

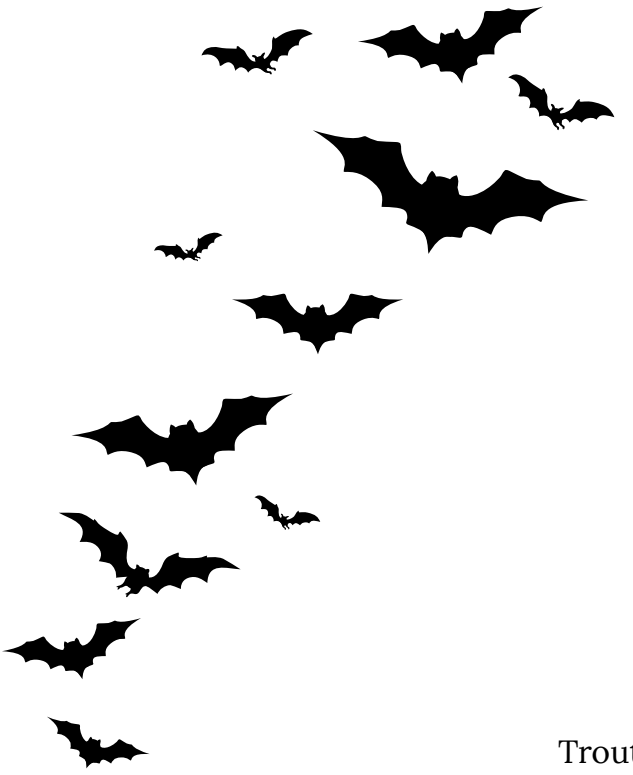
HALLOWEEN LATE BRUNCH

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 rillette, 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

