

OSCARS NIGHT

# NEW YEAR'S EVE

2025 / 2026

31 December 2025

8 pm - 2 am



FLOOR  
**N2**  
RESTAURANT



## SEAFOOD STATION

### **Gillardeau Oysters Florentine Style**

mignonette sauce, cucumber with white balsamic vinegar, coriander and chili

### **Prawns in white wine with chili**

### **Mussels in butter**

parsley

### **Grilled octopus with herb butter**

### **St. James's clams in shells**

saffron dressing

### **Charred salmon**

trout roe



## COLD BUFFET

### **Italian cold cuts**

San Daniele, mortadella with pistachios, prosciutto Cotto, Bresaola, salami

### **Selection of Polish cold cuts**

### **Cheese boards with condiments**

### **Salmon tartare**

capers, chives, shallots, black pepper aioli, tabasco

### **Stuffed beef carpaccio**

mussels, fennel, balsamic vinegar

### **Caprese with tuna and colorful tomatoes**

capers, pickled red onion, citrus dressing

### **Matjas herring in cream**

pickled boletus, gherkin, lemon, onion

### **Turkey in malaga**

peach

### **Steak tartare**

pickles, sprat, fried quail egg

### **Pork knuckle terrine wrapped in bacon**

French mustard, horseradish, gherkin

### **Jellied veal trotters**

spirit vinegar, horseradish mousse

### **Octopus salad**

baked potatoes, peppers, coriander dressing

### **Salad with Gorgonzola cheese**

dark grapes, celery, apple, walnuts

### **Potato salad**

bacon, pickled cucumber, gouda, mustard sauce

### **Salad Bar with add-ons**

Mixed salads, romaine lettuce, rolo rosso, radichio, frieze,  
grilled artichokes, sun-dried tomatoes,  
kalamata, marinated zucchini, confit tomatoes, padron peppers, squash  
vinaigrette, agurula dressing, balsamic vinegar,  
Basil pesto, saffron aioli, romesco, thousand island,  
lemon aioli with chili, salsa verde



## BREAD SELECTION

Home made breads

Focaccia

Grissini

Breadsticks with sun-dried tomatoes and olives

flavored butters:  
mushroom, garlic, pepper

## SOUPS

Onion soup  
garlic croutons, Gruyere cheese

Lobster bisque  
fennel, chives

## HOT BUFFET

Beef Bourguignon  
caramelized carrots

Duck confit  
celery, Calvados

"Petit pousin"  
chicken, bacon, red wine sauce

Salmon Label Rouge  
mussels, capers, Bois Boudrin sauce

Vegan Cordon Bleu  
cashew aioli, Ratatouille

Gratin dauphinois

Wellington with mushrooms and chestnuts



## DESSERTS

**Chocolate**  
pistachio, baklava

**Mango lassi**  
dark chocolate

**Strawberry mousse**  
lychee, Cointreau

**Praline cube**  
edible gold

**Tart**  
coconut, pineapple, Passoa liqueur

**Almond mousse**  
roasted peaches

**Canolli**  
chocolate, hazelnuts

## LIVE COOKING STATION

**Homemade pastas with addons**  
Chicken, seafood, basil pesto, tomato sauce, Alfredo sauce

**Veal with truffles**  
Supreme sauce, winter truffle

**Baby chickens stuffed with mushrooms**  
marjoram sauce



## BEVERAGES

**Welcome drink**  
**White wine**

**Red wine**

**Draft beers:**  
Książęce, Peroni

**Cocktails based on**  
Finlandia Vodka, Buffalo Trace Bourbon, Tanqueray Gin, Plenteray Bum

**A glass of champagne at midnight**

**Soft drinks**  
Water, Pepsi, 7Up, Mirinda, Fruit juices

**Tea**

**Coffee**





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## TABLE

Regular

**1050 PLN**

## TABLE

Deluxe

*a table by the window*

**1250 PLN**

## RESERVATIONS

+48 22 630 50 96

[floorno2@presidential.pl](mailto:floorno2@presidential.pl)

The price includes:

dinner buffet, welcome drink

a package of alcoholic and non alcoholic beverages

and a glass of champagne at midnight.

All prices are given per person and include VAT

and service charge.

The reservation is guaranteed by prepayment.