POD ANIOŁAMI
RESTAVRACYA
kuchnia polska

New Year's Eve dinner offer 2027

We are pleased to invite you to our special
New Year's Eve dinner at "Pod Aniołami" restaurant.
After the dinner you will have a chance to welcome the New Year 2027 at the Main Square.

*

The dinner will start at 7:00 p.m.

Aperitif

Rene Geoffry Purete Brut Naturale Champagne

*

We offer a 6 – course dinner - traditional Polish menu

*

10:00 p.m. the flamed main course will be served

*

11:30 p.m. invitation to welcome
the New Year at the Main Square

For each Guests a bottle of
Cava Brut Reserva Segura Viudas (20 cl)
"Explosive confetti" and sparkles to welcome
New Year 2025 at the Main Square!

*

The price of the dinner is 850,00 PLN
per person

*

An additional soft and alcoholic drinks paid separately.

*

To make a reservation please call us on: 00 48 12 4213999
or e-mail: restauracja@podaniolami.pl

Please note that the reservation will be made after we receive
the full payment for the dinner.

POD ANIOŁAMI
RESTAVRACYA
kuchnia polska

New Year's Eve Menu
December 31st 2026 at "Pod Aniolami" Restaurant

Aperitif
Rene Geoffry Purete Brut Naturale Champagne

*

Appetizer – degustation
Smoked goose brest with skin, traditionally cold-smoked,
served with marinated pear and our homemade cranberries

*

Warm starter
Our famous dumplings in many flavours;
with several kinds of meat, with cabbage and mushrooms, cheese and potatoes,
pan-fried with butter and onion;
delicacy of Polish noblemen's courts

*

Soup
Traditional polish mushroom soup served with noodles

*

Chef's specialty – served as flambe
Pork ham marinated in herbs and studded with cloves,
flambéed and served with a red wine hunter's sauce,
buckwheat groats with mushrooms, and red cabbage with raisins.

*

Dessert
Polish plums crumble with cardamon,
served with vanilla ice cream and egg liqueur

*

Choice from our dessert buffet
Traditional Cracow cakes;
Cheesecake with delicacies, gingerbread,
and our home- made apple pie

*

Illy coffee, Dammann tea and carafe of water

A bottle of Cava Brut Reserva Segura Viudas (20cl)
Popping confetti and sparkles for our Guests to welcome New Year at the Main Square.

Wines, alcohol and other beverages – additionally paid

POD ANIOŁAMI
RESTAVRACYA
kuchnia polska

New Year's Eve Vegetarian Menu
December 31st 2026 at "Pod Aniolami" Restaurant

Aperitif
Rene Geoffry Purete Brut Naturale Champagne

*

Appetizer- degustation
Beetroot carpaccio with goat cheese, pine nuts and balsamic sauce,
served on beet greens.

*

Warm starter
Our famous dumplings in many flavours;
with cabbage and mushrooms, cheese and potatoes and spinach and mountain cheese,
pan-fried with butter and onion;
a delicacy of Polish noblemen's courts

*

Soup
Traditional polish mushroom soup served with noodles

*

Main course - Chef's specialty
Cod loin with saffron sauce, served with spinach
and grilled potatoes with butter and dill
or
Cracovian "gołąbki"- rolled cabbage leaves filled with buckwheat and mushrooms
served with creamy truffle sauce

*

Dessert
Polish plums crumble with cardamon,
served with vanilla ice cream and egg liqueur

*

Choice from our dessert buffet
Traditional Cracow cakes;
Cheesecake with delicacies, gingerbread,
and our home- made apple pie

Illy coffee, Dammann tea and carafe of water

A bottle of Cava Brut Reserva Segura Viudas (20cl)
Popping confetti and sparkles for our Guests to welcome New Year at the Main Square.

Wines, alcohol and other beverages – additionally paid