

Restaurant *La Fontaine*

ul. Sławkowska 1, 31-014 Kraków, tel.: +48 12 422 65 64

Brunch : 46,00 zł/per. net (min. 20 per.)

At 8.00 to 12.00

Hot dish in double boiler:

Scramble eggs with smoked salmon

Warm sausage with onions

Salt Buffet:

Platter of smoked fish : salmon, scorpion fish, halibut

Vegetables salad and mimosa eggs with mayonnaise

Salad of Herring fillets marinated

Assortment of cured meats: ham, sausage, paté "Ballotine" of duck

Selection of French cheeses: Gruyère, Fourme d'Ambert, Tomme blanche

Side dishes:

Selection of different breads

Mustard, butter, cucumbers, horseradish

Sweet buffet :

Brioche, Cake with raisins

Chocolate sponge cake, croissants

Fruits salad, fresh fruits, prunes with wine

Yogurts, cereals

Different jams: strawberry, blackcurrant and apricots, honey

Unlimited Cold and Hot Drinks

Juices: orange, apple and blackcurrant

Coffee, tea, chocolate, milk and mineral water

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Suggested buffet menu nr 1 (min. 20 per.)

56,00 zł/per. + 8% VAT (included: service equipment, service, delivery)

Cold and Hot Starters

"Pissaladière" tart with Onion confit

Vegetable Bavarois with ravigotte sauce

Cured Meat Platter and smoked fillet of duck

Cold Meat Platter: poultry, pork, beef and duck

Salad Buffet

Fresh melon with peach wine – Paprika salad

"Taboulé" salad with fresh Mint - Marinated vegetables Oriental style

"Bressanne" salad with Chicken fillet - Rice and Shrimp cocktail salad

Sauces: *Mayonnaise - Cocktail - Vinaigrette and Bread*

Hot Dishes

Salmon and mousse of sander in a pastry crust and crayfish sauce

Fillet of poultry with apples and curry sauce

Side Dishes

Macaroni Bake with French cream

Mousse of mushrooms and French bacon

Delicious Desserts

Fresh Fruit Tart - Floating Islands with caramel

St Honoré with light rum sauce – "Black Forrest" cake with cherries

Chocolate tart – Tart "Tatin" with apples – Lemon tart with meringue

Sauces: *Strawberry sauce - Light custard cream*

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Suggested buffet menu nr 2 (min. 20 per.)

64,00 zł/per. + 8% VAT (included: service equipment, service, delivery)

Cold Starters

Rabbit in jelly with Plums

Duck liver pate with Port Madeira

Cured Meat Platter and smoked duck fillet

Vegetable and smoked salmon "bavarois" with ravigotte sauce

Hot Starters

Tart "Pissaladiere" with tomato and onions

Quiche of six Cheeses

Salad Buffet

"Taboulé" salad with fresh Mint

"Bressanne" salad with Chicken fillet

Rice and Shrimp cocktail salad

Crispy vegetables with Anchoïade sauce

Sauces: *Mayonnaise - Cocktail - Vinaigrette and Bread*

Hot Dishes

Mousse of Norwegian Haddock fillet with Vermouth sauce

Fried Chicken fillet with mushrooms

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Buffet nr 2 - cont.

Side Dishes

Macaroni Bake with French cream

Mousse of mushrooms and French bacon

Cheese Buffet

A wide Selection of French Cheeses

(Morbier, Brie, Camembert, Fourme Bleu, Roquefort, etc.)

served with bread and dried fruits

Delicious Desserts

Floating Islands with caramel

Krakow cake with vodka and marzipan

St Honoré with light rum sauce

Black Forrest cake with cherries

Chocolate tart

Fruit salad

Lemon tart with meringue

Sauces:

Strawberry sauce

Light custard cream

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Suggested cocktails

Lyon Cocktail – 11 pieces - 37,50 zł net

3 cold appetizers:

- Onion confit mini tart
- Smoked salmon mousse and fillet on bread slice
- Chicken and sweet corn roll with curry sauce

3 hot appetizers:

- Puff pastry with cheese
- Plums in bacon wrappers
- Duck mousse and fillet tartlet

French Cheeses on skewers:

Fourme, Gruyère, St Nectaire, Morbier

Assortment of mini salads:

