



PREMIER Krakow Hotel



LUNCHES AND SUPPERS BUFFETS
15.00 € / PERSON

MENU N° 1/60

delicate cream of green cauliflower soup
with cheese croutons
pork loin roll-ups stuffed with forest mushrooms
spinach and blue cheese quiche
potato dauphins, rosti (Swiss potato pancakes)
tomato and cucumber salad with a vinaigrette dressing
spring salad with radishes and chives
pound cake on a red berries sauce
bakery breads, mineral water

MENU N° 3/60

delicate cream of pepper and fresh tomato soup
with a hint of sour cream
parisian style breast of turkey
vegetable lasagne in a tomato sauce
wild rice, potato croquettes
vegetable medley casserole
mixed salad greens with vegetables
and a honey mustard dressing
fruit cake with cherry confit
bakery breads, mineral water

MENU N° 2/60

spring green pea soup and bacon chips
Old Polish style beef roulades with peppers and onions
served with hunter's sauce
fusilli with tomato pesto
roasted potato wedges
fine milled buckwheat with paprika
romaine lettuce with vegetables
stewed red cabbage
chocolate torte with a raspberry sauce
bakery breads, mineral water

MENU N° 4/60

aromatic cream of leek and potato soup
with herbed croutons
baked bream fillet in a wine sauce
cannelloni with ricotta and vegetables
sweet potato purée
cream risotto
mixed salads
raspberry tomatoes with onions and a balsamic cream
crumble apple cake with served with a strawberry sauce
bakery breads, mineral water

All prices are inclusive of VAT.

BEST WESTERN PREMIER Krakow Hotel
ul. Opolska 14a, 31-323 Kraków, Poland
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COCKTAIL LUNCHES 16.25 € / PERSON

MENU N° 1/65

spicy Hungarian goulash soup
chicken fricassée with broccoli
potato rounds
mixed salad greens with a French vinaigrette
rice noodle salad with golden corn
iceberg lettuce with anchovy toasted canapés
tartines with cured meats, cheese, cocktail tomatoes
and herb spread - 2 pieces/person
chocolate cake
bakery breads, mineral water

MENU N° 3/65

cream of mushroom soup
chicken roulades in a Provençal sauce, curry rice
iceberg lettuce with a garden dressing
fusilli and smoked ham salad
tomato and cucumber salad with a vinaigrette dressing
Chinese cabbage salad with green peas and corn
tartines with cured meats, cheese, cocktail tomatoes
and herb spread - 2 pieces/person
chiffon apple cake
bakery breads, mineral water

MENU N° 2/65

tomato consommé
beef ragout with bay boletus mushrooms
potato rounds
arugula, sun dried tomato and Parmesan cheese salad
mixed salad greens and sprouts
with croutons in a garlic dressing, leek and corn salad
tartines with cured meats, cheese, cocktail tomatoes
and herb spread - 2 pieces/person
Krakow style cheesecake
bakery breads, mineral water

MENU N° 4/65

chicken bouillon
veal goulash with juicy carrots and crispy celery
herb roasted potatoes, mixed salads: carrot, celery root
and red cabbage
penne pasta salad with ham, cheese and olives
potato salad with fresh herbs, leek
and Parmesan cheese flakes
tartines with cured meats, cheese, cocktail tomatoes
and herb spread - 2 pieces/person
carrot cake
bakery breads, mineral water

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LUNCHES AND SUPPERS BUFFETS 17.50 € / PERSON

MENU N° 1/70

aromatic cream of fennel soup
delicate Mexican soup with beef
roasted turkey thigh with vegetable stuffing served
with a cheese sauce
spinach lasagne
potato dumplings, roasted potatoes
oakleaf lettuce with cocktail tomatoes and cashews
roux beets
nut cake with a caramel sauce
bakery breads, mineral water

MENU N° 2/70

delicate cream of carrot and ginger soup
asparagus soup with a smoked fish aroma
roasted pork loin with thyme au jus
spinach tortellini
pureed potatoes, buckwheat with vegetables and bacon
mixed salad greens with grilled oscypek (smoked
sheep cheese) and vegetables
coleslaw
carrot cake with a chocolate sauce
bakery breads, mineral water

MENU N° 3/70

velvety cream of pumpkin with an herb emulsion
cauliflower and curry soup
beef Wellington baked with vegetables
vegetable and cheese pockets
couscous with vegetables
roasted potatoes
bakery breaded broccoli florets served with a garlic sauce
red cabbage salad
fruit crumble
bakery breads, mineral water

MENU N° 4/70

white bean cappuccino soup
sweet potato soup with ginger
pork tenderloins stuffed with a chicken mousse
on a dark sauce
risotto with Porcini mushrooms
roasted jacket potatoes with farmer's cheese
steak fries baked with cheese
steamed vegetables, fresh carrot salad
black currant mousse
bakery breads, mineral water

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LUNCHES AND SUPPERS BUFFETS 20.00 € / PERSON

MENU N° 1/80

french onion soup with cheese toast
pork cutlets in a tandoori sauce
fish shish kebabs with herbs
pumpkin and porcini mushroom ravioli with a cream sauce
Krakow style potatoes, rostini potato pancakes
iceberg lettuce with vegetables and avocado
bean sprout salad with cherry tomatoes and citrus fruits
white chocolate cream with flambéed sour cherries
mineral water, bakery breads, butter

MENU N° 2/80

cream of red lentil soup with chorizo
duck breast stuffed with dried mushrooms in a Marsala sauce
tagliatelle with spinach and sun dried tomatoes
potato dumplings, basmati rice
mixed salad greens with vegetables
red cabbage with dried plums
bakery breaded fish sticks with green onions
meringue with fruits
mineral water, bakery breads, butter

MENU N° 3/80

exquisite bullion with cappelatti pasta
chicken roulades stuffed with a chanterelle mushroom mousse
haddock in a fennel butter
potato gnocchi with Parmesan cheese and fresh basil
potato dumplings with clarified butter
roasted potatoes with bacon
vegetables gratin
chinese cabbage with a pepper trio
vanilla tarte with orange
mineral water, bakery breads, butter

MENU N° 4/80

delicate cream of broccoli soup with choux pastry balls
grilled pork steak with mushrooms
zander fillet served on a Polish sauce with lemon
orecchiette in a cheese sauce served
with grilled aubergines
vegetable ratatouille with a coriander aroma
Romaine lettuce with a yoghurt dressing
chocolate duet on chiffon with a maraschino cherry
mineral water, bakery breads, butter

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LUNCHES AND SUPPERS BUFFETS
23.50 € / PERSON

MENU N° 1/95

goat cheese mini quiche served with a chicken confit
velvety cream of broccoli soup with a hint of cream
baked pork tenderloins in bacon
with an oyster mushroom sauce
salmon fillet with horseradish chips
risotto with roasted pumpkin
potato casserole
arugula and lamb's lettuce salad in a balsamic aroma
Chinese cabbage salad with sun dried tomatoes
rafaello with toasted coconut
Sacher torte with an apricot confit
mineral water, bakery breads, butter

MENU N° 2/95

leek quiche with prosciutto
delicate duck bullion with kalduny
veal roll ups stuffed with spinach on a Calvados sauce
baked whole trout in parchment paper
potato croquettes
whole baked potatoes
vegetable tempura
Spanish salad with cucumbers, garlic and yoghurt
tiramisu with a chocolate sauce
pear mousse with a fruit jelly
mineral water, bakery breads, butter

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