

Wierzynek

— 1364 —

RESTAURACJA

SYLWESTER  
2023/2024



LET THE FEAST BEGIN!



## NEW YEAR'S EVE 2023/2024

### 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.

For this occasion our Chef's have prepared a special 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 2023/2024

### STANDARD PACKAGE TRADITIONAL MENU

#### MENU I

##### COLD APETIZER

SMOKED DEER TARTAR / SOUS VIDE YOLK /  
TRUFFLES / BOLETUS / CAPERS

##### WARM APETIZER

RAVIOLI WITH SEAFOOD / ZUCCHINI / BASIL

##### SOUP

VELVET CAULIFLOWER/TRUFFLE CREAM

##### INTERMEZZO

LEMON SORBET

##### MAIN COURSE

BEEF SIRLOIN / FOIE GRAS / JERUSALEM ARTICHOKE/  
RED WINE / CABBAGE

##### DESSERT

PISTACHIO CRÈME BRÛLÉE WITH NUT ICE CREAM / ALMOND CRUNCH

##### BEVERAGES

COFFEE, TEA, MINERAL WATER

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A midnight toast to welcome the New Year - a glass of champagne  
BOLLINGER SPECIAL CUVÉE BRUT, CHAMPAGNE FRANCE

Menu price for person / 690 pln



NEW YEAR'S EVE  
2023/2024

STANDARD PACKAGE  
VEGETARIAN MENU

MENU II

COLD APETIZER

COMPRESSED CUCUMBER/AVOCADO TARTAR

WARM APETIZER

RAVIOLI WITH BOLETUS / GARLIC / THYME

SOUP

VELVETY CAULIFLOWER & TRUFFLES CREAM

INTERMEZZO

LEMON SORBET

MAIN COURSE

TURBOT / BLACK LENTILS / CAULIFLOWER / BÉARNAISE SAUCE /  
CITRUS / VEGETABLE BROTH

DESSERT

PISTACHIO CRÈME BRÛLÉE WITH NUT ICE CREAM / ALMOND CRUNCH

BEVERAGES

COFFEE, TEA, MINERAL WATER

\*\*\*

A midnight toast to welcome the New Year - a glass of champagne  
BOLLINGER SPECIAL CUVÉE BRUT, CHAMPAGNE FRANCE

Menu price for person / 690 pln



NEW YEAR'S EVE  
2023/2024

GOLD PACKAGE  
TRADITIONAL MENU

MENU III

COLD STARTER

SMOKED DEER TARTAR / SOUS VIDE YOLK / TRUFFLES / BOLETUS / CAPERS

WARM APETIZER

RAVIOLI WITH SEAFOOD / ZUCCHINI / BASIL

SOUP

WILD BIRD CONSOMME WITH QUAIL

INTERMEZZO

LEMON SORBET

MAIN COURSE

BEEF SIRLOIN / FOIE GRAS / JERUSALEM ARTICHOKE /  
RED WINE / CABBAGE

DESSERT

PISTACHIO CRÈME BRÛLÉE WITH NUT ICE CREAM / ALMOND CRUNCH

COLD PLATE

A PLATTER OF ROASTED MEATS (DUCK GALANTINA WITH DRIED FRUITS AND NUTS /  
GAME PATE WITH SECHLONSKA PLUM / JUICY NECK WITH GARLIC AND ROSEMARY FLAVOR) /  
SPICY SHRIMP SERVED ON PUREE WITH AVOCADO / SALMON IN LEMON JELLY  
WITH QUAIL EGG / SALAD WITH TURKEY AND ANCHOIS SAUCE /  
SPINACH TART WITH DRIED TOMATO / BREAD MIX

BEVERAGES

COFFEE, TEA, MINERAL WATER

\*\*\*

A midnight toast to welcome the New Year - a glass of champagne  
BOLLINGER SPECIAL CUVÉE BRUT, CHAMPAGNE FRANCE

Menu price for person / 990 pln



## NEW YEAR'S EVE 2023/2024

### GOLD PACKAGE VEGETARIAN MENU

#### MENU IV

##### COLD APETIZER

COMPRESSED CUCUMBER/AVOCADO TARTAR

##### WARM APETIZER

RAVIOLI WITH BOLETUS / GARLIC / THYME

##### SOUP

VELVETY CAULIFLOWER & TRUFFLES CREAM

##### INTERMEZZO

LEMON SORBET

##### MAIN COURSE

TURBOT / BLACK LENTILS / CAULIFLOWER / BÉARNAISE SAUCE /  
CITRUS / VEGETABLE BROTH

##### DESSERT

PISTACHIO CRÈME BRÛLÉE WITH NUT ICE CREAM / ALMOND CRUNCH

##### COLD PLATE

PLATTER OF GRILLED VEGETABLES WITH EGGPLANT PUREE /  
SELECTION OF GOAT CHEESES (RED ONION JAM / CHILI HONEY) /  
MARINATED BEET CARPACCIO WITH SUNFLOWER COTTAGE CHEESE /  
MIX OF SALAD WITH VINAGRETTE SAUCE / TART WITH MUSHROOM /  
BREAD MIX

##### BEVERAGES

COFFEE, TEA, MINERAL WATER

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A midnight toast to welcome the New Year - a glass of champagne  
BOLLINGER SPECIAL CUVÉE BRUT, CHAMPAGNE FRANCE

