

The image shows the interior of a restaurant named 'FOUR'. The room is filled with round tables covered in white tablecloths, each set with white linens, glassware, and a small vase of white flowers. The chairs are upholstered in a light-colored fabric. The walls are decorated with vertical wooden slats and several framed abstract artworks. The lighting is warm and ambient, provided by large, woven, cage-like pendant lamps hanging from the ceiling. The overall atmosphere is sophisticated and modern.

FOUR  
— RESTAURACJA —

*Business dinners at  
the Four Restaurant*

*restauracjafour.pl*



# *Business dinners at the Four Restaurant*

Nothing facilitates business and face-to-face meetings better than a joint meal in a place that delivers the highest quality of both menu and service.

For these special occasions our chef will prepare dishes that will help make your meeting a success.

See you there!

*Ewelina Pudelko*

Ewelina Pudelko  
Restaurant Manager

Do you have any questions? ? +48 12 446 76 00 | [kontakt@restauracjafour.pl](mailto:kontakt@restauracjafour.pl)







# Menu

169 zł/person

## *Starter* (1 to choose from)

- Starters served in multiple portions:
  - » Beef tartare, pickles
  - » Trout tartare, capers, seaweed
  - » A board of cold meats and cheeses
  - » Homemade bread
- Smoked duck slices, horseradish ice cream, raspberry, pumpkin mousse
- Salmon marinated in beetroot juice, toast, marinated kohlrabi

## *Soup* (1 to choose from)

- Creamy white vegetables soup, garlic, olive oil, walnut
- Sour soup (żurek), poached egg, smoked bacon, sheep cheese
- Mushroom broth, duck dumplings, baked vegetables

## *Main course* (1 to choose from)

- Guinea fowl breast in sage, seasonal vegetables, potato thyme, butter sauce
- Duck breast, barley arancini, roasted cauliflower, cherry sauce, pumpkin puree
- Beef cheek, veal sauce, butter mashed potatoes, green beans
- Sea bass fillet, saffron risotto, baked vegetables

## *Dessert* (1 to choose from)

- Puff with white chocolate cream, ice cream cognac, seasonal fruit
- Chocolate cookie, walnut, raspberry, Strawberry sorbet
- Lemon crème brûlée tart, ice cream vanilla

## *Beverages*

- Coffee
- Tea
- Mineral water
- Fruit juices (orange, apple)

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# Vegan menu

## *Starter* (1 to choose from)

- Tomato tartare with capers and shimeji mushrooms with toast
- Vegetables in rice paper with wasabi mayonnaise

## *Soup* (1 to choose from)

- Tomato broth, savoy cabbage, dill, snap peas, carrots
- Cream of white beetroot with pumpkin oil

## *Main course* (1 to choose from)

- Ravioli stuffed with chanterelles and chickpeas
- Tofu and vegetable kebab with sweet potato fries and tomato salsa
- Arancini with spinach in tomato sauce
- Saffron and tomato risotto with green peas

## *Dessert* (1 to choose from)

- Coconut dessert on biscuits with raspberry sorbet
- Exotic fruit tart with meringue

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# Cold salty buffet

## Set I 59 zł/person

- A board of cold meats with tartar sauce
- A board of cheese with dried fruits and nuts
- Pate with mushrooms
- Poultry cymbals
- Traditional vegetable salad
- Caprese salad with parma ham and basil pesto
- Herring in sour cream with apple
- Filleted fruit
- Bread

## Set II 69 zł/person

- A board of cold meats with tartar sauce and horseradish sauce
- A board of cheese with dried fruits and nuts
- Pate with mushrooms
- Liver pate with pear and pistachios
- Poultry cymbals
- Traditional Vegetable Salad
- Salad with leek, tuna, capers and black olives
- Herring in sour cream with apple
- Herrings in oil
- Salmon rolls with arugula
- Filleted fruit
- Bread

## Set III 89 zł/person

- A board of cold meats with tartar sauce and horseradish sauce
- A board of cheese with dried fruits and nuts
- Pate with mushrooms
- Liver pate with pear and pistachios
- Poultry cymbals
- Pork tenderloins in jelly with vegetables
- Traditional Vegetable Salad
- Salad with leek, tuna, capers and black olives
- Herring in sour cream with apple
- Herrings in oil
- Zucchini rolls with salmon smoked and ricotta
- Mini puff pastry with mushrooms
- Yeast sticks
- Filleted fruit
- Bread



