



FERREUS

MODERN ART DECO
HOTEL KRAKÓW

Christmas Eve Menu Served

MENU I - PRICE 120,00 PLN / PERSON

APPETIZER

Pea hummus/ crunchy vegetables/ toasted buckwheat

SOUP

Wild mushroom cream soup/ sour cream/ herb diablodka

MAIN COURSE

Dumplings with cabbage and mushrooms/ toasted almonds

DESSER

Plum crumble/ vanilla ice cream

DRINKS

Dried fruit compote, coffee, tea, water

MENU II - PRICE 130,00 PLN / PERSON

APPETIZER

*Herring marinated in warm spices/ pickled cucumber and pear
salsa/ red onion mousse*

SOUP

Red borscht/ dumplings with cabbage and mushrooms

MAIN COURSE

*Royal carp fillet/ confit potatoes/ caramelized Brussels
sprouts/ creamy porcini mushroom sauce/ parsley oil*

DESSER

Vanilla cheesecake/ fruits/ raspberry mousse/ dried chocolate

DRINKS

Dried fruit compote, coffee, tea, water



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MENU III - PRICE 140,00 PLN / PERSON

APPETIZER

Goose liver mousse/ forest fruits/ shortcrust tart

SOUP

Fish soup

MAIN COURSES

Duck breast/ cabbage and mushroom strudel/ plum mousse/ pickled pumpkin/ thyme sauce

DESSERT

Gingerbread semifreddo with dried fruits/ caramel/ nut crumble

DRINKS

Dried fruit compote, coffee, tea, water



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COLD BUFFET – PRICE: 170,00 PLN / PERSON

COLD BUFFET

Cold cuts from our smokehouse – pork loin, tenderloin, ham, bacon

Country-style sausage, kabanos

Pâté with cranberries and figs

Regional cheeses with fruit preserves

Herring with onions and apples

Greek-style fish

Traditional vegetable salad

Slow-roasted turkey with herbs and caper sauce

Salmon tartare

Dried fruit compote, coffee, tea, water

DESSERTS

Traditional Christmas Eve kutia

Vanilla cheesecake

Panna cotta with mango mousse

Nut mousse with cherry sauce

Crème brûlée

SIDE DISHES

Pickles, French mustard, horseradish, bread



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Christmas Eve Menu buffet

BUFFET- PRICE 170,00 PLN / PERSON

Dumplings with cabbage and mushrooms

Breaded carp fillet

Roasted pork loin with hunter's sauce

Salmon in caper sauce

Beetroot kaszotto with toasted sunflower seeds

Herb-seasoned potato wedges

Red borscht with cabbage and mushroom pattie

Wild mushroom cream soup with herb croutons

Dried fruit compote, coffee, tea, water