



NEW YEAR'S EVE FEAST

31 XII 2025

A sumptuous feast with a choice of
plant–mushroom or fish–meat dishes,
accompanied by
an exquisite selection of the finest spirits.

790 PLN / per person

RESERVATIONS:

KONTAKT@WYRAJ.NET

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WELCOME DRINK
CHYLICZKI CIDER, MAZOVIA, POLAND

AMUSE-BOUCHE
SMOKED EEL MOUSSE WITH WENDISH CAVIAR AND GARUM 

STARTERS (3 TO CHOOSE FROM)
ST NICHOLAS'S PORCINI ON BEET FOAM WITH TARRAGON CREAM,
THYME-INFUSED CABBAGE AND PARSNIP CRISP 

BIŁGORAJ "PIRÓG" WITH HORSERADISH CREAM, DILL OIL
AND DRIED FOREST MUSHROOM CRUMBLE 

VENDACE IN APPLE VINEGAR WITH SPICED OIL, SERVED ON CRISPY LEEK-ONION HAY,
WITH PICKLES, FARMHOUSE SMOKED CREAM AND SPRING-ONION OIL 

CRAYFISH TARTARE WITH BALTIC SEAWEED, SERVED ON A SHELL 

TRUFFLE WITH QUAIL FILLING ON EGG-YOLK EMULSION,
WITH FRESH POLISH TRUFFLE ON FOREST MOSS

RARE ROAST BEEF WITH PICKLED SHALLOT, CHILI,
FERMENTED BLACK-GARLIC EMULSION, JUNIPER OIL AND DRIED MUSHROOM CRUMBLE 

GODUN OF DADŽBOG

SOUPS (TO CHOOSE FROM)
FOREST MUSHROOM BROTH  or
CRAYFISH "ZALEWAJKA" 

DRINKING CHALICE

MAIN COURSES (TO CHOOSE FROM)

STUFFED CABBAGE ROLL (GOŁĘBEK) WITH GROATS AND LENTILS,
MUSHROOM SAUCE AND A LAYERED BAKE OF CELERY, ONION AND CABBAGE 

GOAT-CHEESE POLISH POTATO NOODLES WITH SAFFRON MILK CAPS, SAFFRON MILK CAP-BUTTER SAUCE,
SHREDDED CABBAGE WITH SPRING-ONION OIL, CRISPY SHALLOT AND GOAT-CHEESE FOAM 

STURGEON IN WHEY AND BROWN-BUTTER SAUCE, WITH SCORZONERA SIMMERED IN APPLE JUICE,
CREAMED JERUSALEM ARTICHOKE WITH TOASTED SUNFLOWER SEEDS AND ANTONIUS CAVIAR 

SADDLE OF VENISON WITH ROAST GRAVY AND MORELS, SMOKED MAMALIGA WITH SAVORY OIL,
RYE-BREAD CRUMBLE AND PARSLEY CRISP

DESSERTS & SWEETS (TO CHOOSE FROM)
HONEY CAKE WITH CANDIED PINE CONE AND MEAD 

KOGEL-MOGEL WITH RYE-BREAD CRUMBLE, WILD BLACKBERRY PRESERVE AND POLISH STARKA 

NEW YEAR'S TOAST
GOSTART, GOSTCHORZE, LUBUSZ, POLAND



vegan



vegetarian



fish



spicy



shellfish