

A festive Christmas dinner table setting. In the foreground, a table is elegantly set with white linens, glassware, and lit candles. A large, decorated Christmas tree stands to the left, adorned with blue and red ornaments and warm white lights. The background shows a view of a historic building through a window.

CHRISTMAS MENU SERVED UP TO 25 GUESTS



MENU I

- WILD FOREST MUSHROOM CREAM SOUP WITH TRUFFLE OIL AND PROFITEROLES
- COD LOIN SERVED ON SWEET POTATO PURÉE WITH WHITE WINE BUTTER SAUCE, ACCOMPANIED BY GREEN BEANS GLAZED WITH BUTTER, HONEY AND CRUSHED PISTACHIOS
- FESTIVE CHEESECAKE WITH ORANGE ZEST AND RASPBERRY COULIS

PRICE: PLN 139 PER PERSON

MENU II

- TRADITIONAL MATIAS HERRING WITH FLAVOURED OLIVE OIL, PICKLED ONION AND PEPPERONCINO
- TRADITIONAL RED BORSCHT WITH WILD MUSHROOM DUMPLINGS
- PAN-FRIED REDFISH FILLET IN GOLDEN BREADCRUMBS, SERVED ON GREEN PEA PURÉE WITH GRILLED VEGETABLES
- LEMON TART WITH POMEGRANATE SEEDS AND CRUSHED MERINGUE

PRICE: PLN 149 PER PERSON

MENU III

- WILD SALMON GRAVLAX SERVED ON A BLINI WITH CAVIAR AND HONEY-MUSTARD DRESSING
- TRADITIONAL ALMOND SOUP WITH SMOKED DRIED PLUM
- SOUS-VIDE DUCK BREAST WITH BLACKBERRY SAUCE, PUMPKIN GNOCCHI AND GRILLED BROCCOLINI BIMI
- MANGO AND PASSION FRUIT TARTLET ON A NUT PASTRY BASE

PRICE: PLN 159 PER PERSON