



New Year's Eve dinner offer 2025

We are pleased to invite you to our special
New Year's Eve dinner at "Pod Aniolami" restaurant.
After the dinner you will have a chance to welcome the New Year 2025 at the Main Square.

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The dinner will start at 7:00 p.m.

Aperitif

Rene Geoffry Purete Brut Naturele Champagne

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We offer a 5 - course dinner - traditional Polish menu

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10:00 p.m. the flamed main course will be served

*

11:30 p.m. invitation to welcome
the New Year at the Main Square

For each Guests a bottle of
Cava Brut Reserva Segura Viudas (20 cl)
"Explosive confetti" and sparkles to welcome
New Year 2025 at the Main Square!

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The price of the dinner is 590,00 PLN
per person

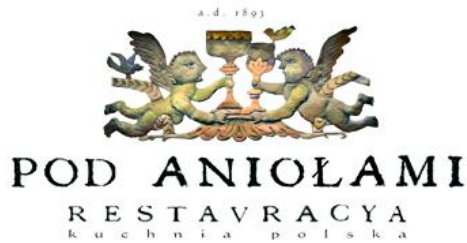
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An additional soft and alcoholic drinks paid separately.

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To make a reservation please call us on : 00 48 12 4213999
or e-mail: restauracja@podaniolami.pl

The reservation is confirmed upon receipt of payment.
We kindly request to make half the amount pre-payment until December 20th 2024



New Year's Eve Menu
December 31st 2024 at "Pod Aniolami" Restaurant

Aperitif

Rene Geoffry Purete Brut Naturele Champagne

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Appetizer - degustation

Our exquisite, noble pate,
served with cranberries, pickled pear and home-made horseradish

*

Warm starter

Our famous dumplings in many flavours;
with several kinds of meat, with cabbage and mushrooms, cheese and potatoes,
pan-fried with butter and onion;
delicacy of Polish noblemen's courts

*

Soup

Traditional polish mushroom soup

*

Chef's specialty - served as flambe

Goose served with roasted beetroots,
marinated pear, roasted beetroots and pan-fried silesian dumpling

*

Dessert

Polish plumes crumble with cardamon,
served with vanilla ice cream and egg liqueur

*

Choice from our dessert buffet

Traditional Cracow cakes;
Cheesecake with delicacies, gingerbread,
and our home- made apple pie

*

Illy coffee, Dammann tea and carafe of mineral water

A bottle of Cava Brut Reserva Segura Viudas (20cl)
Popping confetti and sparkles for our Guests to welcome New Year at the Main Square.

Wines, alcohol and other beverages – additionally paid



POD ANIOŁAMI
RESTAURACJA
kuchnia polska

New Year's Eve Vegetarian Menu
December 31st 2024 at "Pod Aniolami" Restaurant

Aperitif

Rene Geoffry Purete Brut Naturele Champagne

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Appetizer- degustation

Salad with green asparagus, pan-fried mushrooms,
walnuts, Polish mountain cheese and vinaigrette dressing

*

Warm starter

Our famous dumplings in many flavours; with cabbage and mushrooms,
cheese and potatoes and spinach and mountain cheese,
pan-fried with butter and onion;
a delicacy of Polish noblemen's courts

*

Soup

Traditional Polish red borscht on beetroot sourdough,
served with puff pastry stick

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Main course - Chef's specialty

Cod loin with saffron sauce, served with spinach and grilled potatoes
with butter and dill

or

Cracovian "gołąbki"- rolled cabbage leaves filled with buckwheat and mushrooms
served with creamy truffle sauce

*

Dessert

Polish plumes crumble with cardamon,
served with vanilla ice cream and egg liqueur

*

Choice from our dessert buffet

Traditional Cracow cakes;
Cheesecake with delicacies, gingerbread,
and our home- made apple pie

Illy coffee, Dammann tea and carafe of mineral water

A bottle of Cava Brut Reserva Segura Viudas (20cl)
Popping confetti and sparkles for our Guests to welcome New Year at the Main Square.

Wines, alcohol and other beverages – additionally paid