

BLACK & WHITE

2019 NEW YEAR'S EVE

MENU

Cold buffet

- Beef carpaccio, coriander emulsion, beetroot gel, watercress, pickled cranberries
- Serrano ham, madeira, melon, mango mousse, fig with nigella seeds
- Deer tartare, bison grass powder, chocolate and totopos, cranberry caviar
- Roasted joint of wild boar, juniper, marinated 'gąski' mushrooms, pickled radishes
- Duck in maple smoke, compressed pineapple, pickled cherries
- Goose-liver parfait with Calvados, redcurrant jelly
- Salmon tartare, lime, habanero, tapioca, coriander emulsion
- Tuna, black sesame seeds, eggplant, tomatoes confit, jam of olives
- Causa with prawns, avocado, compressed pineapple with turmeric, chilli, tapioca
- Selection of smoked fishes: catfish, trout, sturgeon, salmon
- Goat cheese roasted with nigella seeds, marinated rhubarb, cucumber with coriander and chipotle
- Selection of pickles: tomatoes, radishes, cherries, zucchinis, chanterelles
- Antipasto with root vegetables, feta crisps with lime

Salads

- Rocket salad, chanterelles, avocado and peppers
- Goose, cranberries, hazelnuts and oranges
- Beef with pepper, red onion and roasted sesame seeds

Soups

- Creamy chowder with shrimps, corn, coriander and habanero

After midnight

- Consommé with 'kolduny' dumplings stuffed with goose and cranberries

Main dishes

- Guinea fowl with pistachios, redcurrant sauce, mousse of pumpkin and mango
- Duck in a mole sauce with chocolate and chilli, compressed pineapple with turmeric
- Lamb, chanterelles and juniper sauce, pickled radishes and cranberries
- Wild boar, blackberries and juniper sauce, red cabbage with Porto, salsify
- Masurian perch, cocktail tomato, white wine, garlic, olives, Aji Amarillo, coriander oil
- Shrimp satay with roasted coconut and macadamia nuts, salsa of tropical fruits
- Rice with coriander pesto, roasted cherry tomatoes in cayenne pepper
- Potatoes au gratin with salsify and parmesan
- Gnocchi with prosciutto and Fontina cheese
- Roasted root vegetables with buckwheat honey and cayenne pepper

Stations

- Oysters
- Paella de Marisco - Paella with seafood and saffron
- 'Pierogi':
 - zander and boletus, roasted cauliflower with truffle honey, pickled cranberries
 - duck, blackcurrant and chestnuts
 - ravioli with hare, mousse of caramelized radicchio, salsify crisp

Desserts

- Mini meringues: with elderberry mousse, with spirulina and pistachios, with rose mousse
- Pumpkin cheesecake with raspberry jelly
- Mousse with halva, chocolate, redcurrant and figs
- Coffee cake with elderberry and cardamom
- Coconut cake with lemon cream
- Coconut and chia pudding, passion fruit
- Mascarpone mousse with Cointreau, orange and strawberries
- Crema Catalana
- Panna cotta with chocolate, cinnamon and cranberry with chilli
- Selection of cakes: Cracow style cheesecake, cake with cream, WZ, apple pie, chocolate cake with pears and dried raspberries