

NEW YEAR'S EVE DINNER

2023 / 2024

CAFE ORANZERIA RESTAURANT
HOTEL**** KOSSAK



M E N U

NEW YEAR'S EVE DINNER

START - 8:30 P.M.

DINNER - 9:00 P.M.

AMUSE BOUCHE

DUMPLING STUFFED WITH FROG LEGS IN PARSLEY SAUCE
LAMB CHOP IN GREEN CRUMBLE
RADISH STUFFED WITH PICKLED GINGER AND ENOKI MUSHROOMS
CUCUMBER MOJITO

FIRST STARTER

ST. JACOB MUSSELS WITH COINTREAU LIQUEUR
CAULIFLOWER AND HORSERADISH MOUSSE

SECOND STARTER

FIG STUFFED WITH BAKED PHEASANT, JUNIPER SAUCE

SOUP

WHITE ASPARAGUS SOUP WITH MORELS

MAIN

VENISON TENDERLOIN
CRANBERRY AND CHESTNUT SAUCE, CELERIAC MOUSSE
NUT CRUNCH, RED CABBAGE, ROASTED CARROTS

DESSERT

SEA BUCKTHORN JELLY, CARAMEL WITH VANILLA,
MERINGUE, CHOCOLATE GROUND

FINISH

ROQUEFORT CHEESE
WITH ORANGE MARMALADE, YEAST BRIOCHE

GLASS OF PROSECCO AT MIDNIGHT

C E N A : 590 PLN / PERSON

SOFT DRINKS AND ALCOHOL ARE NOT INCLUDED IN THE PRICE.



PLAC KOSSAKA 1, 31-106 KRAKÓW., TEL. +48 12 379 59 50,
MOBILE +48 664 463 059, E-MAIL: RESTAURACJA@CAFEORANZERIA.PL