



New Year's Eve dinner offer 2024

We are pleased to invite you to our special
New Year's Eve dinner at "Pod Aniolami" restaurant.
After the dinner you will have a chance to welcome the New Year 2024 at the Main Square.

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

Aperitif

Rene Geoffry Purete Brut Naturele Champagne

*

We offer a 5 - 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 2024 at the Main Square!

*

The price of the dinner is 580,00 PLN
per person

*

An additional alcoholic drinks paid separately.

*

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

The reservation is confirmed upon receipt of payment.
We kindly request to make total payment until December 20th 2023



New Year's Eve Menu
December 31st 2023 at "Pod Aniolami" Restaurant

Aperitif

Rene Geoffry Purete Brut Naturele Champagne

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Appetizer - degustation

Duck breast carpaccio, marinated in herbs and grilled,
served with red onion confiture and cranberries

*

Hot appetizer

Our famous dumplings in many flavours; with different
kinds of meat, with cabbage and mushrooms, and Russian dumpling,
pan-fried with butter and onion; a renowned delicacy
of Polish noblemen's courts

Soup

Rosemary soup with homemade noodles
according to the recipe found in Stanisław Czerniecki "Compendium Ferculorum"
- the first Polish cook book from 1682

*

Flaming main course - Chef's specialty

Whole-baked leg of deer marinated in herbs,
served in flames with buckwheat, huntsman's sauce and red cabbage with raisins in wine

*

Dessert

Plumes with cardamon, served with crumble and egg liquer

*

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 mineral 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 - for an additional paid



POD ANIOŁAMI
RESTAURACJA
kuchnia polska

New Year's Eve Vegetarian Menu
December 31st 2023 at "Pod Aniolami" Restaurant

Aperitif

Rene Geoffroy Purete Brut Naturele Champagne

Appetizer- degustation

Beetroot carpaccio served with goat cheese, roasted pini nuts,
beet leaves and balsamic vinegar

*

Hot appetizer

Our famous dumplings in many flavours; with cabbage and mushrooms,
with spinach and *bryndza* cheese, and cheese and potatoes dumpling,
panfried with butter and onion; a renowned delicacy
of Polish noblemen's courts

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Soup

Traditional Polish red borscht on beetroot sourdough,
served with mushroom patty

*

Main course - Chef's specialty

Cod loin with saffron sauce, served with spinach with garlic and grilled potatoes
with butter and dill

or

Cracovian "gołąbki"- rolled cabbage leaves filled with buckwheat and mushrooms
served with creamy truffle sauce

*

Dessert

Plumes with cardamon served with crumble and egg liquer

*

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 mineral 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 – for an additional paid.