FLOOR NO.2 & WARSAW PRESIDENTIAL HOTEL PRESENTS

"AMAZING PLACE AND FOOD"

"A MASTERPIECE"

"BEST EVENT OF THE YEAR"

– Warsaw Hotel Presidential Guests

HOLLY MONTON Style registration

NEW YEAR'S EVE 2025/2026

dresscode: red carpet elegance

GRUDZIEŃ DECEMBER 31

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

REZERWACJE / RESERVATIONS: FLOORNO2@PRESIDENTIAL.PL



COLD BUFFET

Italian cold cutsSan 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 roso, 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



Chocolate pistachio, baklava

Mango lassi dark chocolate

Strawberry mousse lychee, Cointreau

Praline cube edible gold

Tart coconut, pineapple, Passoa liqueur

Almond mousse roasted peaches

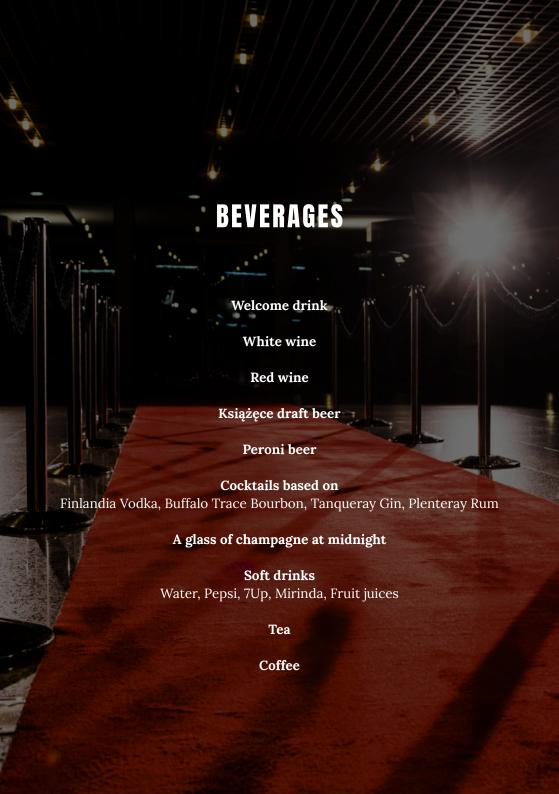
Canolli chocolate, hazelnuts

LIVE COOKING STATION

Homemade pastas with add-ons chicken, seafood, basil pesto, tomato sauce, Alfredo sauce

Veal with trufflesSupreme sauce, winter truffle

Baby chickens stuffed with mushrooms marjoram sauce



NEW YEAR'S EVE 2025/2026

ABLE Regular

1050 PLN

1250 PL

RESERVATIONS

+48 22 630 50 96 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.