

The background of the top section features a festive New Year's Eve theme. It includes two champagne flutes clinking together, with golden bubbles rising. The year '2026' is displayed in a large, elegant font. The scene is decorated with falling golden confetti, stars, and a clock face, all set against a dark, sparkling background.

# New Year's Eve dinner

Finish the last evening of the year with a special dinner at the Grand Cru Restaurant.

## **Appetiser** / waiting for guests on the table

- Focaccia with olives, focaccia with sun-dried tomatoes, flavoured olive oils and olive tapenade

## **Appetisers** / buffet

- Truffle arborio rice croquette with smoked scamorza cheese
- Toast à la bruschetta with tomatoes, garlic, basil and Pecorino cheese
- Stuffed burbot with trout roe and miso paste
- Cured meats and Sicilian cheeses
- Focaccia with olives and sun-dried tomatoes

## **Soups** / buffet

- Orzo with pancetta and olive oil
- Cream of Jerusalem artichoke with truffles

## **Main courses** / a selection of one served dish

- Veal Milanese in Parmesan cheese, patatas bravas, rocket emulsion, onions marinated in balsamico, glassworts
- Tuna steak with black sesame marinated in teriyaki sauce, cucumber-strawberry ragout, glazed shallots
- Cauliflower, coconut cheese and asparagus roll with savoy cabbage, pumpkin and parsnip purée, baby carrots and black salsify

## **Desserts** / buffet

- Tiramisu with dark chocolate and amaretto
- Panna cotta with almond cookies
- Panettone
- Fruit

## **Beverages**

- Welcome cocktail: mousse of ripe peaches with sparkling prosecco (alcoholic and non-alcoholic) or a glass of prosecco
- Coffee and tea
- Still water

To book, call: **58 772 73 00** or send an e-mail to: **grandcru@gdansk.qhotels.pl**

New Year's Eve dinner from 6:00 PM to 11:00 PM, Bar open till 12:00 AM. Guests will be asked in advance for their choice of main course. In case of a small number of guests (fewer than 20), dishes from the buffet will be served to the tables on platters.

RESTAURACJA  
**GRAND CRU**