

pod Fredra RESTAURACJA

New Year's Eve 2023/24

In the night on 31st of December Restaurant „Pod Fredra” will be open between 19.00-1.00.

With great pleasure we present our offer of New Year's Eve night in our restaurant. We accept guests only after previously made reservation. We don't organize ball, only traditional old polish dinner.

We are located in the heart of Wroclaw's Old Market Square.

Cost of dinner depends on which menu will You choose. Our Head Chef prepared four special versions of menu for this evening (all of them contains starter, soup, main course and dessert). Please choose one of them for every participant to make a reservation and calculate the cost.

(This is also the cost of reservation, paid in moment of booking.)

Of course, as always, You can exploit our full offer of drinks and alcohols.

However we kindly inform that there is no possibility of using Your own alcohol and other drinks than bought in our local.

I cordially invite You for my specialities.

Head Chef- Mariusz Ratajczak

Pod Fredra RESTAURACJA

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

„Pod Fredra”

1.

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

65,00 euro

Pod Fredra RESTAURACJA

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

„Pod Fredrą”

2.

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

70,00 euro

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pod **Fredra** RESTAURACJA

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

„Pod Fredrą”

3.

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

75,00 euro

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

„Pod Fredrą”

4.

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

80,00 euro