

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 Pudełko

Ewelina Pudełko
Restaurant Manager

Do you have any questions? ? +48 12 446 76 00 | 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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Weight and allergen card available from the restaurant manager.

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

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Sweet buffet

Set I

45 zł/person

4 pcs/person

Cheesecake

Brownie

Tartlets with seasonal fruit

Éclair

Set II

55 zł/person

6 pcs/person

Brownie

Cheesecake

Tartlets with seasonal fruits

Eclair

Cake pops

Mini shortcrust pastry coneo

Set III

75 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
Alcohol-free 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
Alcohol-free 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
Alcohol-free 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	–	250 ZŁ

Wino białe

House wine, dry bottle	0,75l bottle	–	90 ZŁ
Selected Polish wines	0,75l bottle	–	200 ZŁ

Wino czerwone

House wine, dry bottle	0,75l bottle	–	90 ZŁ
Selected Polish wines	0,75l bottle	–	200 ZŁ

Spirits

Chivas Regal 18 YO	0,7l bottle	–	480 ZŁ
Hennessy V.S.	0,7l bottle	–	360 ZŁ
Bombay Gin	0,7l bottle	–	360 ZŁ
Jack Daniel's	0,7l bottle	–	360 ZŁ

Beer

Żywiec	0,33l bottle	–	14 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
- 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
- The offer is valid for a group of at least 15 people

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



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
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.