



THE BURLESQUE NIGHT

NEW YEAR'S EVE
2026/2027

31

GRUDNIA
DECEMBER

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

DRESSCODE: CABARET GLAMOUR / ELEGANT

REZERWACJE / RESERVATIONS:
FLOORN02@PRESIDENTIAL.PL

FLOOR
N02
RESTAURANT

WELCOME

ANTONIOUS CAVIAR CORNET

smoked potato mousse | crème fraîche | chive

GLAZED TIGER PRAWN

Moët & Chandon gel | finger lime | 24k gold

WAGYU BEEF TARTARE

Louis XIII Cognac | black truffle | cured yolk | brioche

FAVA BEAN TARTLET

matcha | lemon zest

SEAFOOD PAVILION

FINE DE CLAIRE OYSTERS | OCTOPUS

Champagne mignonette | cucumber granita | lemon

THE ICE PRESERVE

JUMBO PRAWNS

MUSSELS

CALAMARI

saffron aioli | Beluga Noble Vodka Marie Rose | Bloody
Mary dressing | yuzu | green apple | jalapeño



COLD BUFFET

CHICKEN LIVER PÂTÉ

drunken fig | 10-Year Tawny Port | pistachio | vol-au-vent

ITALIAN CHARCUTERIE

San Daniele | mortadella | prosciutto cotto | bresaola | salami

SELECTION OF CHEESES

artisanal selection | honeycomb | truffle infusions

SALMON TARTARE

capers | chives | shallots | black pepper aioli | Tabasco

SEARED BEEF TENDERLOIN

pickled ginger | Yamazaki 12-Year oriental glaze | sesame

SMOKED DUCK

matcha | yuzu gel | arugula | five-spiced squash

BEETROOT & GOAT CHEESE JEWEL

candied walnut | raspberry balsamic



SALAD SELECTION

SMOKED STURGEON

beetroot | apple | horseradish

SOUS VIDE CONFIT LEEKS

silky Soubise sauce | bacon | fingerling potatoes

ARTICHOKE SALAD

chorizo | lemon | "oscypek" cheese | grilled pepper

COMPRESSED KOHLRABI

horseradish | apple | dill | smoked almond | verjus

CARROT TARTARE

creamy Vadouvan | fennel | lime | capers

PASTRAMI REUBEN SALAD

fermented cabbage | Gruyère custard | cornichon



BREAD SELECTION

HOMEMADE ARTISAN LOAVES

house-churned truffle butter | garlic butter | pink pepper butter

FLAVORED BAKES

rosemary focaccia | crisp grissini
sun-dried tomato & olive breadsticks

SOUPS

OXTAIL CONSOMMÉ

Courvoisier VSOP Cognac | celery root essence

VELVETY CHESTNUT SOUP

shaved black truffles

LIVE INTERACTIVE STATIONS

THE PASTA ATELIER

handmade pasta | chicken | seafood | basil pesto
San Marzano tomato | rich Alfredo

TRADITIONAL PIEROGI

hand-rolled | veal | wild mushrooms | lentils | potato



HOT BUFFET ENTRÉES

THE SIGNATURE SURF 'N' TURF

prime beef medallions | jumbo prawns | rosemary
green peppercorn reduction

DUCK À L'ORANGE FLAMBÉ

Grand Marnier Cordon Rouge | blood orange glaze

CHAMPAGNE-POACHED SALMON

Veuve Clicquot | caviar beurre blanc | baby leeks | chervil

SLOW-BRAISED

SHEPHERD'S PIE

New Zealand lamb | red wine reduction | green peas

PUMPKIN RAVIOLI

sage leaves | toasted pine nuts | noisette burnt butter

ACCOMPANIMENTS

wild vegetable fried rice | glazed winter root vegetables
Gratin Dauphinois



THE PASTRY ATELIER

TONKA ÉCLAIR

roasted pear | tonka-bean | caramelized hazelnut

RUBY CHOCOLATE MOUSSE

lychee | passion fruit | tahini crunch

MATCHA CRÈME BRÛLÉE

toasted black sesame

CUBAN CHOCOLATE CIGAR

blackberry | single malt whisky smoke

FUDGE BROWNIE LOLLIPOP

dark chocolate shell | edible gold

POMELO & WHITE CHOCOLATE MOUSSE

vanilla bean | coconut sponge

MANGO STICKY RICE

green cardamom | poached quince



BEVERAGES

WELCOME DRINK

WHITE WINE

RED WINE

KSIAŻĘCE DRAUGHT BEER

PERONI BEER

COCKTAILS FEATURING

Finlandia vodka | Buffalo Trace bourbon
Tanqueray gin | Planteray rum

GLASS OF CHAMPAGNE AT MIDNIGHT

SOFT DRINKS

Water | Pepsi | 7Up | Mirinda | fruit juices

TEA

COFFEE

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TABLE

Regular

1250 PLN/person

TABLE

Deluxe
Window Table

1450 PLN/person

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.

Prepayment is required to guarantee the reservation.