



WIGILIE 2024



* To reservation above 8 people we add service charge 10%

WIGILIA 2023 – PRICE PER PERSON: 275 pln*

Starters (three to choose, served on platters on the center of the table)

Herring in cherry
Brandade (French cod salad)
Duck rillettes with truffles
Roast beef baked with horseradish gel
Rosted pepper paste with shimeji and nuts

Soups (one to choose, the same for everyone)

Beetroot consomme, dumplings with mushrooms
or
Fish chowder

Main courses (two dishes to choose –served individually- guests choose one of two dishes on site) For main courses we serve dumplings with cabbage and mushrooms on the middle of the table (2pcs/per)

Atlantic cod, young barley, boletus puree, kale, guinea fowl sauce
Lamb hip, croquette with smoked cheese, organic beetroot, kale, undergrowth
Risotto with truffles, hummus, mushrooms, vegetables
Duck leg confit with peanut puree, potato gratin, red onion with port wine

Desserts (served individually, to choose on site)

Date cake, butterscotch, scoop of vanilla ice cream, plum
(For people with a gluten-free diet: chocolate mousse with dried fruits and maple syrup)

Drinks payable according to the order:

Kinga Pienińska water – 1 bottle 0,75l – 20 pln
Dried fruit compote 1l(5os)- 30 pln
Carafe of juice 1l(5os)- 23 pln
Coffee 12-24 pln
Tea - 18 pln
Carafe of white/red wine 0,5l(5os)- 70 pln

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WIGILIA 2023 - PRICE PER PERSON: 300 pln*

Starters (four to choose, served on platters on the center of the table)

Herring in cherry
Brandade (French cod salad)
Duck Rillettes with truffles
Roast beef baked with horseradish gel
Rosted pepper paste with shimeji and nuts

Soups (to choose on site, one of two)

Beetroot consomme, dumplings with mushrooms
or
Fish chowder

Main courses (three dishes to choose –served individually- guests choose one of three dishes on site) For main courses we serve dumplings with cabbage and mushrooms on the middle of the table (2pcs/per)

Atlantic cod, young barley, boletus puree, kale, guinea fowl sauce
Lamb hip, croquette with smoked cheese, organic beetroot, kale, undergrowth
Risotto with truffles, hummus, mushrooms, vegetables
Duck leg confit with peanut puree, potato gratin, red onion with port wine

Desserts (served individually, to choose on site)

Date cake, butterscotch, scoop of vanilla ice cream, plum
(For people with a gluten-free diet: chocolate mousse with dried fruits and maple syrup)

Drinks payable according to the order:

Kinga Pienińska water – 1 bottle 0,75l – 20 pln
Dried fruit compote 1l(5os)- 30 pln
Carafe of juice 1l(5os)- 23 pln
Coffee 12-24 pln
Tea - 18 pln
Carafe of white/red wine 0,5l(5os)- 70 pln