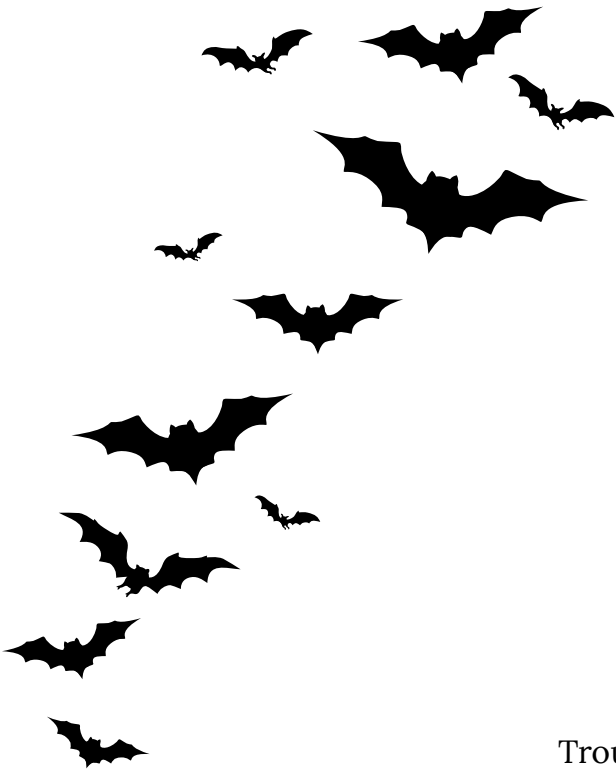


A large, carved jack-o'-lantern sits on a table covered with a white cloth. In the background, a city skyline is visible through a large window at night, with lights from buildings and streets creating a bokeh effect. The table also has some glassware and other items, but they are out of focus.

HALLOWEEN LATE BRUNCH OCTOBER 31

17:00 – 21:00

WARSAW PRESIDENTIAL HOTEL
FLOOR NO.2



Menu

MIDNIGHT DELICACIES COLD

Black Garden

Salt-baked beetroot, goat cheese, blackberry,
hazelnut, tarragon, blackcurrant vinaigrette

Fog Over The Sea

Trout marinated in beets and juniper, crème fraîche with horseradish,
pickled cucumber, dill oil

The Duck At Midnight

Duck rilette, red onion and Port jam,
brioche, pickled mustard seeds

„Black Rose” Carpaccio

Beef tenderloin, black garlic, pecorino,
arugula, capers, truffle oil

Persephone’s Garden

Roasted cauliflower, pomegranate,
tahini, mint, pistachios, sumac

The Forest After Dark

Marinated wild mushrooms, buckwheat groats,
smoked cottage cheese, chives, burnt hay oil

„The Forbidden Pantry” Board

Aged cheese, chicken terrine with pistachios, fig and red wine chutney,
marinated plums, nuts, sourdough bread

The Witch’s Patch

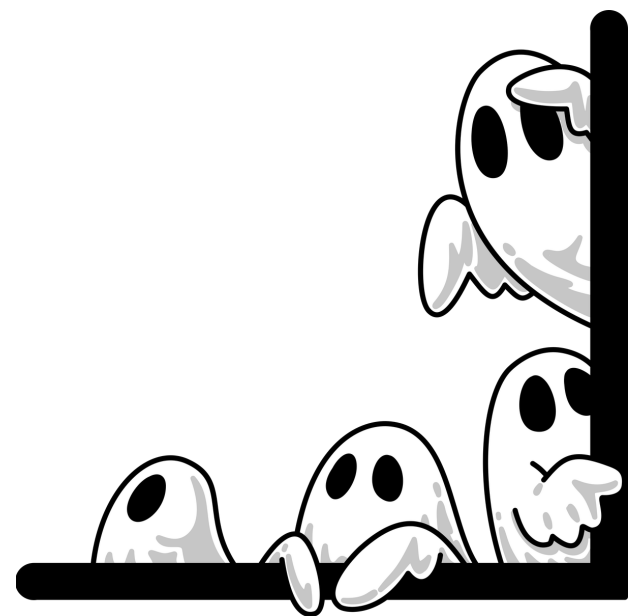
Salad bar: Mixed lettuce, marinated olives, grated cheese, croutons, vinaigrette sauce, Caesar dressing,
seeds, dried fruits, walnuts, mini mozzarella, Koryciński cheese, pickled radish, cucumber, tomato, pickled bell pepper

