

## A Christmas Dinner in the Heart of Kazimierz

We warmly invite you to **Garnish Food & Wine** at 1891 |Garni Hotel for an unforgettable Christmas Eve dinner. In the magical atmosphere of Kraków's Kazimierz – a district where Jewish and Polish traditions have intertwined for centuries – we have prepared a festive menu that blends tradition with modernity. Accompanied by live music, share this special evening with your loved ones, savour exquisite dishes, and enjoy moments filled with warmth and holiday spirit.

### Christmas Eve Menu

#### SERVED MENU:

##### Starter:

Fried saffron milk cap mushrooms in cream / creamy rosemary mousse / spiced baguette

##### Soup:

Traditional red borscht with sourdough starter / mushroom-filled dumplings / "Suska Sechłońska" smoked plum

##### Main Course:

Carp in crispy breadcrumbs / horseradish mashed potatoes / cabbage with split peas

##### Dessert Drink:

Traditional Christmas compote of dried fruits

#### CHRISTMAS BUFFET:

##### Hot Buffet:

Dumplings with cabbage and mushrooms / Ukrainian-style dumplings / Dumplings with spinach

##### Savory buffet:

Salmon gravlax / citrus fruits / fresh dill  
Goose liver pâté / fig jam / spiced baguette  
Pike-perch in aspic / almonds / preserved lemons  
Hay-roasted beetroot / Tomme Chèvre cheese / walnuts / cranberry gel  
Mixed salad / cherry tomatoes / black olives / feta / vinaigrette dressing  
Herring in cream sauce with apple and onion  
Herring in Dijon mustard sauce  
Mixed salad with grilled chicken / pineapple / corn  
Traditional vegetable salad with Granny Smith apple  
Platter of roasted meats and regional cold cuts  
Selection of French cheeses  
Homemade bread

##### Sweet buffet:

Pear stewed in wine / anise & cloves / vanilla / buttery crumble  
Cheesecake with poppy seeds (Sero-Makowiec)  
Gingerbread / plum jam  
Mini tiramisu  
Cherry cake with crunchy topping  
Platter of filleted fruits

Dinner price: **299 PLN/p. person\***

\*A 10% service charge is added to each bill

