



CHRISTMAS EVE OFFER FOR COMPANIES

SERVED MENU I

Starter:

Herring marinated in linseed oil, roasted beetroot, apple,
pickled onion, horseradish, dill, crispy pumpernickel

Soup:

Traditional Polish red borscht with mushroom and sauerkraut dumplings
Dumplings filled with sauerkraut and mushrooms

Main Course:*

Carp fillet

Potato purée with browned butter, sauerkraut with honey and caraway,
buttery sauce with a hint of lemon

Dessert:

Gingerbread / plum / caramel / vanilla
*Moist gingerbread, plums poached in red wine,
vanilla cream, caramel sauce, toasted nuts*

Beverages:

Water served in carafes

Coffee and tea served

Traditional dried fruit compote

129 PLN / per person

*Possibility to replace the fish dish with a vegetarian or meat option.



SERVED MENU II

Starter:

Smoked trout tartare
Beetroot, apple, horseradish, dill, trout roe

Soup:

Mushroom soup with łazanki noodles
*Porcini and bay bolete mushrooms, aromatic mushroom broth,
homemade łazanki noodles, cream*

Main Course: *

Cod tenderloin
*Porcini mushroom sauce, parsley root purée,
cabbage with mushrooms, beurre blanc, parsley chips*

Dessert:

Poppy seed / white chocolate / cherry / gingerbread / vanilla
*White chocolate cream, poppy seed sponge cake,
cherry, gingerbread crumble, vanilla*

Beverages:

Water served in carafes
Coffee and tea
Traditional Polish dried fruit compote

169 PLN / per person

*Possibility to replace the fish dish with a vegetarian or meat option.



COLD APPETIZERS AFTER DINNER

Herring in sour cream, apple, pickled onion, dill

Smoked salmon tartare, pickled cucumber, apple, horseradish, dill

Trout terrine, carrot, parsley root, vegetable stock aspic

Smoked salmon roulade, horseradish cream, spinach, lemon

Game pâté, red onion confit, pickled pear

Kashubian-style herring, tomato, onion, raisins, warming spices

Beetroot carpaccio, goat cheese, walnuts, rocket, pomegranate

Eggs stuffed with smoked trout mousse, chives, trout roe

Mini chicken aspic, root vegetables, egg, mustard

Mini sandwich with roasted pork loin, horseradish,
cranberry and pickled cucumber

85 PLN / per person



FESTIVE OPEN BAR

Fruit juices: apple, orange

Soft drinks

Mulled wine

Dry white wine

Dry red wine

119 PLN / per person (up to 4 hours)

SWEET BUFFET

Kraków-style cheesecake with raisins

Traditional rolled poppy seed cake with dried fruit and nuts

Christmas gingerbread with plum preserves and chocolate

Apple pie with cinnamon and crumble topping

Poppy seed and cheesecake layer cake with chocolate glaze

Chocolate cake with cherries and vanilla cream

Honey cake

Christmas fruitcake with dried fruit and rum

Carrot cake with vanilla cream and nuts

Gingerbread panna cotta with plum preserve

75 PLN / per person



ADDITIONAL ATTRACTIONS:

Live music (3 hours) - PLN 800

Christmas cookie decorating/baking activity - individually priced

INFORMATION:

Duration of a 4-course dinner - up to 4 hours

Duration of a buffet dinner - up to 7 hours

All prices above are net prices.

A 10% service charge will be added to each bill.

The buffet dinner is dedicated to groups of over 25 people.

Menu modifications are possible.





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Bona
RESTAURANT

