



PROJEKT  
STRZELNICA

# NEW YEAR'S EVE CELEBRATION



# NEW YEAR'S EVE MENU

**Start: 7pm**

## **Amuse-bouche**

Macerated wild salmon with beetroot

## **Starter**

Sirloin with lemon powder and oyster served with champagne granita

## **Starter**

Foie grass with port wine and ginger cake

## **Main Course**

Ray with chorizo, red wine and cuttlefish purée

## **Main Course**

Duck breast with [dark] chocolate, green pepper and orange gratin

## **Pre-dessert**

Melon sorbet with Bison Grass vodka and a Parma ham crisp

## **Deser**

Gorgonzola mousse with honey and wild cherry vodka

Tea or Coffee

**At 12am: Welcoming of the New Year 2019**  
with a glass of champagne and petit fours

**Price: 260 PLN per person**