

# pod Fredra RESTAURACJA

## *New Year's Eve 2022/23*

*As always, for many years we have been inviting our regular guests and all those who want to spend this special evening in an Old Polish atmosphere, feasting at delicious, traditional specialities of Polish cuisine, naturally under the supervision of our experienced chef, prepared on the spot.*

*Due to such a special evening, we only accept our dear guests after booking in advance, we do not serve random customers...*

*We do not organize a ball,  
we invite you to a gala dinner with a special, unique menu.*

*The price depends on the chosen version.*

*Our renowned Chef, Mr. Mariusz Ratajczak  
prepared four different sets especially for this special time,  
(each includes a starter, soup, main course and dessert).*

*To place an order, please choose the appropriate menu option for you, provide the time of arrival and the payment resulting from the selected offer after prior confirmation of the reservation.*

*We offer a well-stocked wine cellar, all kinds of beers, strong spirits from all over the world and colourful classic drinks.  
(payable according to regular card prices)*

*At the same time, we kindly inform you that we do not provide for the possibility of serving others drinks than those purchased in our premises.*

*The restaurant will be open from 19.00-1.30  
I cordially invite you to try the dishes that I have personally prepared for you.*

*Head Chef- Mariusz Ratajczak*

# pod **Fredra** RESTAURACJA

Menu prepared for *New Year's Eve* at restaurant

## *„Pod Fredra”*

### *I*

#### *Starter*

*“Oscypek”, salted smoked sheep milk cheese,  
grilled and served with plums and whortleberries*

#### *Soup*

*Wild mushroom cream, served with homemade cheese bread*

#### *Main course*

*Cod fillet,*

*in company of tomato and onion salad*

*Fried potatoes with rosemary*

#### *Dessert*

*Roasted pear topped with raspberry sauce and egg liqueur*

*59.00 euro*

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## *„Pod Fredra”*

### *II*

#### *Starter*

*Marinated salmon rolled in scandinavian way  
with choice of regional cheeses “łomnickie”*

#### *Soup*

*Traditional chicken broth,  
served with small dumplings „kołduny”, filled with beef and garlic*

#### *Main course*

*Goose leg,  
roasted with apple filled with cranberries  
Homemade dumplings „kopytka”  
Brussels sprouts with walnuts*

#### *Dessert*

*Cheesecake topped with raspberry sauce*

*64.00 euro*

*Wrocław, Rynek-Ratusz 1 ; tel/fax (+48) 71 341 13 35*

*[www.podfredra.pl](http://www.podfredra.pl) ; [restauracja@podfredra.pl](mailto:restauracja@podfredra.pl)*

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## *„Pod Fredra”*

### *III*

#### *Starter*

*Polish style crayfish in cream,*

*Served on the potato cakes “bliny” and topped with fresh thyme*

#### *Soup*

*Raspberry tomatoes cream with mozzarella style cheese*

#### *Main course*

*Beefsteak, charcoal grilled and served with goose livers pate*

*Grilled potatoes spiced with garlic sauce*

*Fresh, green salad*

#### *Dessert*

*Homemade Tiramisu-style cake*

*64.00 euro*

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## „Pod Fredra”

### IV

#### *Starter*

*Smoked salmon, chopped with pickles*

#### *Warm starter*

*„Pierogi” - dumplings stuffed with deer meat,  
fried in butter and topped with cranberry jam*

#### *Soup*

*Pheasant consommé,  
with homemade noodles*

#### *Main course*

*Lamb shank  
baked and stewed with garlic and rosemary sauce  
in the company of tomatoes  
Boiled Silesian dumplings  
French beans with bread crumbs*

#### *Dessert*

*Fresh strawberries in egg yolk „kogel mogel” and mint leaves*

72,00 euro