# Sweet buffet

## Set I

40 zł/person

4 pcs/person

Cheesecake

Brownie

Tartlets with seasonal fruit

Éclair

## Set II

50 zł/person

6 pcs/person

Brownie

Cheesecake

Tartlets with seasonal fruits

Eclair

Cake pops

Mini shortcrust pastry coneo

## Set III

70 zł/person

8 pcs/person

Cheesecake

Brownie

Tartlets with seasonal fruit

Eclair

Cake Pops

Mini cone made of shortcrust pastry

Macaroons

Chocolate pralines



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# Open Bar

## Set I

34 zł/person

### Beverages

Coca-Cola, Sprite, Fanta, Tonic  
bottle 0.2l

## Set II

89 zł/person

### Beverages

Coca-Cola, Sprite, Fanta, Tonic  
bottle 0.2l

### House wine

white and red  
bottle 0.75l

### Beer

Żywiec  
bottle 0.33l

## Set III

139 zł/person

### Beverages

Coca-Cola, Sprite, Fanta, Tonic  
bottle 0.2l

### House wine

white and red  
bottle 0.75l

### Beer

Żywiec  
bottle 0.33l

### Vodka

Wyborowa  
bottle 0.5l

## Set IV

169 zł/person

### Beverages

Coca-Cola, Sprite, Fanta, Tonic  
bottle 0.2l

### House wine

white and red  
bottle 0.75l

### Beer

Żywiec  
bottle 0.33l

### Vodka

Wyborowa  
bottle 0.5l

### Whisky

Jack Daniel's  
bottle 0,7l

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# Alcohols

## Vodka

Wyborowa	0.5l bottle	—	90 ZŁ
Jakob Haberfeld (rye, cherry, nut, herbal)	0.5l bottle	—	160 ZŁ

## Wino białe

House wine, dry bottle	0,75l bottle	—	90 ZŁ
Selected Polish wines	0,75l bottle	—	160 ZŁ

## Wino czerwone

House wine, dry bottle	0,75l bottle	—	90 ZŁ
Selected Polish wines	0,75l bottle	—	160 ZŁ

## Spirits

Chivas Regal 18 YO	0,7l bottle	—	420 ZŁ
Hennessy V.S.	0,7l bottle	—	340 ZŁ
Bombay Gin	0,7l bottle	—	280 ZŁ
Jack Daniel's	0,7l bottle	—	280 ZŁ

## Beer

Żywiec	0,33l bottle	—	12 ZŁ
Chmyz Pils	0,33l bottle	—	16 ZŁ

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# *Additional information*

We kindly inform you that the above offer is only a preliminary proposal and we are here open to any suggestions. If you have any questions do not hesitate to contact us. We are here to help.

## *What does the price include?*

- Festive reception according to the chosen menu (menu chosen by the organiser)
- Table decoration (cut flowers, candles, tablecloths, napkins)
- Rental of air-conditioned room
- Playroom for children
- The duration of the party is limited to 10 p.m.
- Extension of the reception is charged extra, but no longer than 2:00 p.m.
- A 7% waiter service will be added to the total cost of the party

## *Special menu*

If you have special dietary restrictions, allergies or medical recommendations, please let us know in advance. Our chef will prepare a special menu. kuchni przygotowuje specjalne menu.

## *Our rooms*

### Restaurant Four

- Exclusive use of the room is associated with an additional fee of 1500 zł
- Reception served at a shared table for up to 24 guests
- Reception served at separate tables for up to 60 guests

### Copernicus Room

- No additional charge for the rental of the room, the room is reserved exclusively
- Reception served at the common table for up to 36 people
- Reception served at setting cabaret (round tables) for up to 60 people
- Reception served at the tables separate up to 60 people

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## *Comfortable overnight stay in the heart of Krakow*

The Grand Ascot Hotel \*\*\*\* has 63 air-conditioned, modern and functional rooms and parking. We can offer discounted rates for your guests staying at our hotel.







# *Feel welcome*

To make reservations and organize a dinner, please contact us by phone or e-mail.

+48 12 446 76 00

789 317 375

*kontakt@restauracjafour.pl*

Restauracja Four  
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31-123 Kraków

Open daily  
Restaurant Four: 14:00–22:00  
Wine & Spirits Bar: 12:00–24:00

restauracjafour.pl



The presented price offer is for information purposes only, it is not a commercial offer in the context of Article 66 paragraph 1 of the Civil Code.