baked in sea salt
- * Cod baked in tomatoes with capers, creamy cauliflower mousse, lentils with vegetables
- * Beef stewed in wine with mushrooms, mashed potatoes and horseradish,
- * Vegetables baked in thyme

VEGETARIAN

- * Buckwheat noodles with oyster mushrooms and zucchini
- * Kaszotto with celery and kale
- * Cheese risotto with kohlrabi and pickled vegetables

4. DESSERT

- * Crème brûlée with blackberries, ice-cream
- * Chocolate cake with salted caramel and fruit
- * Lemon tart with fruit and raspberry sauce
- * Strawberry mousse with mint ice cream and meringue
- * Plum-chocolate cheesecake with lemon cream

DRINKS INCLUDED IN THE SET:

- * Still mineral water
- * Coffee or tea

OFFER FOR GROUP OF MINIMUM 10 PEOPLE



PRICE: **75** PLN/PERSON

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