

## MONOPOL RESTAURANT

### SERVED MENU DINNER – 4 COURSES

Price menu 170 PLN per person

#### Starter ( one course to choose )



- Monopol style Caprese
  - Burrata cheese with heirloom tomatoes and basil oil
  - Salad with heirloom beetroots, goat cheese and pistachios
- Salmon marinated in coriander served with sour cream and blinis
  - Beef Carpaccio with rocket salad and parmesan cheese
  - Duck and pork pate with pistachios and herbs salad
  - Chicken liver and foie gras parfait with apricot chutney
  - Grilled asparagus with parma ham and hollandaise sauce  
(available – May/ June)
    - Veal with tuna sauce and capers
    - Salmon tartare with cucumber and radish
    - Beef tartare with marinated chanterelle
    - Deer tartare, pickled beetroots, perilla, onion  
(available - autumn / winter)

**First Course**  
**( one course to choose)**



- Duck consommés with homemade pasta
- Guinea fowl soup with homemade pasta
- Guinea fowl soup with dumplings with beef
  - Gaspacho with basil oil
  - Beetroot cream soup with beet leaves
- Mushroom cream soup with truffle oil and parmesan cheese  
*(available-fall/winter)*
  - Pumpkin cream soup with seed oil  
*(available- fall/winter)*
  - Roasted tomatoes cream soup with basil
- Green pea cream soup with ricotta cheese and Parma ham
  - Potato-leek cream soup with smoked halibut
  - Ravioli with pumpkin and sage butter  
*(available - autumn / winter)*
  - Ravioli with pear, gorgonzola and spinach

**Main Course**  
**( one course to choose)**



- Guinea fowl with sage, roasted potatoes and zucchini
- Salmon in puff pastry with spinach and hollandaise sauce
- Atlantic cod with lemon risotto, parmesan cheese and fennel salad
- Sea bass with green vegetables gorgonelli pasta and pistou sauce
  - Fried zander, white asparagus, lemon curd, wild rice
- Pork chop with bone sauté with potatoes and braised cabbage
- Veal chop with mashed potato, spinach and caramelized pearl onions
- Pork loin with pepper sauce, mashed potatoes and caramelized carrots
  - Beef cheek with potato purée and caramelized carrots
  - Duck leg confit with silesian dumplings and red cabbage
- Chateaubriand steak with potato fondant, foie gras and truffle herloom
  - Lamb shank with gremolata, cous cous and colorful carrots
    - Risotto with green asparagus and truffle  
*(available - May/ June)*
    - Ratatouille with fried tofu

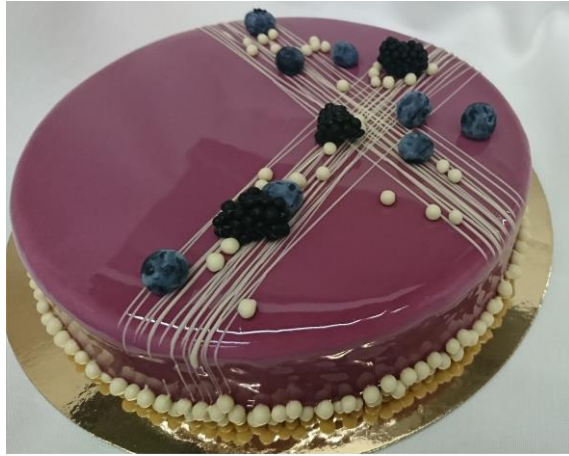
**Dessert**  
**( one course to choose)**



- Panna Cotta with raspberry sauce
- White chocolate mousse with raspberries
- Chocolate cremoso with fig jelly and armagnac
  - Terrine with forest fruits
- Roasted pear with honey, nuts and chocolate
  - Brownie with nuts
- Cheesecake with nuts and carmel
  - Blueberry cheese cake
    - Frasier
- Wedding cake – flavor to choose

## Wedding cakes

(As part of a dessert or as an additional paid option - 150 zł / kg)



