



RESTAURACJA
GALICYJSKA

*unforgettable taste
of Polish cuisine*





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Option I

Welcome drink: "Grzaniec Galicyjski" - hot wine with orange

On the tables: mineral water, bread, pork lard, cottage cheese

Soup:

Traditional Polish Christmas Eve white borscht with egg

Main Dish:

*Royal breaded carp,
served with potato and fried cabbage with peas*

Dessert:

Homemade apple pie with whipped cream and ice cream

Beverages:

*Christmas Compote of dried fruits
Segafredo Coffee, Dilmah Tea,*

Wine:

House wine red or white (100ml)



The cost of dinner per person: 85,00 zł



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Option II

Welcome drink: "Grzaniec Galicyjski" - hot wine with orange

On the tables: mineral water, bread, pork lard, cottage cheese

Soup:

Mushroom cream in bread bowl

Main Dish:

*Whole trout marinated in herbs
served with fried jacket potatoes and boiled vegetables*

Dessert:

Cheesecake with strawberry mousse

Beverages:

*Christmas Compote of dried fruits
Segafredo Coffee, Dilmah Tea,*

Wine:

House wine red or white (100ml)



The cost of dinner per person: 90,00 zł



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Option III

Welcome drink: "Grzaniec Galicyjski" - hot wine with orange

On the tables: mineral water, bread, pork lard, cottage cheese

Starter:

Salmon patties in cheese sauce

Main Dish:

*Roll of turkey stuffed with mushrooms
served with mash potato and beetroot*

Dessert:

Apple with cinnamon, ice cream and whipped cream

Beverages:

*Christmas Compote of dried fruits
Segafredo Coffee, Dilmah Tea,*

Wine:

House wine red or white (100ml)



The cost of dinner per person: 95,00 zł



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Option IV

Welcome drink: "Grzaniec Galicyjski" - hot wine with orange

On the tables: mineral water, bread, pork lard, cottage cheese

Starter:

Herring serve on the onion with sour cream

Soup:

White borscht with egg and mushroom

Danie Głównie:

*Pork medallions in forest mushroom sauce
served with roast potatoes and boiled vegetable*

Dessert:

Fruit tart with caramel sauce and whipped cream

Beverages:

*Christmas Compote of dried fruits
Segafredo Coffee, Dilmah Tea,*

Wine:

House wine red or white (100ml)



The cost of dinner per person: 100,00 zł



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Option V

Welcome drink: "Grzaniec Galicyjski" - hot wine with orange

On the tables: mineral water, bread, pork lard, cottage cheese

Starter:

Christmas dumplings with mushrooms and cabbage

Soup:

Mushroom soup with noodles

Main Dish:

*Zander fillet in lemon sauce
served with mushroom risotto and boiled broccoli*

Dessert:

Chocolate cake with cherries sauce and whipped cream

Beverages:

*Christmas Compote of dried fruits
Segafredo Coffee, Dilmah Tea,*

Wine:

House wine red or white (100ml)



The cost of dinner per person: 110,00 zł



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Option VI

Welcome drink: "Grzaniec Galicyjski" - hot wine with orange

On the tables: mineral water, bread, pork lard, cottage cheese

Starter:

Grilled ewe's cheese with zucchini and cranberries

Soup:

The traditional beetroot soup with dumplings

Main Dish:

*Roast duck fillet with mushroom sauce
served with buckwheat and red cabbage*

Dessert:

*Duo of gingerbread with raisins
and poppy seed cake*

Beverages:

*Christmas Compote of dried fruits
Segafredo Coffee, Dilmah Tea,*

Wine:

House wine red or white (100ml)



The cost of dinner per person: 120,00 zł