

elixir

RESTAURANT BY DOM WÓDKI

NEW YEAR'S EVE DINNER

31. XII. 2024

A welcome glass of champagne

Appetizer

CARPACCIO

Roasted beetroot carpaccio with caramelized pear, goat cheese and nuts

Soup

FROM ROASTED CHESTNUTS

First Main Course

TRUFFLE RISOTTO WITH A WHEEL OF PARMESAN

Creamy carnaroli rice, boletus, black truffle, amber cheese

Intermezzo

LEMON SORBET WITH PASSION FRUIT CAVIAR

Second Main Course

DUMPLINGS

Green lentils, blanched spinach, dried tomatoes, butter emulsion

Dessert

MELBA WITH PINEAPPLE AND PEACH

Pineapple sorbet, mascarpone cream with tonka, peach tartlets

Rezerwacje: elixir@domwodki.pl / 22 828 22 11 / www.restauracjaelixir.pl



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31. XII. 2024

A welcome glass of champagne

Appetizer

WARSAW-STYLE OYSTERS

Warsaw-style oysters Baked oysters with young zucchini and peas and hollandaise sauce

Soup

CRAYFISH

Masurian crayfish broth, concasse tomatoes, dill, crayfish necks

First Main Course

TRUFFLE RISOTTO WITH A WHEEL OF PARMESAN

Creamy carnaroli rice, boletus, black truffle, amber cheese

Intermezzo

LEMON SORBET WITH PASSION FRUIT CAVIAR

Second Main Course

SADDLE OF VENISON

Marinated venison, chestnut puree, Madeira sauce

Dessert

MELBA WITH PINEAPPLE AND PEACH

Pineapple sorbet, mascarpone cream with tonka, peach tartlets

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