Chocolate / coffee / whiskey

Chocolate sponge cake / chocolate-whiskey mousse / coffee mousse

Coconut / passion fruit / lime

White sponge cake / coconut-lime mousse / passion fruit cream

Strawberry / vanilla / cream

Sponge vanilla / strawberry mousse / cream and vanilla mousse

Banana / caramel / peanut

Walnut sponge cake / banana mousse / fudge with nuts

Raspberry / white chocolate / mint

Sponge white / raspberry mousse / white chocolate with mint mousse

Lime / passion fruit

Sponge white / lime mousse with white chocolate / passion fruit cream

Orange / chocolate / vanilla

Sponge chocolate / chocolate mousse with vanilla / orange mousse

Pistachio / pear / chocolate

Sponge pistachio / pistachio cream / pear mousse / chocolate mousse

Mango / mandarin

Sponge white / mango mousse / mandarin mousse

Milk chocolate / berry / cream

Sponge white / chocolate mousse / berry and sour cream mousse

Apple / caramel / hazelnut

Sponge chocolate / fudge with nuts / applesauce

## DRINKS

**OPTION I** - 25 pln per person  
coffee, tea, mineral water

**OPTION II** - 35 pln per person  
coffee, tea, mineral water, juices

**OPTION III** - 45 pln per person  
coffee, tea, mineral water, juices, pepsi, 7up, Schweppes

## BUFFET

1. 120 pln per person  
( cold dishes - 6 courses + bread, butter, salads – 4 courses, hot dishes – 3 courses, warm sides – 1 course, desserts - 4 courses)
2. 140 pln per person  
( cold dishes - 7 courses + bread, butter, salads – 4 courses, hot dishes – 4 courses, warm sides – 2 course, desserts - 4 courses)
3. 160 pln per person  
( cold dishes - 9 courses + bread, butter, salads – 4 courses, hot dishes – 4 courses, warm sides – 3 course, desserts - 5 courses)

## Cold dishes

Roasted pork with rosemary

Roasted pork with plum

Baked bacon with smoked plums

Pork Jelly

Pork pate

Pork and duck pate with pistachios

Roasted beef with french mustard

Beef tongue with celery remoulade and lamb's lettuce

Ham baked in honey

Beef with ricotta cheese and nuts

Veal with tuna sauce

Herring in sour cream

Herring in linseed oil

Smoked salmon with sour cream

Cheese tart with spinach

Tart with cheese and bacon

Selection of Polish meats

Pickled vegetables



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## Salads

Mix salad with tomato and cucumber  
Mix salad with cherry tomatoes, chicken and balsamic vinegar  
Mix salad with salmon and capers  
Mix salad with cherry tomatoes, cucumber and sheep cheese  
Caesar salad with shrimps, parmesan cheese and croutons  
Caesar salad with bacon, croutons, parmesan cheese and chives  
Salad with couscous, octopus and mint  
Greek salad with feta cheese, tomatoes, peppers, olives and basil  
Caprese salad (tomato, mozzarella, basil, olive oil)  
Salad with celery, lamb's lettuce and hazelnuts  
Salad with smoked salmon, lamb's lettuce, capers and olives

## Main dishes

Red borsch with croquette with cabbage and mushrooms  
White borsch with white sausage  
Goulash soup with smoked paprika  
Chicken shashlik marinated in coconut milk (2 pieces / person)  
Pork knuckle glazed in dark beer  
Beef Strogonow  
Ribs with cabbage and bacon  
Baked pork ham with cranberry  
Lamb knuckle with rosemary  
Baked salmon with shallots  
Cod with herb sauce  
Turkey in pesto sauce  
Duck thighs with apples and marjoram  
Shrimps in curry  
Dumplings with veal  
Dumplings with potatoes and white cheese  
Meat-stuffed cabbage

### **Warm sides**

Silesian noodles  
Baked Potatoes  
Potato gnocchi  
Potatoes with butter and dill  
Buckwheat with thyme  
Rice with vegetables  
Red Cabbage with blackberries  
Fried cabbage  
Boiled vegetables  
Grilled vegetables  
Seasonal vegetables with clarified butter  
Glazed carrots with tarragon

### **Desserts**

Apple pie with chantilly cream  
Classic cheesecake  
Honey cheesecake  
Brownie with nuts  
Yoghurt-raspberry cake on pistachio sponge  
Banana chocolate cake  
Lemon tart  
Chocolate-caramel tart  
Panna cotta with raspberry sauce  
Yoghurt mousse with forest fruit  
Tiramisu  
Lemon cream  
Nut cream  
Coffee cream  
Vanilla cream  
Strawberry foam  
Seasonal fruit





