




AVON
AJOW

CHRISTMAS OFFER

 NOVAWOLA



OFFER I

APPETIZERS SERVED ON THE TABLE

Selection of roast meats and sausages with horseradish sauce with beets

Fried cod fillet with tomato marinated vegetables "Greek style"

Herring with sour cream and linseed oil

Vegetable salad with mayonnaise

"Pierogi" stuffed with cabbage and mushrooms with linseed oil

SOUP

Christmas red borscht with mushroom dumplings

MAIN DISH

Duck leg with roast apple, cranberry and dumplings

or

Dumplings with cottage cheese and bread crumbs

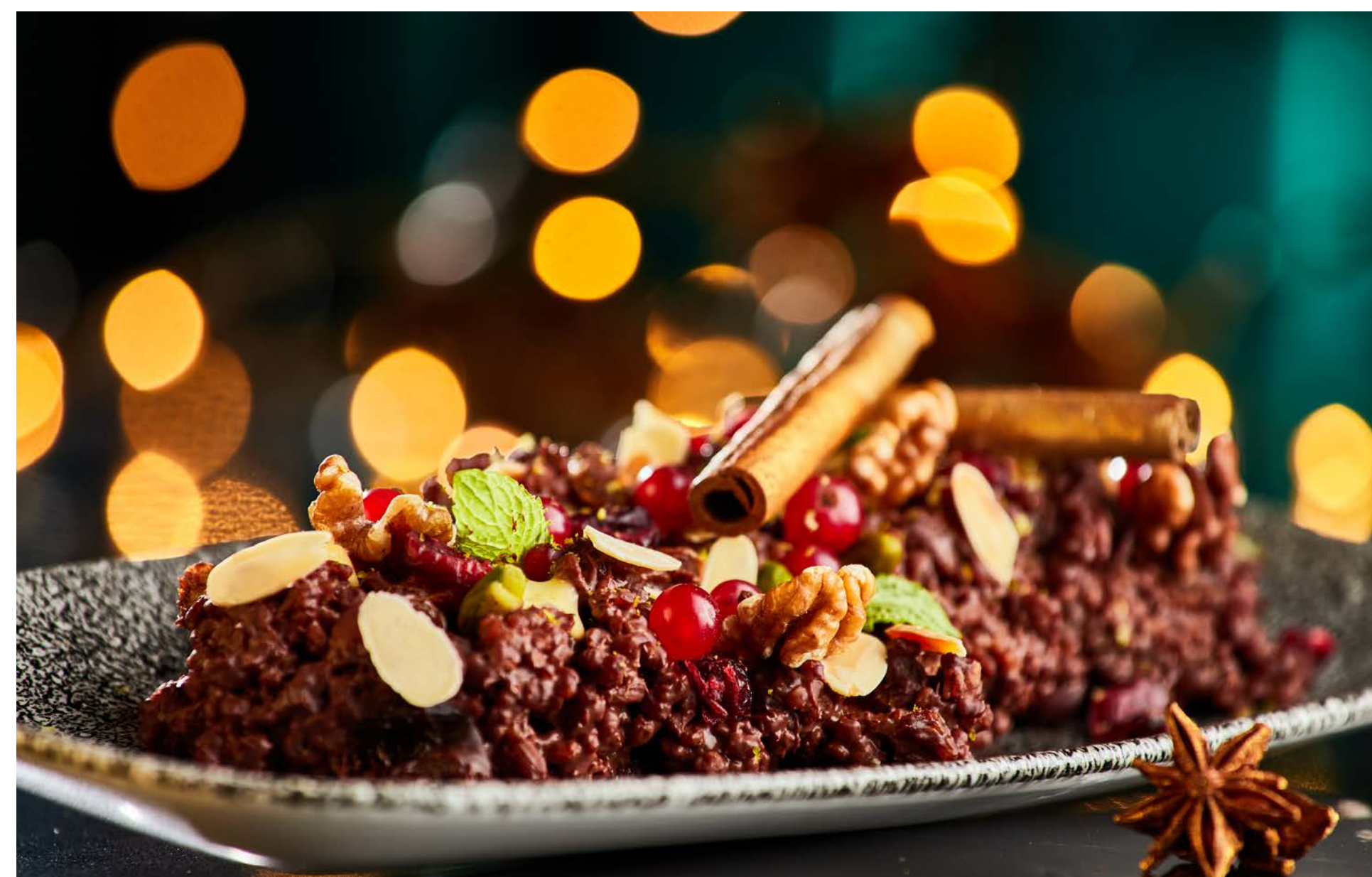
DESSERTS

Poppy seed cake

Christmas gingerbread cake

Kutya with dried fruits and nuts

Price: 205 PLN net per person
The price excludes 8% VAT and 14,5% service charge
The offer is valid for groups of up to 30 people



OFFER II

Dishes served on platters served on the table

COLD STARTERS

(please select 6 starters)

Selection of roast meats and sausages
with horseradish sauce with beets

Pork with egg and horseradish

Carp with jelly

Fried cod fillet with tomato marinated
vegetables "Greek style"

Herring with sour cream and linseed oil

Pikeperch and smoked salmon terrine
with herb sauce

Wild boar pate with cranberry
red onion jam

Marinated bull-trout
with pickles and honey-mustard sauce

Vegan tartar with side dishes

Vegetable salad with mayonnaise

Beef tartar with pickled vegetables

SOUPS (please select 2 soups)

Christmas red borscht with dumplings

Mushroom soup with sour cream
and homemade noodles

Creamy freshwater crayfish soup
with dill foam

Creamy beetroot soup with raspberries

MAIN DISHES (please select 3 dishes)

