

Information for guests following diets and with gluten intolerance

Guests following diets and with gluten intolerance at the breakfast, lunch and dinner buffet compose their own meal, using the assortment of dishes served that day at the Czerwona Restaurant buffet.

Daily menu includes:

Breakfast: several types of bread (including gluten-free on request); raw vegetables and fruits; eggs; gluten-free cereal; soy, oat, rice drink (on request); cold meat (1 type) and gluten-free sausages (on request).

Lunch: rice, potatoes, boiled vegetables, boiled meat, raw vegetables, olive oil, one gluten-free hot dish.

Dinner: several types of bread (including gluten-free on request), raw vegetables and fruits, gluten-free cereal, soy, oat, rice drink (on request), cold meat (1 type) and gluten-free sausages (on request), one gluten-free hot dish.

Note: All dishes are prepared in the same kitchen and therefore it cannot be completely ruled out that the dish will not contain traces of gluten. We do not prepare meals required in special diets, in the following diseases: celiac disease, galactosemia, phenylketonuria, chylomicronemia syndrome.

In the case of individual dietary recommendations that require the preparation of special dishes, it is possible to prepare them according to your wishes. Such orders are carried out only in the Zielona Restaurant for an additional fee and we require a prior written enquiry to the following email address: karpacz@golebiewski.pl at least 3 days in advance in order to calculate the service and purchase necessary products. Hotel Gołębiewski in Karpacz, ul. Karkonoska 14, email: karpacz@golebiewski.pl, Tel:+48 75 76 70 741, www.golebiewski.pl/karpacz