

FLOOR N°2

RESTAURANT & LOUNGE

CHRISTMAS BRUNCH



DECEMBER 25th

Flavours from around the world

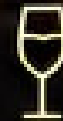
IN ONE PLACE



EXCEPTIONAL
DISHES



FESTIVE
ATMOSPHERE



CULINARY
JOURNEY



Menu

Chicken Caesar Salad

corn-fed chicken, baby gem, aged parmesan,
sourdough crutons, anchovy dressing

Niçoise Salad

seared tuna, quail egg, fingerling potato,
haricots verts, olive tapenade

Ham Waldorf Salad

apple, celery, grapes,
candied walnuts

Cobb Salad

smoked chicken, avocado,
maple bacon, truffle ranch

Tabbouleh

parsley, bulgur, pomegranate,
preserved lemon, pistachio

German Potato Salad

potato, smoked bacon,
onion, dijon mustard, truffle oil

Prawn Gado-Gado Salad

tiger prawns, tofu, seasonal vegetables,
peanut sambal, kaffir lime

PRESIDENTIAL SALAD BAR

Mixed salad, Romaine, marinated olives, shredded cheese, croutons,
Vinaigrette sauce, Caesar dressing, sunflower seeds, pumpkin seeds, apricot,
prune, walnuts, cream cheese spread, marinated radish, cucumbers, tomatoes,
cabbage, hummus, marinated mozzarella, baba ghanoush

TRADITIONAL COLD CUTS

Menu

SOUPS

Żurek

boiled egg, sausage

Pumpkin Soup

truffle oil

MAINS DISHES

Roasted Beef

pearl onion, wild mushroom, thyme

Coq au Vin

corn-fed chicken, shallot, mushroom, red wine, smoked bacon

Hungarian Goulash

beef, sweet paprika, roasted pepper, tomato, caraway

Seafood Paella

saffron rice, prawns, mussels, roasted pepper

Wild Mushroom Ravioli

porcini, brown butter, sage, pinenuts

Pierogies

dumplings with cabbage and mushrooms, fried onion

Polish Potato Dumplings

brown butter, caramelized onion

Roasted Winter Vegetables

parsnip, carrot, pumpkin, brussels sprouts, chestnut

Menu

DESERTS

Tiramisu

coffee, mascarpone, cocoa, Kahlúa

Red Velvet Cake

cocoa sponge, raspberry, rose, vanilla

Matcha Crème Brûlée

caramelized sugar, Grand Marnier

Panna Cotta

cream, vanilla, saffron, berries

Pumpkin Crumble

cinnamon, pecan crumble, maple, bourbon

Pomelo White Chocolate Verrine

vanilla cream, ginger, pistachio

SUSHI STATION

Nigiri, Maki, Uramaki, Tuna, Salmon, Avocado, Prawns, Wasabi, Cucumber, Daikon,
Soy Sauce, Sesame

PASTA STATION

Penne, Spaghetti, Chicken, Prawn, Guanciale, Gnocchi, Tomato Sauce, Cream
Sauce, Pesto, Parmesan, Chili, Garlic, Olive Oil, Fresh Herbs

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

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