

# New Year's Eve dinner offer 2024

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 2024 at the Main Square.

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

# **Aperitif**

Rene Geoffry Purete Brut Naturale Champagne

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We offer a 5 – course dinner - traditional Polish menu

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 $10{:}00\ p.m.$  the flamed main course will be served

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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!

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

An additional alcoholic drinks paid separately.

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To make a reservation please call us on : 00 48 12 4213999 or e-mail: <a href="mailto:restauracja@podaniolami.pl">restauracja@podaniolami.pl</a>
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 Naturale Champagne

# Appetizer - degustation

Duck brest 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

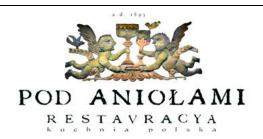
#### Choice from our dessert buffet

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



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

### **Aperitif**

Rene Geoffry Purete Brut Naturale 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

# 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.