



Menu prepared for **New Year's Eve** at  
restaurant

**„Pod Fredrą”**

**1.**

**Starter**

“Oscypek”, salted smoked sheep milk cheese,  
grilled and served with plums and whortleberries

**Soup**

Wild mushroom cream, served with homemade cheese bread

**Main course**

Cod fillet,  
in company of tomato and onion salad  
Fried potatoes with rosemary

**Dessert**

Roasted pear topped with raspberry sauce and egg liqueur

**179,00 zł**

Menu prepared for **New Year's Eve** at  
restaurant

## **„Pod Fredrą”**

**2.**

### **Starter**

Marinated salmon rolled in scandinavian way  
with choice of regional cheeses "łomnickie"

### **Soup**

Traditional chicken broth,  
served with small dumplings „kołduny”, filled with beef and garlic

### **Main course**

Goose leg,  
roasted with apple filled with cranberries  
Homemade dumplings „kopytka”  
Brussels sprouts with walnuts

### **Dessert**

Cheesecake topped with raspberry sauce

**199,00 zł**

Wrocław, Rynek-Ratusz 1 ; tel/fax (+48) 71 341 13 35  
[www.podfredra.pl](http://www.podfredra.pl) ; [restauracja@podfredra.pl](mailto:restauracja@podfredra.pl)

Menu prepared for **New Year's Eve** at  
restaurant

## **„Pod Fredrą”**

**3.**

### **Starter**

Polish style crayfish in cream,

Served on the potato cakes “bliny” and topped with fresh thyme

### **Soup**

Raspberry tomatoes cream with mozzarella style cheese

### **Main course**

Beefsteak, charcoal grilled and served with goose livers pate

Grilled potatoes spiced with garlic sauce

Fresh, green salad

### **Dessert**

Homemade Tiramisu-style cake

**199,00 zł**

Menu prepared for **New Year's Eve** at  
restaurant

## **„Pod Fredrą”**

**4.**

### **Starter**

Smoked salmon, chopped with pickles

### **Warm starter**

„Pierogi”- dumplings stuffed with deer meat,  
fried in butter and topped with cranberry jam

### **Soup**

Pheasant consommé, with homemade noodles

### **Main course**

*Lamb shank*

*baked and stewed with garlic and rosemary sauce  
in the company of tomatoes*

Boiled Silesian dumplings

French beans with bread crumbs

### **Dessert**

Fresh strawberries in egg yolk „kogel mogel”and mint leaves

**249,00 zł**

Wrocław, Rynek-Ratusz 1 ; tel/fax (+48) 71 341 13 35

[www.podfredra.pl](http://www.podfredra.pl) ; [restauracja@podfredra.pl](mailto:restauracja@podfredra.pl)