

The background of the entire poster is a dark, textured surface adorned with festive decorations. In the top left, there's a gold and silver masquerade mask. To its right, a large red rose is visible. Scattered throughout are gold and silver beads, red berries, and feathers. In the bottom right corner, another ornate masquerade mask is partially visible. The Bona Restaurant logo is positioned at the top center, featuring the word 'Bona' in a large, elegant, white script font, with 'RESTAURANT' in a smaller, white, sans-serif font directly beneath it.

Bona
RESTAURANT

NEW YEAR'S EVE DINNER 2025

31.12.2025 | 9:00 PM – 1:00 AM

Opera Glamour
– a Night Full of Sparkle and Emotion
Live Opera Music

An evening where the theatrical magic of opera
meets the luxury of New Year's Eve.

Full of finesse, drama, and class
– like the stage of a grand opera,
but with a modern, sparkling twist.

NEW YEAR'S EVE OPERA OF FLAVOURS

5-COURSE MENU

PRELUDE – AMUSE-BOUCHE

“Nota Leggera”

Mini beef tenderloin carpaccio with truffle mayo and gold flakes.

A delicate introduction, awakening the appetite like a quiet prelude to a grand spectacle.

ARIA – STARTER

“Aria di Mare”

Tuna tartare with mango, chili flakes, chive oil, parmesan crisp, and herb crostini.

An energetic and joyful piece, full of freshness and expression.

CRESCENDO – SOUP

“Vibrato di Zucca”

Butternut squash cream with a hint of ginger and orange,
served with crunchy Italian pumpkin seeds.

A soup that builds in flavour and intensity, stirring emotions like a powerful vibrato.

INTERMEZZO – PALATE CLEANSER

“Aria Fresca”

Lemon and basil granita with sparkling rose water.

A refreshing pause, preparing for the evening's climax.

FORTISSIMO – MAIN COURSE

“Aria di Mare Profondo”

Rosemary- and garlic-marinated lamb rack, salsify purée,
truffle-mint demi-glace, and golden beet glazed in honey and Sicilian orange juice.

A depth of flavour and a marine symphony, enchanting and leading into the operatic finale

CODA – DESSERT

“Gran Finale”

Chocolate tart with salted caramel ganache and crispy pistachio crumble,
served with raspberry mousse and fresh raspberries.

A spectacular, rich ending that leaves an unforgettable impression.

BEVERAGES:

Still water

Coffee & tea

A glass of champagne for the toast

329 PLN / PERSON

*Optional wine pairing available: 199 PLN / person

*A 10% service charge will be added to each order



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