## ALCOHOL

### OPEN BAR

#### **Option 1: Open Bar (to 6 hours) – 140 PLN/ person**

Each additional hour extra pay - 25 PLN/ person

White wine  
Red wine  
Regional Beer  
Vodka Ostoya

#### **Option 2: Open Bar (to 6 hours) – 175 PLN/ person**

Each additional hour extra pay - 30 PLN/ person

White wine  
Red wine  
Regional Beer  
Vodka Ostoya  
Gin Beefeater

#### **Option 3: Open Bar (to 6 hours) – 205 PLN/ person**

Each additional hour extra pay - 30 PLN/ person

White wine  
Red wine  
Regional Beer  
Vodka Ostoya  
Gin Beefeater  
Whisky Chivas 12YO

#### **Option 4: Open Bar (to 6 hours) – 240 PLN/ person**

Each additional hour extra pay - 35 PLN/ person

White wine  
Red wine  
Regional Beer  
Vodka Ostoya  
Gin Beefeater  
Whisky Chivas 12YO  
Rum Havana Club 3 Años



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**OPTION 5:** Settlement in accordance with the consumption for each open bottle of alcohol  
Sample Prices:

#### **WINE**

Sparkling wine Prosecco – 120 PLN/ bottle  
Champagne Billecart Salmon, Brut Réserve – 300 PLN/ bottle  
Champagne G.H. Mumm, Cordon Rouge, Brut – 320 PLN/ bottle  
Champagne, Perrier-Jouët, Grand Brut – 400 PLN/ bottle  
White wine – 80 PLN/ bottle  
Red wine - 80 PLN/ butelka

#### **VODKA**

Wyborowa – 100 PLN/ bottle 0,7l  
Ostoya – 140 PLN/ bottle 0,7l  
Wyborowa Exquisite – 280 PLN/ bottle 0,7l  
Belvedere – 300 PLN/ bottle 0,7l

#### **GIN**

Beefeater London Dry Gin – 190 PLN/ bottle 0,7l  
Bombay Sapphire – 220 PLN/ bottle 0,7l  
Hendrick's – 320 PLN/ bottle 0,7l

#### **RUM**

Havana Club 3 Años – 190 PLN/ bottle 0,7l  
Havana Club 7 Años – 240 PLN/ bottle 0,7l  
Dictador 12 YO – 390 PLN/ bottle 0,7l

#### **TEQUILA**

Olmecca Altos Plata – 320 PLN/ bottle 0,7l

#### **WHISKY**

Jameson – 220 PLN/ bottle 0,7l  
Jack Daniel's – 240 PLN/ bottle 0,7l  
Chivas Regal 12YO – 260 PLN/ bottle 0,7l  
Four Roses – 340 PLN/ bottle 0,7l  
Glenlivet 15YO – 400 PLN/ bottle 0,7l  
Ardbeg 10YO – 450 PLN/ bottle 0,7l

#### **COGNAC**

Martell VS – 330 PLN/ bottle 0,7l  
Martell VSOP – 490 PLN/ bottle 0,7l  
Martell XO – 1100 PLN/ bottle 0,7l

#### **BEER**

Grolsch – 15 PLN/ bottle 0,33l  
Regional Beer (Browar Stu Mostów) – 25 PLN/ bottle 0,5l  
Non-Alcoholic Beer – 20 PLN/ bottle 0,5l



**Cocktail (3 to choose) – price 35 PLN/ cocktail – payment according to consumption**

- **Whisky Sour** (Chivas 12YO, lemon juice, sugar, egg white, optionally)
- **Elderflower Collins** (Wyborowa, wild lilac, lemon, sugar, soda water)
- **Cosmopolitan** (Wyborowa, Cointerau, lime, sugar, cranberries)
- **Mojito** (Havana Club 3 Años, Mint, sugar, lime, soda water)
- **Caipirinha** (Cachaca, sugar, lime)
- **Tom Collins** (Beefeater, lemon, sugar, soda water)
- **Mint Julep** (Chivas 12YO, sugar, mint, angostura)
- **Aperol Spritz** (Aperol, Prosecco, Orange, soda water)



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