

pod Fredra RESTAURACJA

New Year's Eve 2024/25

As always, we warmly invite our regular guests, as well as all those who wish to spend this special evening in an old Polish atmosphere, feasting on delicious traditional Polish cuisine, naturally prepared under the supervision of our experienced Head Chef.

A New Year's Eve dinner in the heart of the bustling Old Town Market Square will allow you not only to savor the exceptional specialties of our cuisine but also to participate in the joyful celebration of the New Year amidst the illuminated stalls and cheerful crowds at one of the largest Christmas markets in Europe.

Due to the unique nature of this evening, we welcome our esteemed guests only by prior reservation, and we do not serve walk-in customers.

We do not organize a ball; instead, we invite you to a festive dinner with a special, exceptional menu.

The price depends on the chosen option.

Our renowned Head Chef, Mr. Mariusz Ratajczak, has prepared four different set menus for this special occasion (each includes a starter, soup, main course, and dessert). To place an order, please choose the menu option that suits you best, provide the time of arrival, and make the payment based on the selected offer after confirming your reservation.

We offer a well-stocked wine cellar, various beers, strong spirits from around the world, and colorful classic cocktails (paid according to the regular menu prices).

At the same time, we kindly inform you that we do not allow the consumption of beverages other than those purchased at our establishment.

The restaurant will be open from 7:00 PM to 1:00 AM.

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 from Polish highlands,
grilled and served with plums and whortleberries*

Soup

*Wild mushrooms (porcini) cream,
served with homemade cheese breadsticks*

Main course

*Cod fish fillet,
in company of cherry tomatoes and onion salad
Fried potatoes with rosemary and garden spices*

Dessert

Roasted pear topped with raspberry sauce and special egg liqueur

325,00 zł / 75,00 euro

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

www.podfredra.pl ; restauracja@podfredra.pl

pod **Fredra** RESTAURACJA

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

„Pod Fredrą”

2.

Starter

*Marinated salmon in Polish Baltic sea way (gravlax)
rolled with regional Polish cheeses “Łomnicki”, sweet and sour red onion,
dill, radish sprouts and olive oil*

Soup

*Traditional chicken broth,
served with small ravioli „Kolduny”, filled with beef and garlic*

Main course

*Goose (whole leg) marinated and roasted served with apples and cranberries.
Homemade diamond shaped potato dumplings „Kopytka”
Brussels sprouts fried with walnuts*

Dessert

Cheesecake topped with homemade hot raspberry sauce and pistachios.

345,00 zł / 80,00 euro

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„Pod Fredrą”

3.

Starter

*Crayfish "Raki" from Polish lakes stewed in cream sauce,
Served on the delicate potato cakes "Bliny" and topped with freshly cut thyme*

Soup

*Aromatic raspberry tomato cream
served with regional mozzarella-style cheese.*

Main course

*Beefsteak charcoal grilled and served with goose livers pate (foie gras)
Grilled potatoes spiced with garlic sauce
Fresh, green salads with tomatoes, cucumber and black olives*

Dessert

Homemade Tiramisu-style cake

390,00 zł / 90,00 euro

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„Pod Fredra”

4.

Starter

Salmon cold smoked Tartar accompanied by homemade pickles, green cucumber, onions, capers, fresh dill and olives oil

Warm starter

*„Pierogi”- handmade ravioli stuffed with deer meat (venison),
pan fried in butter and topped with cranberry jam
(3 pieces)*

Soup

Pheasant (wild game bird) consomme, with homemade noodles - spatzles

Main course

*Lamb shank (Stinco di Agnello)
baked and stewed with garlic and rosemary sauce
in the company of tomatoes
Boiled Silesian dumplings
French beans fried in butter with breadcrumbs*

Dessert

*Fresh strawberries with egg yolk sauce (zabaglione)
and mint leaves*

390,00 zł / 90,00 euro

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