



New Year's Eve dinner offer 2026

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 2026 at the Main Square.

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

Aperitif

Rene Geoffry Purete Brut Naturele Champagne

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We offer a 6 – course dinner - traditional Polish menu

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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!

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The price of the dinner is 640,00 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.



New Year's Eve Menu
December 31st 2025 at "Pod Aniolami" Restaurant

Aperitif

Rene Geoffry Purete Brut Naturele Champagne

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Appetizer – degustation

Slices of veal with tuna mousse, anchovies and capers

*

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

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

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Chef's specialty – served as flambe

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

*

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



New Year's Eve Vegetarian Menu
December 31st 2025 at "Pod Aniolami" Restaurant

Aperitif

Rene Geoffry Purete Brut Naturel Champagne

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Appetizer- degustation

Savory tart with shortcrust pastry, baked with leeks,
rosemary potatoes and truffle oil.

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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

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Soup

Traditional Polish red borscht on beetroot sourdough,
served with puff pastry stick

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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

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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