*Marinated little vegetables – Rice salad with thon
Greek style marinated mushrooms - Taboulé with fresh mint*

Assortment of 3 mini-cakes:

Mini Royal with chocolate - Fruit mini tart - Mini Ambassador with fruit confit

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Paris Cocktail – 15 pieces - 47,50 zł net

4 cold appetizers:

- Mini cocktail tart with prawns
- Chicken fillet mini bread with curry
- Duck liver mousse on bread slice
- Fillet of doe on skewer

4 hot appetizers:

- Salmon mousse in French pastry
- Mini plums in bacon wrappers
- Mini "Pissaladiere" with onion confit
- Mini lamb Pojarski style

Mini scrambled eggs with salmon - Sander mousse in shell

Mini sweetbreads with cepe mushrooms

Assortment of 4 mini-cakes:

*Mini St Tropez with rhum – Mini Royal with chocolate
Nut-caramel mini tart – Mini Ambassador with fruit confit*

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Suggested menu for groups

Menu 1A – 45,00 zł net

Onion soup baked with cheese „a la lyonnaise”
Fillet and Mousse of Salmon in vermouth sauce, rice with vegetables
Platter of French Cheeses (option 10,00 zł)
Norwegian meringue omelette flamed with rum
Coffee, tea
Mineral water

Menu 1B – 45,00 zł net

Sander and Salmon terrine with Shrimp sauce
Fillet of Poultry with Apples and Curry Dauphinois Potato bake
Platter of French Cheeses (option 10,00 zł)
„Ambassador” cake with Fruits and vanilla sauce
Coffee, tea
Mineral water

Menu 1C – 45,00 zł net

French pastry with Vegetables, Onion and Tomato confit
Veal stew in white sauce with mushrooms and vegetable cake
Platter of French Cheeses (option 10,00 zł)
Chocolate Tart served with „Floating Islands” with Caramel
Coffee, tea
Mineral water

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Menu for groups - cont.

Menu 2A –50,00 zł net

„Bouillabaisse” fish soup with Saffron (toasts, cheese and “rouille” sauce)

Provençal Veal fillet

Macaroni cheese with Béchamel sauce

Platter of French Cheeses (option 10,00 zł)

Lemon tart Meringue flamed with rum

Coffee, tea

Mineral water

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Menu 2B –50,00 zł net

Nice-style-salad (lettuce, egg, tuna, tomato, anchovy)

„Bouillabaisse” fish soup with Saffron, potatoes and vegetables

Special Vegetable platter

Platter of French Cheeses (option 10,00 zł)

Pear and Chocolate Mousse with Vanilla cream

Coffee, tea

Mineral water

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Menu 2C - 50,00 zł net

Ceasar Salad

„Lasagne” of Salmon and Spinach

Fresh Tomato sauce with Basil

Platter of French Cheeses (option 10,00 zł)

Warm tart „Tatin” with Apples and vanilla ice-cream

Coffee, tea

Mineral water

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Menu for groups - cont.

Menu 3A – 55,00 zł net

Terrine „fondant” with vegetables, „ravigotte” sauce

Lamb cutlet in a crust “a la Pojarski”

Courgettes and Aubergines “a la Provençal”

Platter of French Cheeses (option 10,00 zł)

„St Tropez” cake with rum cream stuffing

Coffee, tea

Mineral water

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Menu 3B – 55,00 zł net

Salmon and Avocado Bavarois with Cocktail sauce

Beef rib steak pan-sautéed

Potato Pancake with Béarnaise sauce

Platter of French Cheeses (option 10,00 zł)

Vanilla Ice-cream with fruits

Coffee, tea

Mineral water

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Menu 3C – 55,00 zł net

Terrine of fresh Duck Foie Gras in Port Marinade

Salad with Hazelnut oil

Smoked Fish Fillets sauerkraut

Potatoes with Chives

Platter of French Cheeses (option 10,00 zł)

Raspberry iced Soufflé

Almond Tile cake

Coffee, tea

Mineral water

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Menu for groups - cont.

