

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

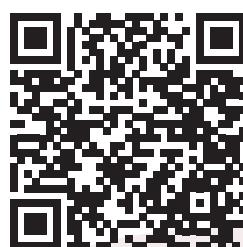
Coffee & tea

A glass of champagne for the toast

399 PLN / PERSON

*Optional wine pairing available: 199 PLN / person

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



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