

Wierzynek

— 1364 —

RESTAURACJA

NEW YEAR'S EVE 2022/2023



LET THE FEAST BEGIN!



NEW YEAR'S EVE GALA DINNER IN WIERZYNEK RESTAURANT

Let the feast begin!

New Year's Eve, Krakow's market square and a restaurant famous for its centuries-old tradition of feasting is a combination that guarantees unforgettable memories of New Year's Eve!

The legendary Wierzynek invites you to an exquisite sit-down dinner, during which you will experience the royal pleasure of feasting.

Especially for this occasion, our Chefs have prepared a sophisticated menu, filled with Polish and international specialties.

New Year's Eve in Wierzynek promises a truly refined feast for the senses!

You cannot miss it!

***Please choose one of the menu options
(it is not possible to switch dishes between sets)**



**The restaurant does not offer musical accompaniment for dinner.*



NEW YEAR'S EVE 2022/2023

STANDARD PACKAGE TRADITIONAL MENU

COLD APPETIZER

TUNA CEVICHE / CILANTRO / LIME / COMPRESSED FRUIT / AVOCADO

WARM APPETIZER

MINI SAUERKRAUT CABBAGE ROLLS / CHOPPED BARBECUE RIBBS / LOVAGE BOUILLON

INTERMEZZO

A SELECTION OF THE BEST POLISH CHEESES / HOMEMADE AND REGIONAL JAMS /
OUR PICKLES / BREAD

MAIN COURSE

DUCK FILET / MASHED YAM / ROASTED PARSLEY MOUSSE WITH PINE NUTS /
DEMI GLACE SAUCE WITH DRY BELGIAN CHOCOLATE AND ROSE / WILD BROCCOLI

DESSERT

„ROSE” - ROASTED WHITE CHOCOLATE /
CHAMPAGNE MANGO - PASSION FRUIT JELLY / SPONGE CAKE

BEVERAGES

COFFEE, TEA, MINERAL WATER

Midnight toast to welcome the New Year - a glass of champagne

BOLLINGER SPECIAL CUVÉE BRUT, SZAMPANIA FRANCJA

Menu price per person / 650 PLN



NEW YEAR'S EVE 2022/2023

STANDARD PACKAGE VEGETARIAN MENU

COLD APPETIZER

BEET CARPACCIO / REGIONAL GOAT CHEESE / MARINATED COLORFUL CARROTS
ARUGULA AND MELON SALAD

WARM APPETIZER

FILO PASTRY RAVIOLI WITH FETA CHEESE AND THYME /
VEGETABLE RATATOUILLE / BLACK OLIVES

INTERMEZZO

VEGETABLES IN TEMPURA / MANGO-MAYO SAUCE / VEGETABLE CHIPS

MAIN COURSE

STUFFED CABBAGE ROLLS / PEARL GROATS WITH WILD MUSHROOMS / DARK SAUCE WITH SMOKED
PLUM AND AROMA OF PINE SHOOTS / PARSLEY PUREE

DESSERT

„ROSE” - ROASTED WHITE CHOCOLATE/
CHAMPAGNE MANGO - PASSION FRUIT JELLY / SPONGE CAKE

BEVERAGES

COFFEE, TEA, MINERAL WATER

Midnight toast to welcome the New Year - a glass of champagne

BOLLINGER SPECIAL CUVÉE BRUT, SZAMPANIA FRANCJA

Menu price per person / 650 PLN



NEW YEAR'S EVE 2022/2023

GOLD PACKAGE TRADITIONAL MENU

AMOUSE BOUCHE

MAGIC BOX

TRUFFLE BUTTER / CRAYFISH BUTTER / CRUSTY BREAD

DUCK LIVER PATE / MANGO - PASSION FRUIT JELLY / FOREST MUSHROOMS

COLD APPETIZER

TUNA CEVICHE / CILANTRO / LIME / COMPRESSED FRUIT / AVOCADO

WARM APPETIZER

MINI SAUERKRAUT CABBAGE ROLLS / CHOPPED BARBECUE RIB EYE / LOVAGE BROTH

INTERMEZZO

A SELECTION OF THE BEST POLISH CHEESES / HOMEMADE AND REGIONAL JAMS /
OUR PICKLES / BREAD

MAIN COURSE

LOIN OF VENISON / MASHED YAMS / ROASTED PARSLEY MOUSSE WITH PINE NUTS /
DEMI GLACE SAUCE WITH DRY BELGIAN CHOCOLATE AND ROSEMARY / WILD BROCCOLI

OR

RIB EYE STEAK / POTATOES IN ROASTED BUTTER WITH GARLIC AND ROSEMARY /
SKILLET VEGETABLES / PEPPER AND BARBECUE SAUCE

DESSERT

CHEFF'S FLAMBÉED „APPLE PIE CREDENZA” / CINNAMON ICE CREAM

BEVERAGES

COFFEE, TEA, MINERAL WATER

Midnight toast to welcome the New Year - a glass of champagne

BOLLINGER SPECIAL CUVÉE BRUT, SZAMPANIA FRANCJA

Price of menu per person / 950 PLN



NEW YEAR'S EVE 2022/2023

PACKAGE GOLD VEGETARIAN MENU

AMOUSE BOUCHE

MAGIC BOX

TRUFFLE BUTTER / CRAYFISH BUTTER / CRUSTY BREAD
TOFU MARINATED IN TERIYAKI / ORIENTAL VEGETABLES / MARINATED GINGER

COLD APPETIZER

BEET CARPACCIO / REGIONAL GOAT CHEESE / MARINATED COLORFUL CARROTS /
ARUGULA AND MELON SALAD

PRZYSTAWKA CIEPŁA

FILO PASTRY RAVIOLI WITH FETA CHEESE AND THYME /
VEGETABLE RATATOUILLE / BLACK OLIVES

INTERMEZZO

VEGETABLES IN TEMPURA / MANGO-MAYO SAUCE / VEGETABLE CHIPS

MAIN COURSE

STUFFED CABBAGE ROLLS / PEARL GROATS WITH WILD MUSHROOMS /
DARK SAUCE WITH SMOKED PLUM AND AROMA OF PINE SHOOTS / PARSLEY PUREE

