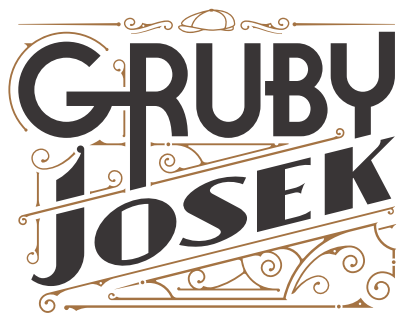




Dear Guests,

We are extremely pleased that you are considering organizing a family celebration at the Gruby Josek restaurant.

Can there be a more distinguished place for a feast with your nearest and dearest? There is no better one. Let yourself be convinced by familiarizing yourself with our proposal.



2027

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.

Delicious food and great fun await the youngest guests here as well. Not a single little rascal will be bored for even a minute during the whole party!



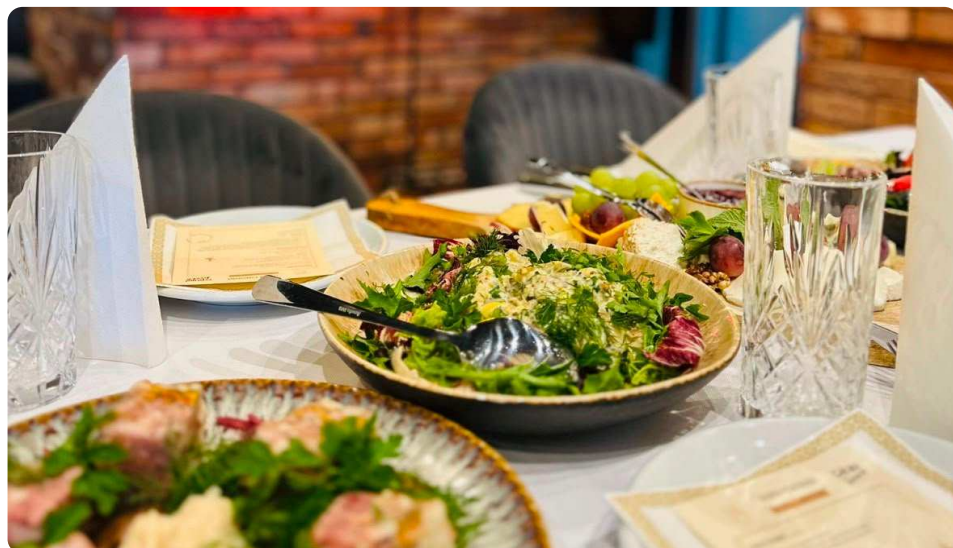
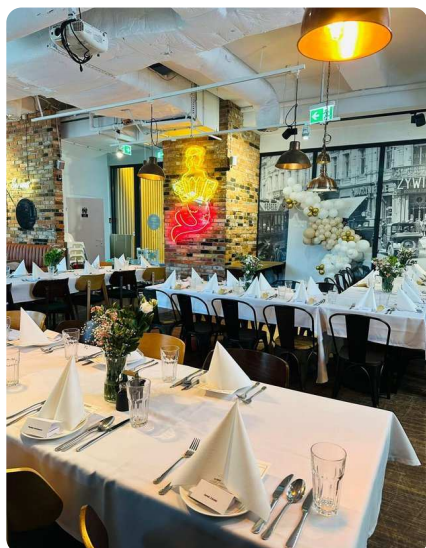
At Gruby Josek you will spend family time properly: eating and drinking your fill!

At Gruby Josek you will celebrate important family occasions and strengthen your bonds while enjoying a unique take on Warsaw cuisine. The one-of-a-kind atmosphere will put you in a good mood and guarantee the establishment of friendly relations. You will not stop smiling!

It is an ideal place for occasions such as:

- CHRISTENINGS
- BIRTHDAYS
- ANNIVERSARIES
- FEAST DAYS
- COMMUNIONS
- NAME DAYS
- MILESTONES
- ...AND MANY MORE!