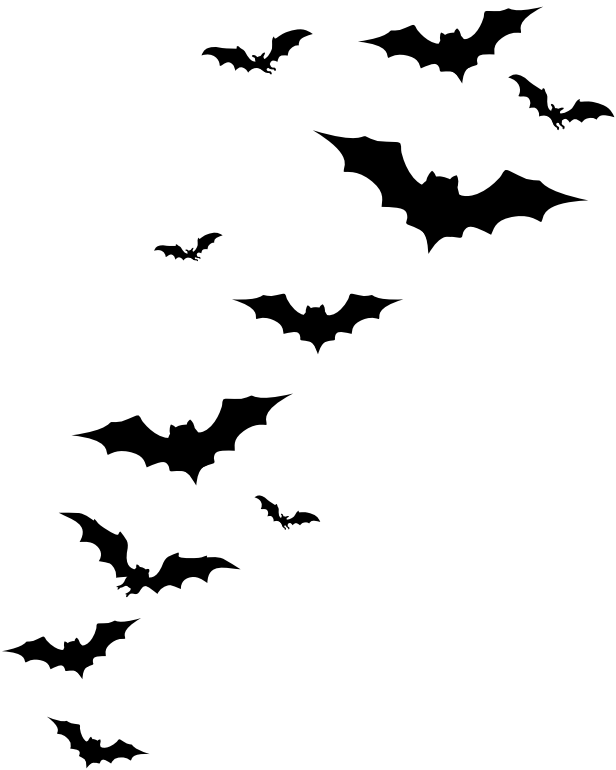
SOUP

White Fog

Celery root velouté, brown butter,
apple, hazelnut, lovage oil

BRUNCH OCTOBER 31





Menu

AFTER DARK HOT

Beef Supper

Slow-cooked beef, red wine,
juniper, shallot, gravy

„Black forest” Duck

Roasted duck breast, plum-hoisin sauce,
pak choi, sesame

Cod in the Sea Fog

Baked cod, beurre blanc with cider,
leek, fennel, chive oil

„Fire and Smoke” Pork

Slow-roasted bacon, miso-maple glaze,
ginger, sesame, pickled chili

„Full Moon” Ravioli

Ricotta ravioli with sage, brown butter,
pear, walnuts, pecorino

Black Potatoes

Small potatoes baked in salt, garlic confit,
rosemary, black garlic aioli

„Witch’s Gold” Polenta

Polenta, mascarpone, Parmesan,
rosemary oil

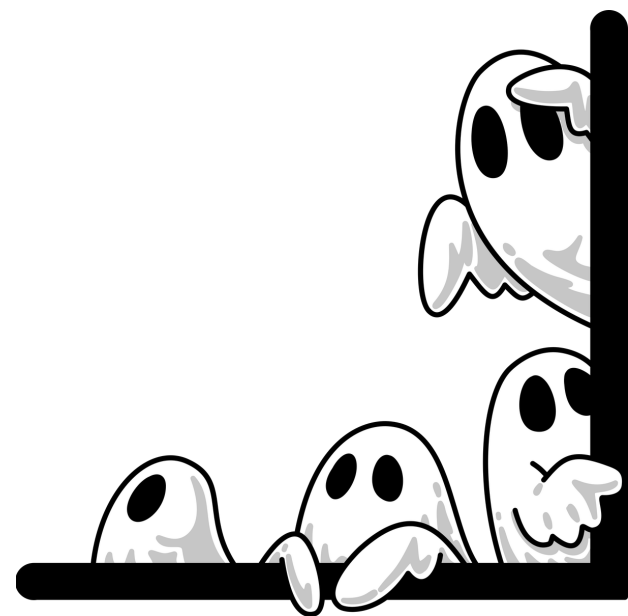
Roots From The Underground

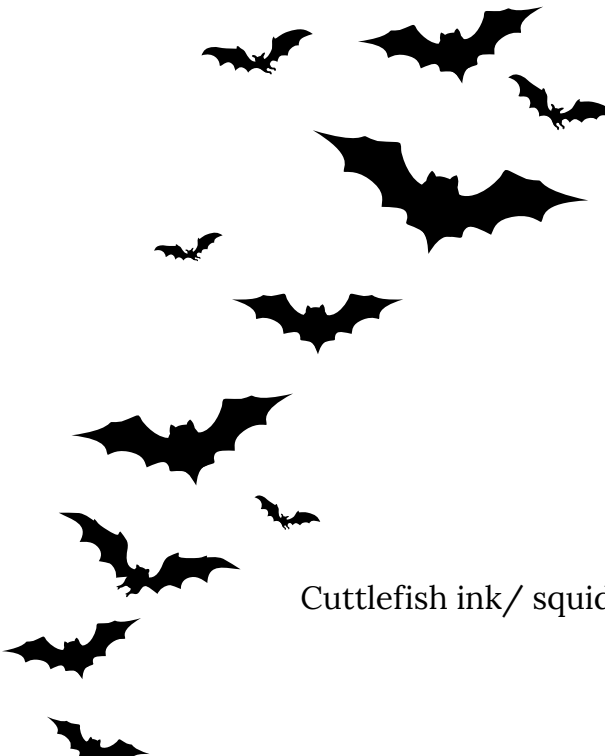
Carrots, parsley, parsnips,
honey, thyme, dukkah

