



New Year's Eve Menu 2019

400 PLN per person

Amuse bouche:

Oyster, champagne jelly, dill

or

Potato, smoked cream, black truffle, sea salt

Appetizer

Foie gras parfait, cognac, cherries, yeast cake

or

Scallops, cauliflower, black truffle, Polish wine sauce

Soup

Creamy lobster bisque, topinambour

or

Baked potato cream, Parma ham, brioche toasts, truffle

First Course

Guinea Fowl dumplings, Guinea Fowl broth, seasonal vegetables

or

Saffron risotto, Prawns roasted on fire, foam from 24 months cheese "Stary Giewont"

Main Course

Beef loin roasted on fire, mushrooms, spinach, Madeira sauce, foie gras

or

Icelandic codfish, wild broccoli, carrot, clams

Dessert

Granita with champagne, lemon verbena, citrus

or

Brazilian chocolate mousse, cherry sorbet, cherry vodka, snow