Menu 4A – 60,00 zł net

Smoked Fillet of Fish salad served with Lemon cream

Chicken fillet with „Devilish” sauce

Green and white bean bake with French cream

Platter of French Cheeses (option 10,00 zł)

Norwegian meringue omelette flamed with rum

Coffee, tea

Mineral water

Menu 4B – 60,00 zł net

„Bouillabaisse” fish soup with Saffron (toasts, cheese and “rouille” sauce)

Traditional Veal stew in white sauce

Rice with Vegetables

Platter of French Cheeses (option 10,00 zł)

„Black Forest” cake with cherries and vanilla sauce

Coffee, tea

Mineral water

Menu 4C – 60,00 zł net

Salmon and Avocado Bavarois with Cocktail sauce

Beef rib steak pan-sautéed

Potato Pancake with Béarnaise sauce

Platter of French Cheeses (option 10,00 zł)

Vanilla Ice-cream with fruits

Coffee, tea

Mineral water

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Menu for groups - cont.

Menu 5A – 65,00 zł net

Appetizer

Onion soup baked with cheese „a la lyonnaise”

Spice Beef and Veal on skewers

Millefeuille layering of Potatoes

Platter of French Cheeses (option 10,00 zł)

Crepes with hazelnut cream

Coffee, tea

Mineral water

Menu 5B– 65,00 zł net

Appetizer

French pastry with Vegetables, Curry and Tomato confit

Warm Goose sausage with Black Mushrooms

Plum Ravioli

Platter of French Cheeses (option 10,00 zł)

„St Tropez” cake with rum cream stuffing

Almond Tile cake

Coffee, tea

Mineral water

Menu 5C – 65,00 zł net

Appetizer

„Ballotine” of Duck with Pistachio

Salmon „en papillote” in Nantes butter sauce

Broccoli flan with Tomato confit

Platter of French Cheeses (option 10,00 zł)

„Profiterolles” with Vanilla ice-cream and Chocolate sauce

Coffee, tea

Mineral water

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Menu for groups - cont.

Menu 6A – 70,00 zł net

Appetizer

Smoked Goose breast salad, toast with thyme

„Bouillabaisse” fish soup with Saffron

Courgette Spaghetti and fried Potatoes

Platter of French Cheeses

Warm tart „Tatin” caramelised with apples

Coffee, tea

Mineral water

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Menu 6B – 70,00 zł net

Appetizer

Sander and Salmon terrine with Shrimp sauce

Veal Cutlet served with sweet pepper sauce and Mushroom cake

Platter of French Cheeses

Chocolate and Grand Marnier Ice Souffle

Almond Tile cake

Coffee, tea

Mineral water

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Menu 6C- 70,00 zł net

Appetizer

Vegetable pate with Asparagus

Fillet and Mousse of Sander in Sancerre wine sauce

White and brown rice with Vegetables

Platter of French Cheeses

Lemon tart Meringue flamed with rum

Almond Tile cake

Coffee, tea

Mineral water

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Menu for groups - cont.

Menu 6D – 70,00 zł

Appetizer

Smoked fillet of Fish salad served with Lemon cream

Chicken fillet with “Devilish” sauce

Green and large white bean bake with French cream

Platter of French Cheeses

Norwegian meringue omelette flamed with rum

Coffee, tea

Mineral water

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Menu 6E – 70,00 zł

Appetizer

Fish soup with Saffron

Traditional Veal stew in white sauce

Rice with vegetables

Platter of French Cheeses

Black Forest cake with vanilla cream

Coffee, tea

Mineral water

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Menu 6F – 70,00 zł

Appetizer

Salmon and Avocado Bavarois with Cocktail sauce

*Beef sirloin with Potato patties
served with Bearnaise sauce*

Platter of French Cheeses

Vanilla Ice Cream with fruit

Coffee, tea

Mineral water

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Menu for groups - cont.

Menu 6G – 70,00 zł

Appetizer

French onion soup with cheese

Spice Beef and Veal on skewers

Millefeuille layering of potato

Platter of French Cheeses

Hazelnut crepes

Coffee, tea

Mineral water

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Menu 7 – 85,00 zł net

Appetizer

Aubergine puree and Carpaccio of smoked Duck

Red Deer and wild Board pate with pepper sauce, Potato rosette

Platter of French Cheeses (option 10,00 zł)

Tart Duo with fresh fruits, light custard cream

Lemon sorbet with vodka

Coffee, tea

Mineral water

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