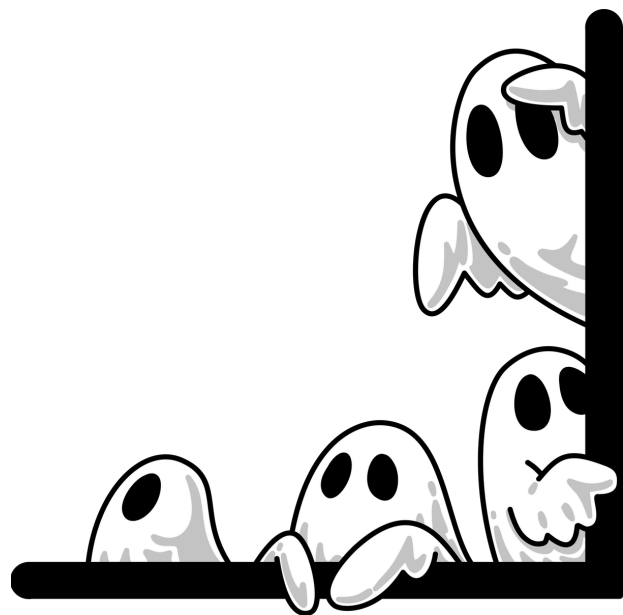
White Fog

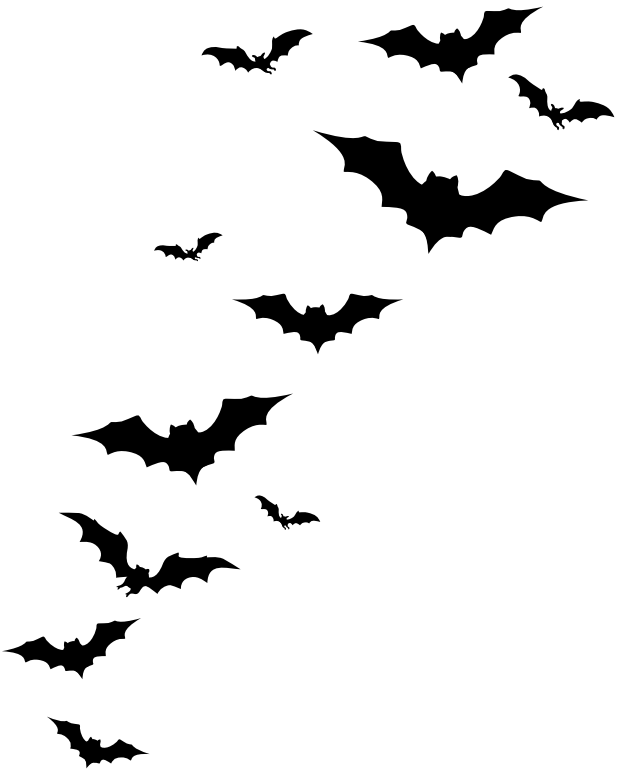
Celery root velouté, brown butter,

apple, hazelnut, lovage oil

BRUNCH

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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

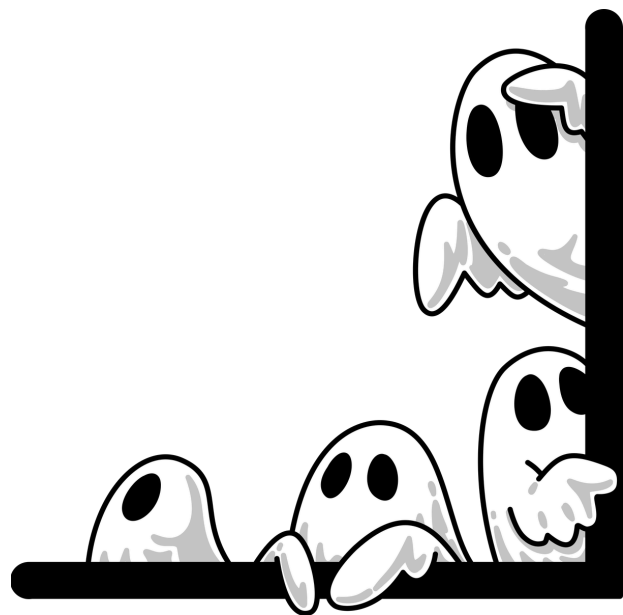
The Green Garden After Midnight

Green beans, broccoli, sugar snap peas,

lemon, almonds

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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

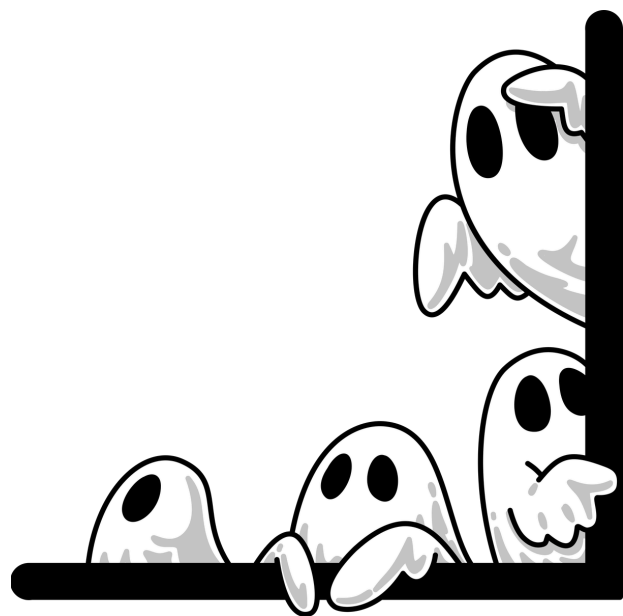
The Witch's Elixir

Pear, tonka, crème légère,

almond crumble (small dessert glass)

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Menu

DRINKS

Prosecco

White and red wine

Książęce beer

Soft drinks

Coffee, tea

PRICE

PRICE PER PERSON: 395 PLN

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

RESERVATIONS

floorno2@presidential.pl
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BRUNCH
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