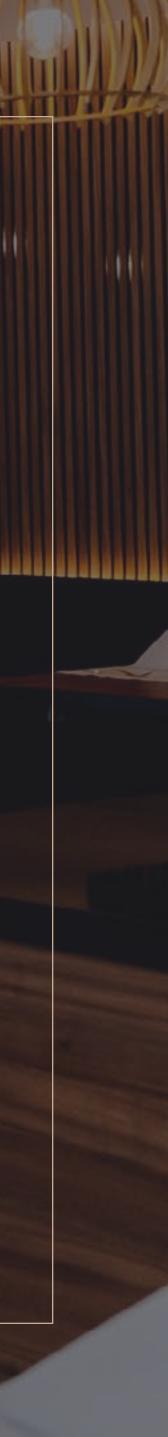
Business dinners at the Four Restaurant





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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!

Eveline Puderto

Ewelina Pudełko Restaurant Manager

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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





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

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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

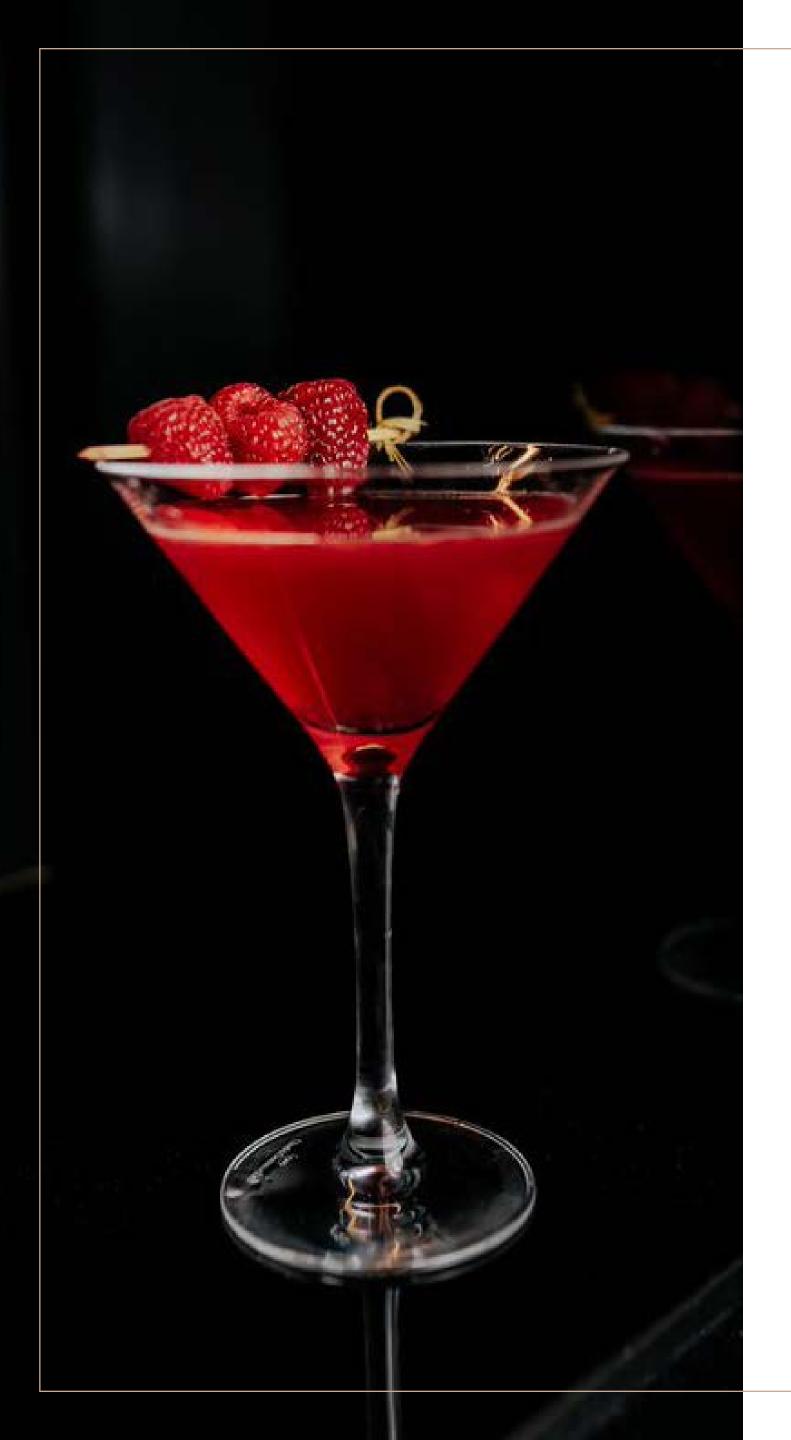
Set III 70 zł/person

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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Set I 34 zł/person

Beverages

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

Open Bar



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 0.33I

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

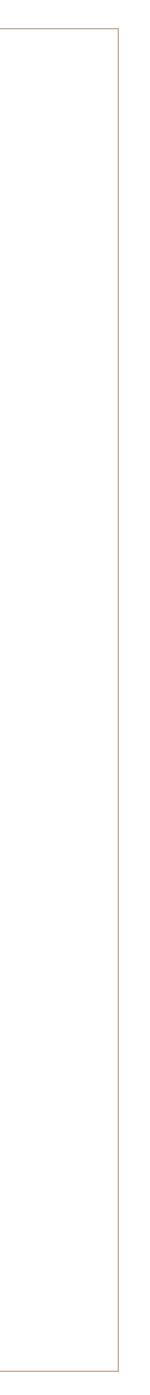
Vodka

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 hestiate 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 przygotuje specjalne menu.

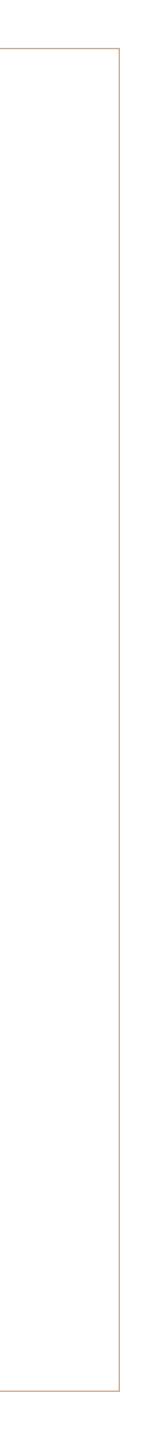
Our rooms

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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The Grand Ascot Hotel **** has 63 air-conditioned, modern and functional rooms 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.

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Restauracja Four ul. Józefa Szujskiego 4 31-123 Kraków Open daily Restaurant Four: 14:00-22:00 Wine & Spirits Bar: 12:00-24:00

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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.

