

A photograph of a table set for an Easter brunch. In the center is a white wicker basket filled with colorful Easter eggs (yellow, pink, green, blue) and tied with a light blue ribbon. To the left, a white plate holds several hard-boiled eggs. To the right, a white bowl contains a salad with hard-boiled eggs and a fork is placed nearby. In the background, there are wine glasses, a water glass, and a pitcher of milk being poured into a bowl. The background is softly blurred, showing a dining room with white-clothed tables and a window with a view of a city.

Easter
BRUNCH
APRIL 5 & 6

01:00 PM - 05:00 PM

WARSAW PRESIDENTIAL HOTEL
FLOOR NO.2

Menu
EASTER
MONDAY

APPETIZERS

Smoked salmon, honey, mustard, smoked pepper

Herring with cranberries, hazelnuts

Octopus carpaccio, pineapple, cucumber, pomegranate

Beef tartare, marinated mushrooms, gherkins

Turkey aspic with vegetables

Baked pork loin with prunes in meat jelly

Selection of homemade cold cuts, lard, pickled cucumbers

Flatbreads with goat cheese and parsley pesto

Quail egg pralines in nut coating

SALADS

Potato salad, caramelized white sausage, honey, whole grain mustard

Polish style vegetable salad

Layered salad „Szuba”, egg, beetroot, carrot, potato

Celery salad, ham, egg

Asparagus salad, egg, strawberries, balsamic dressing

STUFFED EGGS

Bacon, olive powder, mayonnaise

Mushrooms, truffle olive oil

Smoked salmon, caviar

SALAD BAR

Mixed salad leaves, marinated olives, grated cheese, croutons,

Vinaigrette sauce, Caesar dressing, seeds, dried fruits, nuts,
marinated radishes, pickled cucumbers, tomatoes, pickled peppers

Menu
EASTER
MONDAY

BREAD STATION

olive oil, butter

SOUP

Easter horseradish soup, eggs

“Zalewajka” Polish bacon and potato soup

MAIN COURSE

White sausage, onion, wild garlic, horseradish

Cod, horseradish and nuts crust

Duck breast, apples, red cabbage

Roast beef stuffed with bacon, carrot, onion,
rosemary

Veal dumplings, onion, bacon

Meatball roulade with eggs, cream sauce

Baked vegetables, asparagus

Potatoes, wild garlic, olive oil

LIVE COOKING

Pasta, Risotto, chicken, prawns, mussels, grilled vegetables, spinach,

sauces: tomato, cream, pesto, additives

SEA FOOD STATION

Oyster, prawns, sea food

Menu
NIEDZIELA
WIELKANOCNA

DESSERTS

„Sękacz”, traditional layered cake

“Kogel mogel”, cream of egg yolk beaten with sugar, strawberries

Cake with dried fruits

Walnut cake with coffee cream

Apple pie, almond shortbread

“Krakowski” cheesecake

„Pijak” cake, poppy seeds, custard cream, vodka, cocoa

CHOCOLATE FOUNTAIN WITH ADDITIONS

DRINKS

Prosecco

White and red wine

Książęce beer

Soft drinks

Coffee, tea

PRICE

PRICE PER PERSON:	395 PLN
CHILDREN up to 4 years old:	Free of Charge
CHILDREN aged 5-12 years:	50% of the price

A 100% prepayment is required at the time of booking.
A 10% service charge will be added to final bill.

RESERVATIONS

floorno2@presidential.pl
+48 22 630 50 96