Trout fillet with almonds and broccoli

Salmon fillet with spinach and puff pastry

Roast duck with caramelized apples
and gingerbread sauce

Pork tenderloin with mushroom sauce

"Pierogi" with goose, fried onion and dried plum

"Pierogi" with cabbage in linseed oil

Lamb shank with beer sauce

SIDE DISHES (please select 2 side dishes)

Christmas cabbage

Red cabbage with raisins

Boiled potatoes

Roast potatoes

Dumplings

Fried beetroots

Seasonal vegetables

DESSERTS

Meringue with vanilla cream and edible gold

Christmas gingerbread cake

Chocolate moulleaux

Mini vanilla cheesecake

Christmas poppy seed cake

Kutya with dried fruits and nuts

Price: 270 PLN net per person

The price escludes 8% VAT and 14,5% service charge

The offer is valid for groups of up to 30 people



OFFER III

APPETIZERS SERVED ON THE TABLE

Selection of roast meats and sausages
with horseradish sauce with beets

Pork with egg and horseradish

Carp with jelly

Fried cod fillet with tomato marinated
vegetables "Greek style"

Herring with sour cream and linseed oil

Pikeperch and smoked salmon terrine
with herb sauce

Wild boar pate with cranberry
red onion jam

Marinated bull-trout
with pickles and honey-mustard sauce

Vegan tartar with side dishes

Vegetable salad with mayonnaise

Beef tartar with pickled vegetables

HOT SERVED STARTER

"Pierogi" stuffed with cabbage
and mushrooms with linseed oil

SOUP

Christmas red borscht with dumplings

or

Mushroom soup with sour cream
and homemade noodles

MAIN DISH

Duck leg with roast apple, cranberry and dumplings

or

Salmon fillet with spinach and puff pastry
with braised leeks

or

Dumplings with cottage cheese and bread crumbs

DESSERTS

Meringue with vanilla cream and edible gold

Christmas gingerbread cake

Chocolate moulleaux

Mini vanilla cheesecake

Christmas poppy seed cake

Kutya with dried fruits and nuts

Price: 330 PLN net per person
The price escludes 8% VAT and 14,5% service charge
The offer is valid for groups of up to 30 people





CHRISTMAS OFFER

CHRISTMAS BUFFET

 NOVAWOLA

CHRISTMAS BUFFET

COLD STARTERS

Selection of roast meats and sausages
with horseradish sauce with beets

Beef tartar with pickled vegetables

Carp with jelly

Fried cod fillet with tomato marinated
vegetables "Greek style"

Herring with sour cream and linseed oil

Pikeperch and smoked salmon terrine
with herb sauce

Marinated bull-trout
with pickles and honey-mustard sauce

Vegetable salad with mayonnaise

SOUPS

Christmas borscht with dumplings

Mushroom soup with sour cream
and homemade noodles

MAIN DISHES

Trout fillet with almonds and broccoli

Roast duck with caramelized apples
and gingerbread sauce

Pork tenderloin with mushroom sauce

Braised beef with mushroom sauce

"Pierogi" with cabbage in linseed oil

SIDE DISHES

Roast vegetables

Dumplings

Fried beetroots

LIVE COOKING STATION

Roast pork ham with spicy
marinade, bison grass sauce

DESSERTS

Christmas gingerbread cake

Chocolate moulleaux

Mini vanilla cheesecake

Christmas poppy seedcake

Kutya with dried fruits and nuts

Price: 270 PLN net per person
The price escludes 8% VAT and 14,5% service charge
The offer is valid for a minimum of 30 persons



SOFT BEVERAGE PACKAGE

Coca-Cola, Fanta, Sprite, Tonic

Fruit juices: apple, orange,
grapefruit

Mineral water

Selection of freshly ground coffees: Espresso,
Caffè Latte, Caffè Crema, Cappuccino, Hot chocolate

A selection of exclusive teas from around the world

Price: 55 PLN net per person
(service time: up 4 hours)

The price excludes 23% VAT and 14,5%
service charge

OPEN BAR PACKAGE I

Coca-Cola, Fanta, Sprite, Tonic

Fruit juices: apple, orange,
grapefruit

Mineral water

Selection of freshly ground coffees: Espresso,
Caffè Latte, Caffè Crema, Cappuccino, Hot chocolate

A selection of exclusive teas from around the world

Sparkling wine

White wine

Red wine

Local beer

Price: 165 PLN net per person
(service time: up 4 hours)

The price excludes 23% VAT and 14,5%
service charge

OPEN BAR PACKAGE II

Coca-Cola, Fanta, Sprite, Tonic

Fruit juices: apple, orange,
grapefruit

Mineral water

Selection of freshly ground coffees: Espresso,
Caffè Latte, Caffè Crema, Cappuccino, Hot chocolate

A selection of exclusive teas from around the world

Sparkling wine

White wine

Red wine

Local beer

Ostoya vodka

Jack Daniel's Tennessee Whiskey

Beefeater London Dry Gin

Martini Bianco / Rosso / Extra Dry

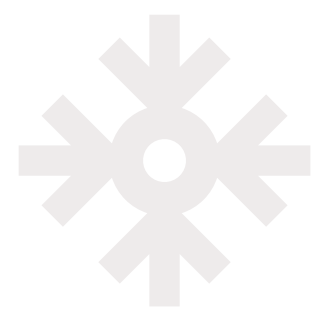
Campari

Aperol

and cocktails prepared
on the basis of above-mentioned alcohols

Price: 225 PLN net per person
(service time: up 4 hours)

The price excludes 23% VAT and 14,5%
service charge





NOVA
WOLA

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