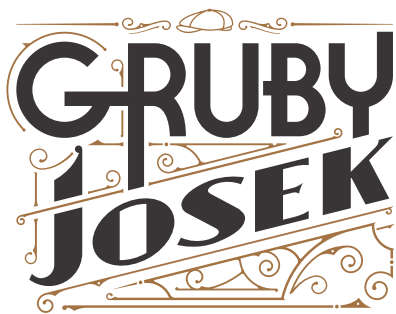




Dear Guests,

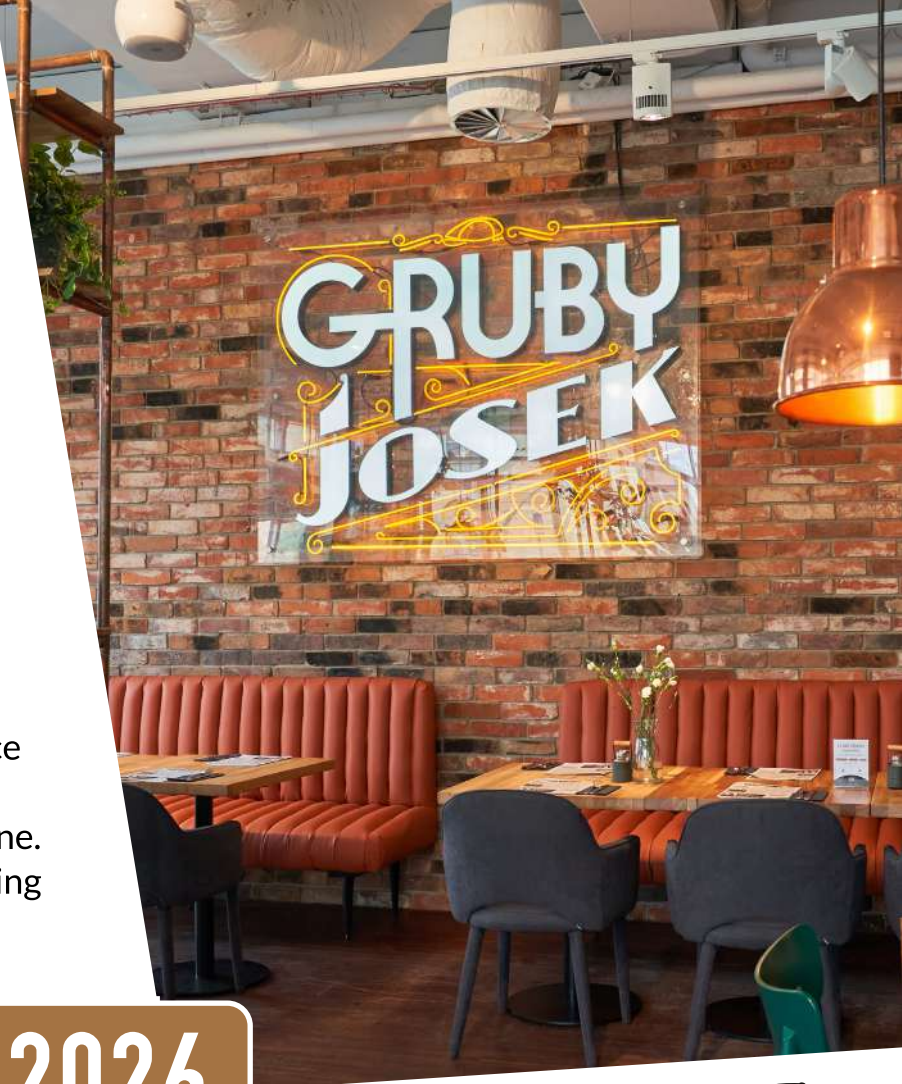
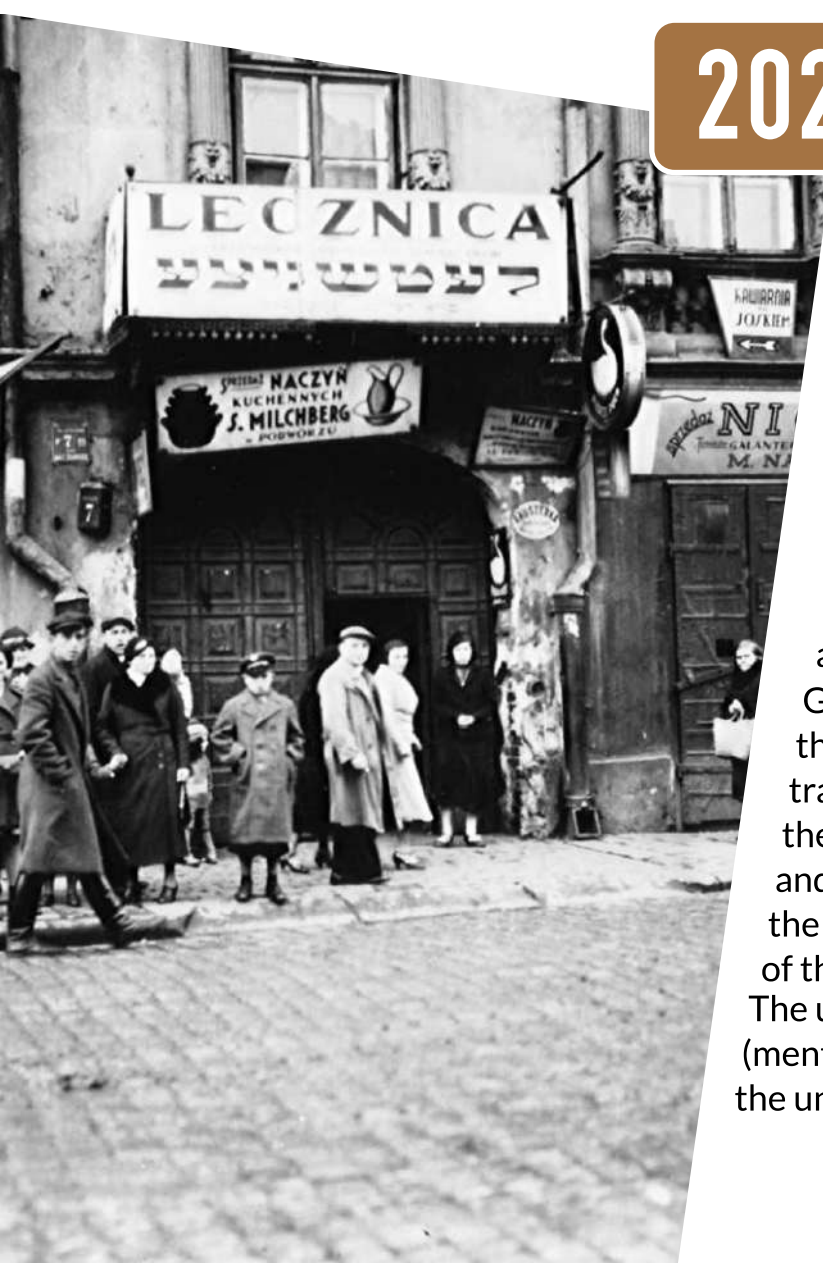
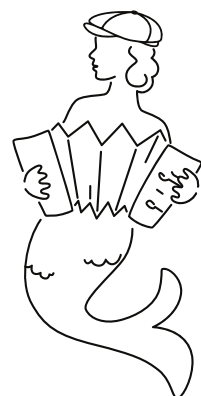
We are extremely pleased that you are considering organizing a corporate event at the Gruby Josek restaurant.

