

Karczma Lwowska

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New Year's Eve 2024-25

We are pleased to present you with an offer to spend the New Year's Eve in our restaurant, especially for the 30th anniversary of our uninterrupted activity. New Year's Eve dinner in the bustling Old Town Square will not only allow you to enjoy the specialties of our traditional Polish cuisine, but also to join in the New Year's celebration among the lively crowd and colorful stalls of one of the largest Christmas markets in Europe

*Guests will be admitted only upon prior reservation.
Random people from "outside" will not be allowed in.
We do not organise a ball - we invite you to a gala dinner
in a traditional Old Polish atmosphere.*

*A variety of cold starters, served on platters, will be waiting for all guests on the tables.
After that, we will serve a hot appetizer for everyone.
Then, to choose from, our renowned chef has prepared four different sets,
especially for this evening.*

The price of dinner depends on the set you choose.

*To make a reservation, please provide the number of people, time of arrival,
selecting a specific menu option for each participant
and payment of its value by bank transfer or on the spot in the restaurant
after prior confirmation of seat availability.*

*Our very rich offer of wines, beers, drinks, strong spirits from all over the world
as always will be at your disposal.
(additionally paid according to prices on the regular menu)
beverages other than those purchased in our premises.*

*However we kindly inform that there is no possibility of using Your own alcohol and
other drinks than bought in our local.*

The restaurant will be open during the following hours 19:00-02:00

*You are cordially invited, head chef
Aleksander Rybiński*

Karczma Lwowska

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Traditional Polish cuisine - eastern recipes

- 30 years serving best polish food -

New Year's Eve 2024-2025

*Menu prepared for the Old Polish New Year's Eve feast
for guests of the restaurant „Karczma Lwowska”*

*Cold starters mixed on platters served
to all guests directly to their tables*

Marinated wild mushrooms (Slippery Jack)

*Classic Tartare of fresh beef tenderloin, handmade chopped, with
yolk, cucumber, fresh paprika, pepper, onion and mushrooms prepared*

Polish country ham (from our smokehouse) with beetroot spiced with horseradish

Our pâté, baked from all kinds of meat, with currant sauce

Baltic style marinated salmon (gravlax) with mustard sauce served

Vegetable traditional salad prepared in the grandma's way

Spiced marinated pears, Cucumbers from the barrel

Old Polish special homemade lard, real cottage Butter

Old Polish bread, white wheat bread

Hot appetizer served for all Guests

Traditional Polish filled ravioli “Pierogi”

(Potato and cottage cheese, Meat, Cabbage and wild fungi)

(3 different pcs)

- everything above included in the price of each menu version -

Wrocław, Rynek 4

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Karczma Lwowska

Restauracja

Version I

For a good start and to begin feast with a full table ...

Cold starters on platters (for each table)

Hot starter served individually (for everyone)

– according to the offer for all guests, presented at the beginning -

Soup

Leek creamy soup, whitened with cottage cream with roasted pumpkin seeds, black sesame and herb croutons from the pan

Main course

Salmon roasted on a charcoal grill (without fishbones), served with zucchini spiced with peperoncino and fresh herbs

Jacket potatoes, charcoal grilled

(served with yoghurt and dill sauce)

Green salad of fresh vegetables with lemon and oil seasoned

Sweets for dessert

Viennese cheesecake, served with homemade hot raspberry sauce, (accompanied by fruit and whipped cream)

Total price of the whole menu for 1 person

(cold mixed starters, hot starter, soup, main course, dessert)

325 zł / 75 Euro

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Version II

For a good start and to begin feast with a full table ...

Cold starters on platters (for each table)

Hot starter served individually (for everyone)

– according to the offer for all guests, presented at the beginning -

Soup

*Traditional chicken broth,
served with small handmade special dumplings „kołduny”,
filled with meat*

Main course

*“Barbarie” Duck (two legs) baked the Old Polish way in apples
with lemon, honey and fresh herbs, served with cranberries
Homemade handmade dumplings “Kopytka” fried in a pan
Red cabbage in Lviv style, seasoned with apple juice*

Sweets for dessert

*Flaming Cup of strawberry, cherry and blueberry ice cream
served with fruit, toppings and whipped cream*

*Total price of the whole menu for 1 person
(cold mixed starters, hot starter, soup, main course, dessert)*

365 zł / 85 Euro

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Version III

For a good start and to begin feast with a full table ...

Cold starters on platters (for each table)

Hot starter served individually (for everyone)

– according to the offer for all guests, presented at the beginning -

Soup

*Traditional polish red borscht with meat ravioli-“uszka”
(hand-made) with veal, garlic and herbs*

Main course

*Beefsteak from charcoal grill served with freshly ground pepper and
Leopoldian sauce with plums and horseradish*

Pan fried potatoes with bacon, and spices

Chanterelles (wild mushrooms) stewed in cream with onion and dill

Sweets for dessert

*Home-made apple pie with crumble and cinnamon
accompanied by dried fruits, a scoop of ice cream, and vanilla sauce*

*Total price of the whole menu for 1 person
(cold mixed starters, hot starter, soup, main course, dessert)*

390 zł / 90 Euro

Karczma Lwowska

— Restauracja —

Version IV Old Polish Feast - for min 4 people

For a good start and to begin feast with a full table ...

Cold starters on platters (for each table)

Hot starter served individually (for everyone)

– according to the offer for all guests, presented at the beginning -

Soup

*Sour-rye soup “Żurek” served in a bowl made of bread,
with boiled egg and white sausage*

*Main course - grilled meats served on flaming platters
To eat to full, as it used to be in the old days (min for 4 people)*

Pork tenderloin rolled with mushrooms

Chicken rolls with sheep's cheese and smoked meat

Beef tenderloin shashlik with pepper, onion and zucchini

Smoked ribs, grilled with spices

Hunter's pork with plums and rosemary

Beef sirloin steak with a slice of bacon

Fried diamond-shaped potato dumplings “Kopytka”

Silesian dumplings with breadcrumbs

Fried potatoes with spices

Jacket potatoes with garlic sauce

Forest mushrooms stewed in cream with onion and fresh parsley

Green beans with butter, breadcrumbs, peperoncino and Garlic

“Four salads”

(Plate of fresh greens: rocket, corn lettuce, iceberg lettuce, shredded lettuce

Accompanied by green cucumbers, cherry tomatoes and onions)

Platters of various home-made cakes and sweets (mix)

*(Baked apple, ice cream scoops, apple pie, cheesecake, poppy seed cake, nougat...
served with fruit, sauces, whipped cream, nuts and dried fruits ...)*

Total price of the whole menu for 1 person

(cold mixed starters, hot starter, soup, main course, dessert)

390 zł / 90 Euro

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