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. We will arrange any celebration for you, and not only a small one – we can seat up to 150 guests. For smaller occasions we can set aside a private area. Partitions will perfectly emphasize the atmosphere and give a sense of comfort during family gatherings.



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!

There will be no shortage of attractions for the youngest guests either. Waiting especially for children:

Children's menu



Play corner

Books and coloring books



Children's entertainer

Themed entertainment



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!



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.

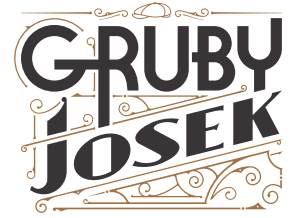
It is a mortal sin not to taste it!





FIRST COMMUNION OFFER

THE FAMILY PACKAGE



STARTERS (platters)

Stołeczna Meduza - pork legs in jelly with grated horseradish

Traditional herring under a "duvet" with baked beetroot and egg

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

Cheese board accompanied by grapes

Polish vegetable salad with mayonnaise

Marzenie Badylarza - salad with grilled chicken and Caesar dressing

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

Chicken roulade stuffed with spinach, in cream sauce with mashed potatoes and mixed greens

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

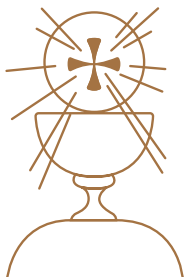
DESSERT (platters)

Cheesecake with white chocolate

Apple pie

Fruit





FIRST COMMUNION OFFER

THE FINE DELICACIES PACKAGE



STARTERS (platters)

Stołeczna Meduza - pork legs in jelly with grated horseradish

Traditional herring under a "duvet" with baked beetroot and egg

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

Cheese board accompanied by grapes

Polish vegetable salad with mayonnaise

Marzenie Badylarza - salad with grilled chicken and Caesar dressing

Tata Tasiemka's beef tartare with marinated mushrooms

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

Chicken roulade stuffed with spinach, in cream sauce with mashed potatoes and mixed greens

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

Fruit





FIRST COMMUNION OFFER

THE LAVISH PACKAGE



STARTERS (platters)

Stołeczna Meduza - pork legs in jelly with grated horseradish

Traditional herring under a "duvet" with baked beetroot and egg

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

Cheese board accompanied by grapes

Polish vegetable salad with mayonnaise

Marzenie Badylarza - salad with grilled chicken and Caesar dressing

Tata Tasiemka's beef tartare with marinated mushrooms

Bigos - sauerkraut with meat in red wine

SOUPS (choose 1)

Homemade broth with noodles

Sour rye soup on sourdough with sausage and egg

Cream of white vegetables with herb oil and choux croutons

MAIN COURSES (choose 1)

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

Cod fillet in buttery sauce with mashed potatoes and sauerkraut salad

Chicken roulade stuffed with spinach, in cream sauce with mashed potatoes and mixed greens

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 Emilgrana cheese

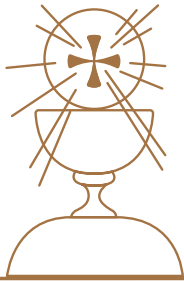
DESSERT (platters)

Cheesecake with white chocolate

Apple pie

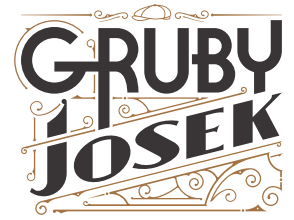
Fruit





FIRST COMMUNION OFFER

LITTLE RASCALS' MENU



SOUPS

(choose 1)

Chicken broth without the "green stuff", with noodles

Tomato soup without the "green stuff", with noodles

MAIN COURSES

(choose 1)

Chicken cutlets, fries, cucumber salad

Meatballs in cream sauce, mashed potatoes, cucumber salad

DESSERT

Ice cream sundae 😊



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”