Can there be a more distinguished place to organize a business meeting or an integration event? There is no better one. Let yourself be convinced by familiarizing yourself with our proposal.

2026

Gruby Josek is more than a restaurant...

This is the only place of its kind in Poland! You will be sure of this right after crossing the threshold, when you will meet the atmosphere, decor and our hospitality. Gruby Josek is a place born out of love for the Mermaid Town and its noble culinary traditions. The dishes and interiors of the restaurant mix with memories and sentiment, nobly supported by the character of the flavors and the quality of the culinary offerings. The unique attractions organized by us (mentioned below) will make you fully savor the unique atmosphere of old Warsaw.



At Gruby Josek restaurant you will celebrate successes properly: eating and drinking your fill!

The success of a business meeting or a corporate event depends largely on the choice of venue. The unique Joska atmosphere will facilitate the most difficult negotiations and will guarantee the establishment of friendly relations between participants.

It is an ideal place for events such as:



Business lunch



Business dinner



Sit-down dinner



Standing party



Team-building event

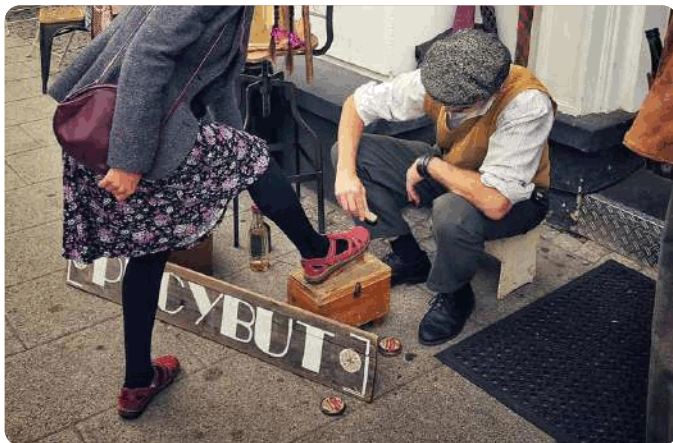
Gruby Josek Restaurant, located near the historic Mirowski Square, will work well for both small and large groups. In a modern edition, while preserving the memories of old Warsaw, it will take great care of both the cuisine and the city's atmosphere. Partitions will perfectly emphasize the atmosphere and give a sense of comfort during company dinners, business lunches or integration events for smaller groups.



We organize attractions that make events unforgettable for each participant.
You will be transported to the unique atmosphere of pre-war Warsaw when:



You will listen to characteristic music played live by friendly Warsaw bands



**You will secure a professional shoe shine
thanks to the service of
a "professional shoe shiner"**



You will play 3 cards



**You will try your hand at a fun game
with Warsaw dialect**



**You will experience tastings of unique homemade
liqueurs and craft alcohols.**

And this is just the beginning of a long list... At your esteemed request, we will provide
a lot of other attractions. Nothing is impossible, everything can be done. Elegant and perfect!

Discover our unique menu

Taking inspiration from publications and books about Warsaw cuisine, often with a history of over a century, we bring old recipes back to life. All this to take our Dear Guests to the world of the unique, pre-war gastronomy of our beloved city, even for a moment.

Traditional tripe with meatballs, roasted duck with red cabbage, or regular tartare made of selected beef with the support of marinades... Such experiences will remain in your memory for a long time.

We prepare homemade liqueurs and other drinks ourselves, according to original recipes.

It is a mortal sin not to taste it!



FOR THE DISTINGUISHED

SET 1

199
zł

STARTERS (platters)

Stołeczna Meduza – pork legs in jelly with grated horseradish

Catholic from Gnojna street – herring in cream with onion, apple and grated egg

Zimna Zagrycha – the finest smoked meats and homemade pates with pickles

Salad with arugula, pear, blue cheese and walnuts

Baked potato with curd cheese dip and herb oil

Bigos – sauerkraut with meat in red wine

MAIN COURSES

Classic pork chop on lard with potatoes with dill and fried cabbage

Cod fillet in buttery sauce with mashed potatoes and sauerkraut salad

Pork tenderloin in wine sauce with mashed potatoes and beetroot salad

🍴 **Homemade kopytka dumplings** in porcini sauce with Emilgrana cheese

DESSERT (platters)

Cheesecake with white chocolate

Apple pie



THE GENEROUS SPREAD

SET 2

229
Zł

STARTERS (platters)

Stołeczna Meduza – pork legs in jelly with grated horseradish

Catholic from Gnojna street – herring in cream with onion, apple and grated egg

Zimna Zagrycha – the finest smoked meats and homemade pates with pickles

Salad with arugula, pear, blue cheese and walnuts

Baked potato with curd cheese dip and herb oil

Tata Tasiemka's beef tartare with marinated mushrooms

Bigos – sauerkraut with meat in red wine

SOUPS

Homemade broth with noodles

Sour rye soup on sourdough with sausage and egg



MAIN COURSES

Classic pork chop on lard with potatoes with dill and fried cabbage

Cod fillet in buttery sauce with mashed potatoes and sauerkraut salad

Pork tenderloin in wine sauce with mashed potatoes and beetroot salad

Duck thigh in cranberry sauce with potato dumplings and red cabbage

🍴 **Homemade kopytka dumplings** in porcini sauce with Emilgrana cheese

DESSERT (platters)

