



NEW YEAR'S EVE MENU

On arrival each guest will receive a complimentary glass of Prosecco



Hunter's Menu Starter

Tartar style beef steak

Soup

Red borsch with a small pasta

Main dish

Haunch of deer with boletus mushrooms served with dauphine potatoes baked with nigella seeds and spinach

or

Lithuanian style lamb chops served with a potato casserole and beetroot

Dessert

Chocolate mousse with pear and dried fruits

or

Ice cream nougat served on a bed of raspberry mousse

250 PLN



Fish Menu Starter

Tartar style salmon steak served with a spicy sauce

Soup

"Solianka" - fish soup with fish fillet

Main dish

Zander baked with garlic butter, served with mashed potatoes, carrot and celery

Dessert

Chocolate mousse with pear and dried fruits

or

Ice cream nougat served on a bed of raspberry mousse

245 PLN



Vegetarian Menu Starter

Tartar style baked beetroot with truffles

Soup

Boletus soup with noodles

Main dish

Filo parcel stuffed with fresh vegetables: broccoli, baby carrots, green peas, cauliflower, green bean, served with lime sauce

Dessert

Chocolate mousse with pear and dried fruits

or

Ice cream nougat served on a bed of raspberry mousse

230 PLN

To accompany these dishes we recommend

BAROLO

Rivetto, Del Comune Di Serralunga d'Alba, DOCG, Piemonte 2013

CROZES-HERMITAGE 'Laya'

Yves Cuilleron, Northern Rhône 2015

COTE-ROTIE 'Bassenon'

Yves Cuilleron, Northern Rhône 2015

To accompany these dishes we recommend

CHARDONNAY

Rafał Wesółowski, Winnice Wzgórz Trzebnickich, 2016

GRÜNER VELTLINER 'Lossterrassen'

Stadt Krems, DAC Kremstal 2016

CHABLIS 1^{er} CRU

Denis Race, AOC, Vaillons 2016

To accompany these dishes we recommend

GRÜNER VELTLINER 'Furth'

Stift Göttweig, DAC Kremstal 2016

PINOT NOIR

Göttweiger Berg, Kremstal 2015

CHARDONNAY

Bourgogne, Bruno Colin, 2016

A full range of drinks will be available from our usual wine list and drinks menu.

