

New Year's Eve 2023

Stay package 30.12.2023 - 01.01.2024

from 835 PLN/os. per person

- 2 nights in a double Hilton Guest Room *
- A unique New Year's Eve tasting dinner
at the Mercato & F32 Restaurant**
- Welcoming the New Year on terraces overlooking Gdańsk
- New Year's Eve and New Year's Eve breakfast buffets
- Access to the wellness area with a swimming pool on the
5th floor, view of the Motława River and the panorama
of the Old Town
- Access to the sauna area (dry and steam)
- 10% discount on relaxation and beauty treatments***
at Urban Spa
- Free accommodation for children up to 12 years of age

*upgrade to a deluxe/suite room at an additional cost

**drinks are charged additionally

***discount from standard individual prices

Selection of wines for New Year's Eve dinner cost 399 pln/ per person.



New Year's Eve

TASTING GALA DINNER

VEGETARIAN VERSION



- AMUSE BOUCHE -

- STARTER -

TROUT / HOLLANDAISE SAUCE / APPLE / BERGAMOT

- SOUP -

WAGYU BEEF CONSOMMÉ

- INTERMEZZO -

Fish course

LALANDA AMBERJACK / SALMON CAVIAR / CAULIFLOWER / DASHI /
CELERY ROOT / LANGOUSTINES

Meat course

VENISON COMBER / RED CABBAGE / BEETROOT / DEMI GLACE

- PRE DESSERTS -

- DESSERT -

ORANGE SPONGE CAKE / ORANGE IN TRIPLE SEC / GINGER JELLY /
DRY ORANGE ICE CREAM

- PETITS FOURS -

- AMUSE BOUCHE -

- STARTER -

TOMATO TARTARE / LOVAGE / SHALLOT / ROASTED SUNFLOWER SEEDS

- SOUP -

MUSHROOM CONSOMMÉ / POTATO / MOREL / DILL

- INTERMEZZO -

Course I

CAULIFLOWER / HONEY / NUTS

Course II

BEETROOT / BLUE CHEESE / CARAMELIZED ONION / RED CABBAGE

- PRE DESSERTS -

- DESSERT -

ORANGE SPONGE CAKE / ORANGE IN TRIPLE SEC / GINGER JELLY /
DRY ORANGE ICE CREAM

- PETITS FOURS -

New Year's Eve

TASTING GALA DINNER WITH WINE SELECTION

VEGETARIAN VERSION



- AMUSE BOUCHE -

MONTELVINI PROSECCO EXTRA DRY, GLERA, WŁOCHY - 100 ML

- STARTER -

TROUT / HOLLANDAISE SAUCE / APPLE / BERGAMOT
MAJĄTEK DRZEWCZE, RIESLING, POLSKA - 100 ML

- SOUP -

WAGYU BEEF CONSOMMÉ
WINNICA TURNAU ROSE, RONDO/REGENT, POLSKA - 100 ML

- INTERMEZZO -

LALANDA AMBERJACK / SALMON CAVIAR / CAULIFLOWER / DASHI /
CELERY ROOT / LANGOUSTINES
DOMAINE CHANSON VIRE-CLESSE, CHARDONNAY, FRANCJA - 100 ML

VENISON COMBER / RED CABBAGE / BEETROOT / DEMI GLACE
LE GODE BRUNELLO DI MONTALCINO, SANGIOVESE, WŁOCHY - 100 ML

- PRE DESSERTS -

- DESSERT -

ORANGE SPONGE CAKE / ORANGE IN TRIPLE SEC / GINGER JELLY /
DRY ORANGE ICE CREAM
CARDENAL MENDOZA ANGELUS, HISZPANIA - 40 ML

- PETITS FOURS -

- AMUSE BOUCHE -

MONTELVINI PROSECCO EXTRA DRY, GLERA, WŁOCHY - 100 ML

- STARTER -

TOMATO TARTARE / LOVAGE / SHALLOT / ROASTED SUNFLOWER SEEDS
VILLA WOLF ROSE, PINOT NOIR, NIEMCY - 100 ML

- SOUP -

MUSHROOM CONSOMMÉ / POTATO / MOREL / DILL
Domaine Chanson Beauregard, Pinot Noir - 100 ml

- INTERMEZZO -

CAULIFLOWER / HONEY / NUTS
KENDAL JACKSON VINTNER'S RESERVE, CHARDONNAY, U.S.A. - 100 ML

BEETROOT / BLUE CHEESE / CARAMELIZED ONION / RED CAB
BAGE
G. RIZZARDI POJEGA VALPOLICELLA RIPASSO, CORVINA/CORVINIONE/RONDINELLA,
WŁOCHY - 100 ML

- PRE DESSERTS -

- DESSERT -

ORANGE SPONGE CAKE / ORANGE IN TRIPLE SEC / GINGER JELLY /
DRY ORANGE ICE CREAM
CARDENAL MENDOZA ANGELUS, HISZPANIA - 40 ML

- PETITS FOURS -