Cheesecake with white chocolate

Apple pie



THE GRAND FEAST

SET 3

249
ZŁ

STARTERS (platters)

Stołeczna Meduza – pork legs in jelly with grated horseradish

Catholic from Gnojna street – herring in cream with onion, apple and grated egg

Zimna Zagrycha – the finest smoked meats and homemade pates with pickles

Salad with arugula, pear, blue cheese and walnuts

Baked potato with curd cheese dip and herb oil

Tata Tasiemka's beef tartare with marinated mushrooms

Cheese board accompanied by grapes

Bigos – sauerkraut with meat in red wine

SOUPS

Homemade broth with noodles

Sour rye soup on sourdough with sausage and egg

Noble crayfish cream



MAIN COURSES

Classic pork chop on lard with potatoes with dill and fried cabbage

Cod fillet in buttery sauce with mashed potatoes and sauerkraut salad

Pork tenderloin in wine sauce with mashed potatoes and beetroot salad

Duck thigh in cranberry sauce with potato dumplings and red cabbage

Beef roulade with Dijon mustard, stuffed with bacon, onion and pickled cucumber, served with dumplings and red cabbage

🍷 **Homemade kopytka dumplings** in porcini sauce with Emilgranã cheese

DESSERT (platters)

Cheesecake with white chocolate

Apple pie

OPEN BAR



NON-ANCOHOLIC BEVERAGES – 55 zł/person

Sparkling and still water
Fruit juices, homemade lemonade, compote
Coffee, tea

BEVERAGES 0% package 1 – 119 zł/person

Sparkling and still water
Fruit juices, homemade lemonade, compote
Coffee, tea
Gruby Josek Beer 0%
Wine Nero Oro Primitivo 0%
Wine Nero Oro Pinot Grigio 0%



BEVERAGES 0% package 2 – 179 zł/person

Sparkling and still water
Fruit juices, homemade lemonade, compote
Coffee, tea
Gruby Josek Beer 0%
Wine Nero Oro Primitivo 0%
Wine Nero Oro Pinot Grigio 0%

Mocktails:	
Pornstar 0%	Clover Club 0%
Aperol Spritz 0%	Hugo Spritz 0%

ANCOHOLIC BEVERAGES package 1 – 125 zł/person

Sparkling and still water
Fruit juices, homemade lemonade, compote
Coffee, tea
Draft beer
White wine - Vivaldi Soave
Red wine - Cantina Falcone 70 Susumaniello Puglia

ANCOHOLIC BEVERAGES package 2 – 205 zł/person

Sparkling and still water
Fruit juices, homemade lemonade, compote
Coffee, tea
Draft beer
White wine - Vivaldi Soave
Red wine - Cantina Falcone 70 Susumaniello Puglia
J.A. Baczewski Vodka

ATTENTION PLEASE!

All options regarding drinks and alcohol do not have a quantity limit, although the time limit to use the above benefits is 3 hours!

Gruby Josek is:



A great location,
a stone's throw from
the center of Warsaw,
at Aleja Jana Pawła II 27



A unique atmosphere
and hospitality
worthy of
pre-war capital



A unique and
one-of-a-kind
edition of
Warsaw cuisine



Homemade
liqueurs
and other
craft alcohols



Unforgettable
experiences
with a lifetime
guarantee!

See, hear and taste the Warsaw atmosphere!



Reservation conditions

Please confirm the final number of guests and selected dishes no later than 5 days before the planned event.

The final confirmation of the event organization is a written order (e-mail), and payment of 20% of the menu value to the account as soon as possible.

We provide definitely professional waiter service throughout the event. 10% of service will be added to the final bill.

All prices given in the menu are given in final values, i.e. gross prices.

In case of additional questions, making a reservation and ordering additional attractions, we are at your full disposal. We are waiting for your contact by phone or email:

Gruby Josek Restaurant

 782 242 322

 serwus@grubyjosek.pl

 Atrium Centrum,
al. Jana Pawła II 27,
00-867 Warszawa

We bow low and with respect!
Restaurant's Crew „Gruby Josek”