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ARCHE

DWÓR UPHAGENA
GDAŃSK

DECEMBER 24th *Christmas Eve Dinner*

Starters:

- Salad buffet for your own composition • Traditional vegetable salad
- Traditional “Kashubian style” Herring • Herring in sour cream with apples
- Smoked fishes • “Greek style” Cod • Pike-perch in citrus jelly with quail egg
- Roasted meats • Beetroot salad with feta and toasted sunflower seeds
- Fresh salads • Butter, bread • Pâté rolls • Croquettes

Soups:

- Red borscht with smoked plum • Fish soup

Main Courses:

- Christmas sauerkraut with mushrooms
- Dumplings with cabbage and mushrooms • Carp in gingerbread sauce
- Pork tenderloin with green peppercorn sauce • Breaded cod
- Poppy seed noodles with honey and dried fruit • Roast duck with apples
- Pearl barley with vegetables • Roasted vegetables
- Roasted potatoes with butter and herbs

Desserts:

- Poppy seed cake on shortcrust pastry with dried fruit and nuts
- New York cheesecake with orange • Crêpes with oranges • Pumpkin pancakes
- Chocolate and gingerbread mousse with cherries • Fresh fruit • Nut cake

Drinks:

- Traditional dried fruit compote • Coffee • Tea • Fruit beverages • Water

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DWÓR UPHAGENA
GDAŃSK**DECEMBER 25th**

Christmas Dinner

Starters:

- Salad buffet for your own composition • Marinated salmon with fennel salad
- Herring under sour cream blanket • Traditional vegetable salad
- Turkey roulade with dried fruits • Homemade pâté • Homemade lard spread
- Platter of roasted meats • Grilled chicken and peach salad
- Goat cheese with spinach, nuts and oranges • Butter, bread

Soup:

- Porcini cream soup with herb croutons • Homemade chicken soup with noodles

Main Courses:

- Cod fillet with lemon sauce • Pork tenderloin with mushroom sauce
- Chicken de volaille • Christmas hunter's stew with prunes
- Dumplings with meat and onion topping
- Gnocchi with tomato sauce and mozzarella • Fruit-filled dumplings
- Boiled potatoes with dill • Pearl couscous with vegetables
- Steamed vegetables with butter

Desserts:

- Almond and orange tart • Pistachio cheesecake with raspberries
- Japanese poppy seed cake with chocolate • Fresh fruit

Drinks:

- Coffee • Tea • Fruit beverages • Water

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DECEMBER 25th *Sweet Christmas Buffet*

Desserts:

- Sponge cake with poppy seed mousse and white chocolate
 - Brownie cheesecake
- Currant tart with dark chocolate
 - Bounty cake
- Cinnamon mousse with roasted apples

Drinks:

- Mulled wine
 - Coffee
 - Tea
- Fruit beverages
 - Water



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