

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 ceiling features large, woven, basket-like pendant lights. The overall atmosphere is modern and sophisticated.

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? ? +48 789 317 375 | kontakt@restauracjafour.pl





Our rooms

Restaurant Four

exclusive room for a fee 1500 PLN

The restaurant hall is the perfect place for family gatherings, anniversaries, birthdays, christenings, or intimate wedding receptions. It offers comfortable conditions for celebrating the most important moments in life – surrounded by loved ones and in a unique atmosphere.

Possible layouts:



Rectangle
up to 24 people



Tables for 4-10 people
up to 60 people

120m²

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl

Our rooms

Copernicus

the room is always exclusive

It is an excellent choice for family celebrations, conferences, trainings, and other events that require a special setting. Always provided on an exclusive basis, it ensures complete privacy and flexibility in organizing any type of gathering. The elegant, air-conditioned interiors and high-quality amenities are sure to impress your guests. This space is perfect for intimate meetings with your closest ones.

Possible layouts:



Rectangle
up to 24 people



Two rectangles
2 x 30 people



Round tables
up to 60 people



T-shaped
up to 24 people

120m²

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl





Menu

180 PLN/person

Starter (choose 1)

- Starters served in multiple portions:
 - » Beef tatare, pickles
 - » Trout tatare, capares, seaweed
 - » A board of cold meets and cheeses
 - » Homemade bread
- Beef carpaccio, truffle mayonnaise, parmesan, pickled beetroot
- Salted trout tartare, miso mayonnaise, capers, pickles, fennel

Soup (choose 1)

- Creamy white vegetables soup, garlic, olive oil, walnut
- Baked beetroot cream, goat's cottage cheese, pine nuts
- Broth with morels, potato dumplings with wild boar cheek

Main course (choose 1)

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

Dessert (choose 1)

- Caramel tart, cherry cream, meringue, cognac ice cream
- Chocolate cookie, walnut, raspberry, strawberry sorbet
- Strawberry semifreddo, zabaglione, almond crisp

Beverages

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

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl

Weight and allergen card available from the restaurant manager.

Vegan menu

Starter (choose 1)

- Roasted beet carpaccio with marinated tofu, nuts, pomegranate and lamb's
- lettuce
- Bruschetta with chickpeas and tomatoes with garlic
- Salad with vegetables in nori seaweed, fresh vegetables and citrus

Soup (choose 1)

- White asparagus cream with oat milk, pine nuts and wild garlic
- Roasted vegetable broth with lovage and mushroom dumplings
- Roasted beet cream soup with nuts

Main course (choose 1)

- Tempura-fried falafel with wild garlic dip and spinach
- Ravioli with chanterelle mushrooms and chickpeas
- Tofu and vegetable skewer with sweet potato fries and tomato salsa
- Saffron-tomato risotto with green peas

Dessert (choose 1)

- Coconut dessert on sponge cake with raspberry sorbet
- Exotic fruit tart with meringue

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl

Weight and allergen card available from the restaurant manager.



Buffet menu

Set I

200 PLN/person

White vegetables soup, pumpkin seeds ✂
Chicken fillet with broccoli and cheese sauce
Roast beef with green pepper sauce
Cod fillet in chive sauce
Ravioli stuffed with spinach and ricotta ✂
Black rice ✂
Potatoes with dill ✂
Steamed vegetables ✂
Romaine lettuce with mozzarella and capers ✂
Apple pie with meringue

Beverages

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

Set II

220 PLN/person

Minestrone soup ✂
Goulash soup
Turkey fillet stuffed with sun-dried tomatoes with white wine sauce
Roast pork with red wine sauce
Trout breaded in almonds
Penne aioli pasta with garlic, pepperoni and parmesan ✂
Potato casserole ✂
Wild rice ✂
Mix of salads with vinaigrette sauce ✂
Grilled vegetables ✂
Pumpkin cake
Cherry tart

Beverages

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

Set III

240 PLN/person

Tomato and pepper creamy soup with crostini with olives ✂
Sour rye soup with egg
Roasted duck leg
Pork cheeks with roast sauce
Salmon fillet with tomato-garlic salsa
Gnocchi with chanterelles and spinach ✂
Potatoes with dill ✂
Steak fries ✂
Black lentils ✂
Tomato with mozzarella and arugula ✂
Warm beets with sour cream ✂
Mix of salads and vinaigrette sauce ✂
Mascarpone dessert
Chocolate cake
Mini tart with seasonal fruits

Beverages

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

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl

Weight and allergen card available from the restaurant manager.

✂ - Vegetarian



Cold salty buffet

Set I

65 PLN/person

- Cold cuts platter with tartar sauce
- Cheese platter with dried fruit and fresh fruit ✂
- Pâté with mushrooms
- Poultry aspic
- Traditional vegetable salad ✂
- Herring salad with apple
- Roasted pork loin with fig
- Filleted fruit
- Homemade bread and butter

Set II

80 PLN/person

- Cold cuts platter with tartar and horseradish sauce
- Cheese platter with dried fruit and fresh fruit ✂
- Pâté with mushrooms
- Roasted pork loin with fig
- Poultry aspic
- Traditional vegetable salad ✂
- Leek salad with tuna, capers, and black olives
- Caprese salad with basil pesto ✂
- Herring in cream with apple
- Salmon rolls with arugula
- Filleted fruit
- Homemade bread and butter

Set III

95 PLN/person

- Cold cuts platter with tartar and horseradish sauce
- Cheese platter with dried fruit and fresh fruit ✂
- Roasted roast beef with green pepper and mustard
- Pâté with mushrooms
- Shortcrust tartlets with liver pâté and pistachios
- Poultry aspic
- Traditional vegetable salad ✂
- Leek salad with tuna, capers, and black olives
- Caprese salad with Parma ham and basil pesto
- Herring in cream with apple
- Herring in oil
- Zucchini rolls with smoked salmon and ricotta
- Mini puff pastry (kulebiaki) with mushrooms ✂
- Figs wrapped in bacon
- Mini smoked salmon tartare on shortcrust pastry
- Filleted fruit
- Homemade bread and butter



Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl

Weight and allergen card available from the restaurant manager.



Sweet buffet

Set I

45 zł/person

4 pcs/person

Cheesecake

Brownie

Tartlets with seasonal fruits

Eclair

Set II

55 zł/person

6 pcs/person

Cheesecake

Brownie

Tartlets with seasonal fruits

Eclair

Cake pops

Mini cone made of shortcrust pastry

Set III

75 zł/person

8 pcs/person

Cheesecake

Brownie

Tartlets with seasonal fruit

Eclair

Cake Pops

Mini cone made of shortcrust pastry

Chocolate cakes

Chocolate pralines

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl

Weight and allergen card available from the restaurant manager.

Alcohols

Vodka

Wyborowa	0.5l bottle	—	90 ZŁ
Jakob Haberfeld (rye, cherry, nut, herbal)	0.5l bottle	—	250 ZŁ

White wine

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

Red wine

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	—	16 ZŁ
--------	--------------	---	-------

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl

Weight and allergen card available from the restaurant manager.



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
Alcohol-free 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
Alcohol-free 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
Alcohol-free 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

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl

Weight and allergen card available from the restaurant manager.



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, place cards with menu)
- 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.

Parking

The hotel offers a private underground parking. Advance reservation is required and a fee applies according to the current price list.

Do you have any questions? +48 789 317 375 | kontakt@restauracjafour.pl





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.

+48 789 317 375

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

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.