New Year's Eve Dinner

elixir
RESTAURANT BY DOM WÓDKI

NEW YEAR'S EVE DINNER MENU

by Michał Szcześniak

Amouse bouche

OYSTER

shallot / wine vinegar / lemon

TATAR

marinated beef /
creamy egg yolk / Antonius caviar

CONSUME

mushroom consommé / mushroom ravioli /
vegetables / nasturtium

COD

lobster / trout caviar / velouté sauce /
samphire / lemon emulsion

WELLINGTON

lobster / trout caviar / velouté sauce /
samphire / lemon emulsion

Chocolate Cake

Belgian chocolate / foie gras gelato / Jerusalem
artichoke / white chocolate

Petits fours

elixir

RESTAURANT BY DOM WÓDKI

NEW YEAR'S EVE VEGETARIAN MENU

by Michał Szcześniak

Amouse bouche

VEGETABLE OYSTER

oyster mushroom / wakame / teriyaki sauce

VEGETARIAN TARTAR

grilled vegetables /
pickled lemon / lovage

CONSUME

mushroom consommé / mushroom ravioli /
vegetables / nasturtium

TRUFLOWE RISOTTO

truffle / porcini /
Jerusalem artichoke / Bursztyn cheese

CAULIFLOWER

cauliflower steak / brown butter /
kale / spinach

Chocolate Cake

Belgian chocolate / bison grass gelato /
Jerusalem artichoke / white chocolate

Petits fours

elixir

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New Year's Eve Dinner

Join us for an exceptional New Year's Eve tasting dinner at ELIXIR by Dom Wódki, a place where tradition meets modernity.

For this special night, we offer
two tasting menu options:
• classic
• vegetarian
You can choose between two seating times:
5:00 PM – 8:00 PM
8:30 PM – 00:30 AM

Every guest receives a complimentary glass
of champagne with their dessert.

Price: **449 PLN per person**
+ 12.5% service charge

Reservations can be made
exclusively by phone or email:
📞 +48 22 828 22 11
✉ elixir@domwodki.pl

A 50% prepayment is required
to confirm your reservation.

Celebrate New Year's Eve in an atmosphere of elegance, flavour, and tradition — at Elixir, where for a decade we have been honouring the very best of Polish cuisine.

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