

FLOOR NO.2  
& WARSAW PRESIDENTIAL HOTEL PRESENTS

“AMAZING  
PLACE AND  
FOOD”

"A MASTERPIECE"

- Warsaw Hotel Presidential Guests -

"BEST EVENT  
OF THE  
YEAR"

# HOLLYWOOD

*style night*

NEW YEAR'S EVE 2025/2026

dresscode: red carpet elegance

GRUDZIEN  
DECEMBER

31

20:00 - 2:00  
8 P.M. - 2 A.M.

REZERWACJE / RESERVATIONS:  
FLOORNO2@PRESIDENTIAL.PL

# 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**

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**

chorizo, 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 add-ons**  
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**

**Książęce draft beer**

**Peroni beer**

**Cocktails based on**

Finlandia Vodka, Buffalo Trace Bourbon, Tanqueray Gin, Plenteray Rum

**A glass of champagne at midnight**

**Soft drinks**

Water, Pepsi, 7Up, Mirinda, Fruit juices

**Tea**

**Coffee**



# HOLLYWOOD

## *style night*

**NEW YEAR'S EVE 2025/2026**

**T A B L E**

Regular

**1050 PLN**

**T A B L E**

Deluxe

*a table by the window*

**1250 PLN**

**R E S E R V A T I O N S**

+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.