



ATRIUM  
restauracja

EXCLUSIVE CELEBRATION OFFER  
-2026-



Birthday parties, baptisms, First Communions and family anniversaries are special events that deserve an appropriate setting. If you are looking for a place that combines elegant interiors, excellent cuisine and a unique atmosphere, the Atrium Restaurant in Kraków will be the perfect choice.

We offer our guests a stylish dining room and an atrium full of greenery and flowers, perfect for intimate gatherings with loved ones.

We provide comprehensive organization of family celebrations from preparing decorations and arranging the space, through a menu tailored to the occasion, to professional service ensuring the comfort of all event participants.

We create each party individually, adapting its character to your needs and expectations.

Please contact us – we will be happy to help you create a celebration filled with beautiful and lasting memories.

**[www.restauracjaatrium.pl](http://www.restauracjaatrium.pl)**

**phone: +48 885 508 551**



# Menu

## Option I

159 PLN/person - 3 courses

4-course option: +35 PLN

### Soup or appetizer (your choice)

- Royal broth with homemade noodles, carrots, lovage
- Turkey fillet wrapped in Parma ham, white wine sauce and capers

### Main course (your choice)

- Royal pork chop, new potatoes with dill, cucumber salad with Łącki apple
- De volaille chicken cutlet, garlic butter, new potatoes with dill, mixed salad

### Dessert

- Kraków cheesecake with raspberry coulis

## Option II

179 PLN/person - 3 courses,

4-course option: +35 PLN

### Soup or appetizer (your choice)

- Light white borscht with a white sausage and wild garlic
- Salmon gravlax on toast, horseradish sauce, capers, pickled onion, dill

### Main course (your choice)

- Duck leg, Silesian dumplings, red cabbage, cherry sauce
- Pork tenderloin in mushroom sauce, potato casserole, beetroot salad

### Dessert

- Tarte Tatin with Polish apples, lemon thyme, cream-flavoured ice cream



### **Option III**

219 PLN/person - 3 courses,  
4-course option: +45 PLN

#### **Soup or appetizer (your choice)**

- Cream of caramelized white asparagus with Parma ham chips and lemon zest
- Tuna tartare, chili, lime, avocado, soy sauce

#### **Main course (your choice)**

- Pike-perch fillet, green asparagus, cauliflower puree, velouté sauce with caviar
- Duck breast, carrot mousse, wild broccoli, plum sauce

#### **Dessert (your choice)**

- Chocolate mousse, pistachios, sea salt, DOP extra virgin olive oil
- A selection of artisanal ice creams and sorbets, served with seasonal fruits



# Vegetarian dishes

## **Appetizer (your choice)**

- Roasted beetroot carpaccio, nuts, rocket, pickled onion, tofu mousse (v)
- Burrata with baked tomatoes, rocket and parsley pesto (gf)

## **Soup (your choice)**

- Cream of green asparagus and zucchini, potato wedges, basil, red cabbage, cherry sauce
- Carrot cream with oat milk, roasted buckwheat and black cumin, chive oil (v)(gf)

## **Main course (your choice)**

- Risotto with asparagus, crispy eggplant, lemon
- Cannelloni with ricotta, spinach and truffle on tomato puree
- Pierogi (dumplings) with caramelized cabbage, oyster mushrooms, vegetable demi-glace, popcorn with buckwheat groats (v)

## **Dessert (your choice)**

- Chocolate mousse with avocado and sea salt
- Coconut cream, white chocolate, passion fruit

(gf) - gluten-free / (v) - vegetarian /  
(seasonal dish) - available at a specific time



# Kid's menu

2 courses - 55 PLN/person

3 courses - 79 PLN/person

## **Soup (your choice)**

- Homemade broth with noodles and carrots
- Tomato cream with cheese croutons

## **Main course (your choice)**

- Breaded chicken fillet, fries, carrot salad
- Crispy breaded fish with fries and delicate carrot coleslaw
- Pancakes with chocolate cream and fruit

## **Dessert (your choice)**

- Ice cream with fruit and whipped cream
- Ptasia Mleczko (fluffy cream) with fruit and jelly



# Buffet

## Proposal I

50 PLN/person

- Polish cold cuts and sausages - 80 g/pers.
- Roasted meats and homemade pâtés- 80g/pers.
- Yellow and blue cheeses - 50 g/pers.
- Chicken timbale - 1 pcs./pers.
- Greek Salad - 100 g/pers.
- Seasonal fruits - 120 g/pers.
- Sauces: cranberry and horseradish
- Bread and butter