DESSERT

CHEFF'S FLAMBÉED „APPLE PIE” / CINNAMON ICE CREAM

BEVERAGES

COFFEE, TEA, MINERAL WATER

Midnight toast to welcome the New Year - a glass of champagne

BOLLINGER SPECIAL CUVÉE BRUT, SZAMPANIA FRANCJA

Price of menu per person / 950 PLN



**NEW YEAR'S EVE
2022/2023**

**PREMIUM PACKAGE
FOOD & WINE PAIRING**

TRADITIONAL MENU

APERITIF

GLASS OF WINE 100 ML: **GOSTCHORZE WINERY GOST ART RIESLING LUBUSKIE POLAND**

AMOUSE BOUCHE

MAGIC BOX

TRUFFLE BUTTER / CRAYFISH BUTTER / CRUSTY BREAD

DUCK LIVER PATE / MANGO - PASSION FRUIT JELLY / FOREST MUSHROOMS

GLASS OF WINE 125 ML: **JOSEPH DROUHIN PREMIER CRU „MONTMAINS” A.O.C CHABLIS FRANCJA**

COLD APPETIZER

TUNA CEVICHE / CILANTRO / LIME / COMPRESSED FRUIT / AVOCADO

GLASS OF WINE 125 ML: **TURNAU SOLARIS WINERY, BANIEWICE POLAND**

WARM APPETIZER

MINI STUFFED CABBAGE ROLLS / CHOPPED BARBECUE RIB EYE / LOVAGE BROTH

GLASS OF WINE 125 ML: **PETRENY EGRI BIKAVER, „BIG BAND” GOLD, EGER HUNGARY**

INTERMEZZO

SELECTION OF THE BEST POLISH CHEESES / HOMEMADE AND REGIONAL JAMS /
OUR PICKLES / BREAD

MAIN COURSE

LOIN OF VENISON / MASHED YAMS / ROASTED PARSLEY MOUSSE WITH PINE NUTS /
DEMI GLACE SAUCE WITH DRY BELGIAN CHOCOLATE AND ROSEMARY / WILD BROCCOLI
OR

RIB EYE STEAK/POTATOES IN ROASTED BUTTER WITH GARLIC AND ROSEMARY /
SKILLET VEGETABLES / PEPPER AND BARBECUE SAUCE

GLASS OF WINE 125 ML: **FINCA EL ORIGEN RESERVA MALBEC, MENDOZA ARGENTINA**

DESSERT

CHEFF'S PROPRIETARY FLAMBÉED „CREDINKA APPLE PIE” / CINNAMON ICE CREAM

MEAD WIERZYŃKA TRÓJNIAK SZLACHECKI - KASZTELAŃSKI

BEVERAGES

COFFEE, TEA, MINERAL WATER

Midnight toast to welcome the New Year - a glass of champagne

BOLLINGER SPECIAL CUVÉE BRUT, SZAMPANIA FRANCJA

Price of menu per person / 1350 PLN



NEW YEAR'S EVE
2022/2023

**PREMIUM PACKAGE
FOOD & WINE PAIRING
VEGETARIAN MENU**

APERITIF

GLASS OF WINE 100 ML: **WINNICA GOSTCHORZE GOST ART RIESLING LUBUSKIE POLSKA**

AMOUSE BOUCHE

MAGIC BOX

TRUFFLE BUTTER / CRAYFISH BUTTER / CRUSTY BREAD

TOFU MARINATED IN TERIYAKI / ORIENTAL VEGETABLES / MARINATED GINGER

GLASS OF WINE 125 ML: **TURNAU SOLARIS WINERY, BANIEWICE POLAND**

COLD APPETIZER

BEEF CARPACCIO / REGIONAL GOAT CHEESE / MARINATED COLORFUL CARROTS /

ARUGULA AND MELON SALAD

GLASS OF WINE 125 ML: **TURNAU SOLARIS WINERY, BANIEWICE POLAND**

WARM APPETIZER

FILO PASTRY RAVIOLI WITH FETA CHEESE AND THYME / VEGETABLE RATATOUILLE / BLACK OLIVES

GLASS OF WINE 125 ML: **VARVAGOLIONE PRIMITIVO DI SALENTO, PULIA ITALY**

INTERMEZZO

VEGETABLES IN TEMPURA / MANGO-MAYO SAUCE / VEGETABLE CHIPS

MAIN COURSE

STUFFED CABBAGE ROLLS / PEARL GROATS WITH FOREST MUSHROOMS /

DARK SAUCE WITH SMOKED PLUM AND AROMA OF PINE SHOOTS / PARSLEY PUREE

GLASS OF WINE 125 ML: **BARON DE LAY TRES VINAS RIOJA RESERVA BLANCO D.O.CA SPAIN**

DESSERT

CHEFF'S PROPRIETARY FLAMBÉED „CREDINKA APPLE PIE” / CINNAMON ICE CREAM

MEAD WIERZYŃKA TRÓJNIAK SZLACHECKI - KASZTELAŃSKI

BEVERAGES

COFFEE, TEA, MINERAL WATER

Midnight toast to welcome the New Year - a glass of champagne

BOLLINGER SPECIAL CUVÉE BRUT, SZAMPANIA FRANCJA

Price of menu per person / 1350 PLN



RESERVATIONS:

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