Menu price for person / 990 pln



## NEW YEAR'S EVE 2023/2024

### PREMIUM PACKAGE FOOD & WINE PAIRING TRADITIONAL MENU

#### MENU V

##### COLD APETIZER

SMOKED DEER TARTAR / SOUS VIDE YOLK / TRUFFLES / BOLETUS / CAPERS

GLASS OF WINE 125 ML: ABBOTTS AND DELAUNAY LA METAIRE LANGUEDOC (FRANCJA)  
OR CHATEAU LE BRUILLEAU PESSAC-LEOGNAN BLANC (FRANCJA)

##### WARM APETIZER

RAVIOLI WITH SEAFOOD / ZUCCHINI / BASIL

KIELISZEK WINA 125 ML: JOSEPH DROUHIN MACON VILLAGES AOC (FRANCJA)  
OR THORLE SAULHEIM RIESLING KALKSTEIN (NIEMCY)

##### SOUP

WILD BIRD CONSOMME WITH QUAIL

##### INTERMEZZO

LEMON SORBET

##### MAIN COURSE

BEEF SIRLOIN / FOIE GRAS / JERUSALEM ARTICHOKE / RED WINE / CABBAGE

GLASS OF WINE 125 ML: CHATEAU LATOUR MARTILLAC GRAVES GRAND CRU AOC  
PESSAC LEOGNAN (FRANCJA) OR NEGRETTI BRICCO AMBROGIO BAROLO DOCG (WŁOCHY)

##### DESSERT

CHOCOLATE CAKE / RASPBERRY SAUCE / VANILLA ICE CREAM / FRUITS / FRESH MINT

GLASS OF WINE 125 ML: WINNICA AMELIE CABERNET CORTIS SWEET BOTRYTIS (POLSKA)  
OR WINNICA TURNAU SZLACHETNY ZBIÓR (POLSKA)

##### COLD PLATE

A PLATTER OF ROASTED MEATS (DUCK GALANTINA WITH DRIED FRUITS AND NUTS /  
GAME PATE WITH SECHŁOŃSKA PLUM / JUICY NECK WITH GARLIC AND ROSEMARY FLAVOR) /  
SPICY SHRIMP SERVED ON PUREE WITH AVOCADO / SALMON IN LEMON JELLY  
WITH QUAIL EGG / SALAD WITH TURKEY AND ANCHOIS SAUCE /  
SPINACH TART WITH DRIED TOMATO / BREAD MIX

##### BEVERAGES

COFFEE, TEA, MINERAL WATER

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A midnight toast to welcome the New Year - a glass of champagne  
BOLLINGER SPECIAL CUVEE BRUT, CHAMPAGNE FRANCE

Menu price for person / 1390 pln





## NEW YEAR'S EVE 2023/2024

### PREMIUM PACKAGE FOOD & WINE PAIRING VEGETARIAN MENU

#### MENU VI

##### COLD APETIZER

COMPRESSED CUCUMBER TARTAR / AVOCADO

GLASS OF WINE 125 ML: ABBOTS DELAUNAY EMBELLIE LA METAIRE (FRANCJA)

##### WARM APETIZER

RAVIOLI WITH BOLETUS / GARLIC / THYME

GLASS OF WINE 125 ML: WINNICA CZAJKOWSKI THOMA 6 PERFEKTO SAUVIGNON BLANC (POLSKA)

##### SOUP

VELVETY CAULIFLOWER & TRUFFLES CREAM

##### INTERMEZZO

LEMON SORBET

##### MAIN COURSE

TURBOT / BLACK LENTILS / CAULIFLOWER / BÉARNAISE SAUCE /  
CITRUS / VEGETABLE BROTH

GLASS OF WINE 125 ML: CHATEAU LE BRUILLEAU PESSAC-LEOGNAN BLANC (FRANCJA)

##### DESSERT

CHOCOLATE CAKE / RASPBERRY SAUCE / VANILLA ICE CREAM / FRUITS / FRESH MINT

GLASS OF WINE 125 ML: WINNICA AMELIE CABERNET CORTIS SWEET BOTRYTIS (POLSKA)

OR WINNICA TURNAU SZLACHETNY ZBIÓR (POLSKA)

##### COLD PLATE

PLATTER OF GRILLED VEGETABLES WITH EGGPLANT PUREE /  
SELECTION OF GOAT CHEESES (RED ONION JAM / CHILI HONEY) /  
MARINATED BEET CARPACCIO WITH SUNFLOWER COTTAGE CHEESE /  
MIX OF SALAD WITH GRILLED TOFU / TART WITH MUSHROOM / BREAD MIX

##### BEVERAGES

COFFEE, TEA, MINERAL WATER

\*\*\*

A midnight toast to welcome the New Year - a glass of champagne  
BOLLINGER SPECIAL CUVÉE BRUT, CHAMPAGNE FRANCE

Menu price for person / 1390 pln





**RESERVATION:**

phone : +48 728 873 473

e-mail: [jaroslaw.bielowicz@wierzynek.pl](mailto:jaroslaw.bielowicz@wierzynek.pl)

**Main Market Square 16, Kraków**

**[www.wierzynek.pl](http://www.wierzynek.pl)**