## Proposal II

70 PLN/person

- Polish cold cuts and sausages - 80 g/pers.
- Roasted meats and homemade pâtés- 80g/pers.
- Yellow and blue cheeses - 50 g/pers.
- Marinated watermelon with Greek feta cheese and baked beetroot - 100 g/pers.
- Herring salad - 100 g/pers.
- Tuna salad - 100 g/pers.
- Seasonal fruits - 120 g/pers.
- Mushroom patties with a crispy base - 2 pcs./pers.
- Sauces: cranberry, horseradish, tartar
- Bread and butter

## Proposal III (Mediterranean)

80 PLN/person

- Mediterranean cold cuts - 50g/pers.
- Mediterranean cheeses - 50g/pers.
- Crostini selection - 4 pcs./pers :  
Pesto and goat cheese / Whipped feta and tomato / Mushroom pâté / Tapenade and speck
- Melon in Parma ham - 2 pcs./pers.
- Wrap with Manchego cheese and chorizo - 2 pcs./pers.
- Mini Caprese skewers - 2 pcs./pers.
- Salmon tartare with black olives on toast - 2 pcs./pers.
- Olives, pickled vegetables
- Italian bread
- Olive oil



# Open bar

## Proposal I

4 hours – 64 PLN/person

6 hours – 80 PLN/person

- coffee / tea
  - sparkling / still mineral water
  - fruit juices (apple / orange)
  - carbonated drinks (cola / sprite / fanta)
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## Proposal II

4h - 110 PLN/person

6h - 130 PLN/person

- coffee / tea
- sparkling / still mineral water
- fruit juices (apple / orange)
- carbonated drinks (cola / sprite / fanta)
- craft beer "Groot"

## Proposal III

minimum of 15 people

4h - 130 PLN/person

6h - 150 PLN/person

- coffee / tea
  - sparkling / still mineral water
  - fruit juices (apple / orange)
  - carbonated drinks (cola / sprite / fanta)
  - prosecco / house wine – white / red
  - craft beer "Groot"
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## Proposal IV

minimum of 15 people

4h - 150 PLN/person

6h - 170 PLN/person

- coffee / tea
- sparkling / still mineral water
- fruit juices (apple / orange)
- carbonated drinks (cola / sprite / fanta / tonic)
- prosecco / house wine – white / red
- craft beer "Groot"
- spirits: vodka / gin / rum / whisky



# Cakes

from 160 PLN/kg

- Black Forest  
/ chocolate sponge layers with whipped cream and cherries /
- Chocolate delight  
/ chocolate sponge layers with three types of chocolate and roasted raspberries /
- Peach & Passion Fruit  
/ light sponge layers with peach mousse and passion fruit /
- Tiramisu  
/ light sponge layers soaked in coffee syrup with mascarpone cream /
- Ryś  
/ dark sponge layers with stracciatella filling and candied pears /
- Raspberry paradise  
/ light sponge layers with whipped cream and raspberries in jelly/
- Strawberry & Chocolate Crunch  
/ light sponge layers with strawberry -chocolate mousse and chocolate crisp /
- Mascarpone  
/ light sponge layers with mascarpone cream and fruit /
- Royal  
/ chocolate biscuits with crunch, peanut butter, chocolate cream and chocolate crunch /
- Pistachio  
/ light sponge layers with pistachio cream filling and white chocolate crunch /
- Raffaello  
/ light sponge layers with coconut and almonds /
- Ferrero  
/ chocolate sponge layers with hazelnut - chocolate cream and a crunchy layer /
- Chocolate  
/ chocolate sponge layers with chocolate cream filling /
- Chocolate Hazelnut  
/ chocolate sponge layers with chocolate - hazelnut filling /
- Snickers  
/ chocolate sponge layers with a chocolate cream filling and honey-glazed hazelnuts /
- Marysieńka  
/ sponge layers with custard and chocolate cream filling, peaches and cherries /



## Additional items:

The cost of each selected menu includes standard extras such as tablecloths, napkins, and candles.

### Hall decoration:

- Standard version -30 PLN/pers.  
small table decorations with fresh flowers
  - Medium version -40 PLN/pers.  
decorating the tables with fresh flowers  
and a small decoration of the hall
  - Premium version -55 PLN/pers.  
tables decorated with fresh flowers
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### Additional charges:

- Sweet snacks - 20 PLN /person
  - Cake - 25 PLN/person
  - Corkage - 35 PLN/bottle
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### Service:

10% of the total bill

### Additional information

Please note that the above offer is a proposal and we are open to suggestions and individual arrangements.

If you have any special dietary restrictions, please let us know in advance.

Prices include VAT.

Buffet dinner is available for groups of at least 20 people.

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**Patio rental - 800 PLN**

**Restaurant rental - 1200 PLN**



# ATRIUM

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for your celebration.

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