The Green Garden After Midnight

Green beans, broccoli, sugar snap peas,
lemon, almonds

BRUNCH OCTOBER 31





Menu

BLACK MOON LIVE COOKING

Pasta and risotto prepared live.

Cuttlefish ink / squid / white wine / parsley / Parmesan / vegetables / chili / garlic / prawns / chicken

THE DARK PATISSERIE DESSERTS

Black Velvet

70% dark chocolate mousse, black currant,
cocoa sablé, fleur de sel

The Forbidden Apple

Apple mousse, caramel miso, cinnamon,
almond, crispy filo

The White Lady

Vanilla panna cotta, lychee, coconut,
lime, white chocolate

Forest at Midnight

Milk chocolate mousse, Amarena cherry,
pistachio, chocolate earth

Moon

Lemon tart, Italian meringue,
bergamot

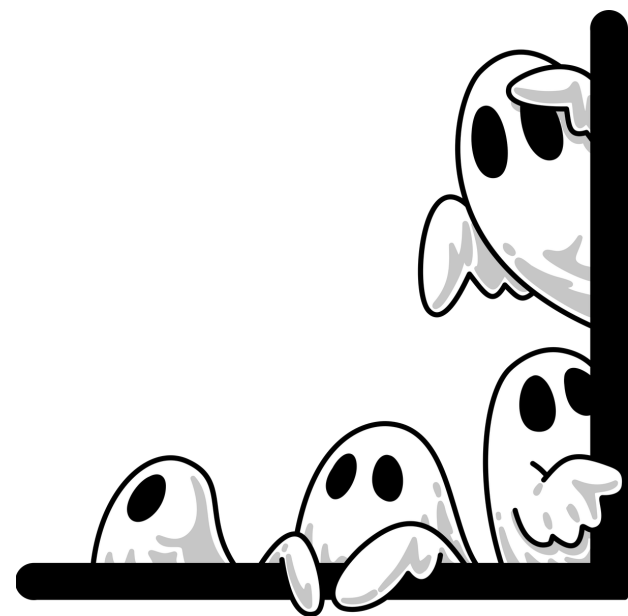
Coffin

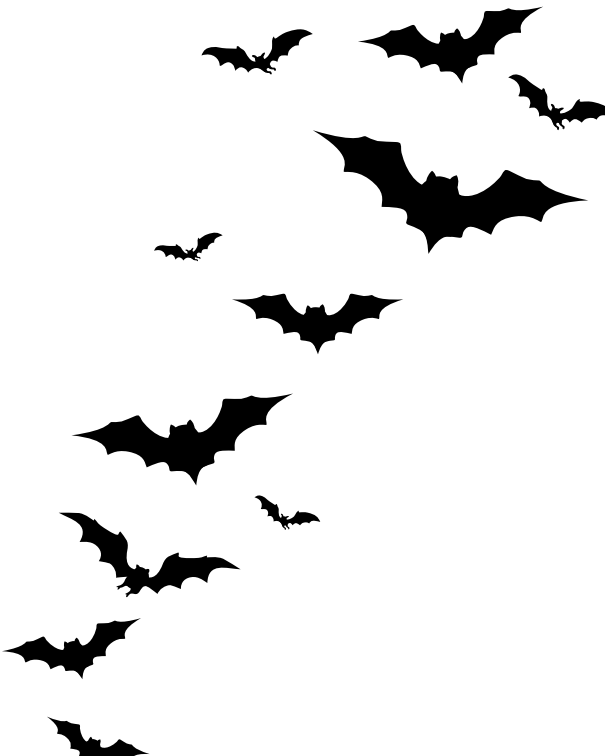
Opera cake: coffee, almond,
dark chocolate ganache

The Witch's Elixir

Pear, tonka, crème légère,
almond crumble (small dessert glass)

BRUNCH
OCTOBER 31





Menu

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

BRUNCH
OCTOBER 31

