

# pod Fredra RESTAURACJA

Dear Guests,  
We are pleased to present  
*Valentine's Day Menu for Romantic Meeting by Candlelight*  
Prepared by our Head Chef especially for this year's  
Feast of Love!

*This complements and extends our regular offer, which is of course fully available to you, also on this day. We leave our guests the freedom to choose between the traditional specialities of Polish cuisine served here every day and a special set for two created just for this occasion.*

*Importantly, by choosing this menu you can also order other delicacies, without being limited in a culinary experience worthy of the festival of love and joy.*

*We invite you to take a look at the offer and make a reservation through our website [www.podfredra.pl](http://www.podfredra.pl) or by phone +48 713411335.*

*I cordially invite you!!!  
Head Chef- Mariusz Ratajczak*

# pod Fredra RESTAURACJA

## *Valentine's Day Menu for a Romantic Candlelight Meeting*

### *For a good start straight from sunny Italy*

*A glass of Italian Prosecco to strengthen appetite*

### *Starters on platters, served to be shared for two*

*An exquisite trio of diverse yet classic tartares*

*Traditional with beef fillet with egg yolk, pickles and spices*

*Baltic with fresh salmon fillet with capers, fresh dill and shallots*

*Vegetarian with roast red beetroot topped with sheep's cheese*

*Oven baked hot bread served with country butter*

### *Main course*

*also for a shared feast in smaller pieces on platters served*

*Duck roasted in apples (2 legs), served with cranberry jam*

*Fresh-cut Polish roast beef steak from a real charcoal grill*

*Charcoal-grilled pork tenderloin with wild mushrooms in cream sauce*

*Homemade and handmade pan-fried dumplings "Kopytka"*

*Grilled potatoes, with the scent of an autumn bonfire*

*Pan-fried potatoes with aromatic rosemary and spices*

*Four lettuces - a mix of green vitamins*

*(shredded lettuce, iceberg lettuce, rucola, lamb's lettuce, cucumber, tomatoes, onions, olives.... lemon juice, oil, spices)*

### *Romantic Sweets for Love*

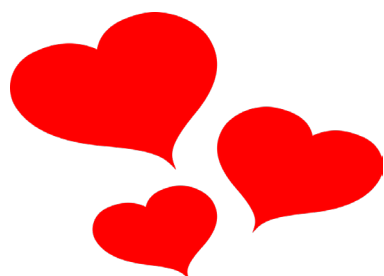
*Creamy dessert a'la Panna Cotta (for two to share)*

*served as one show, but in three scenes, with three, different sauces:*

*of fresh raspberries, with colonial vanilla and thick chocolate*

*Genuine Italian coffee to choose from according to your taste (espresso, americano, milk, etc.)*

*Price of the set: 249 pln/person*



*I warmly recommend!!!*

*Head Chef- Mariusz Ratajczak*