



HOTEL BRISTOL
A LUXURY COLLECTION HOTEL

Warsaw

POLISH BUFET

APPETIZERS & SALADS

Smoked salmon mousse and bull-trout tartar seasoned with marinated cucumber and marinated onion

Smoked trout in apple jelly

Herring in flax oil with onion and cumin, herrings in sour cream and apples

Herrings with tomato sauce

Duck roulade with raisins and chicken filled with fruits served with red currant jelly

Roasted pork neck marinated in mustard, turkey with mushrooms filling and pork loin filled with plum marinated in "Żubrówka" with rowan preserve

Traditional smoked ham and sausages

Traditional vegetables salad with mayonnaise sauce

"Pęczak" groats salad with plums and smoked ham

Potatoes salad with herrings and apples

Assortment of freshly baked rolls, butter

Cold sauces: tartar, horseradish with apple, cranberry

SOUP

Mushroom soup

HOT BUFFET

Pike perch medallions with sour cucumber sauce with crayfish

Roasted duck with rowan sauce and fried apples

Breaded pork medallions on a bed of cabbage stewed with cumin

Polish style potatoes with bacon, onion and marjoram

Pierogi with: sour cabbage and mushrooms, meat, potato and cheese, served with bacon, fried onion and parsley

Fried potato dumplings "kopytka"

Caramelized beetroot with honey



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DESSERTS

Apple cake

Velvet baked cheese cake

Cheese mousse with fruits

Meringue cake with coffee cream and plum preserve

Apples roasted in caramel

PACKAGE WITH BEVERAGES

Sparkling wine Corte Costello

White wine Ventisquero Yelcho Sauvignon Blanc, Chile

Red wine Ventisquero Yelcho Cabernet Sauvignon, Chile

Tyskie beer

Wyborowa vodka

Juices: orange, grapefruit, blackcurrant, apple, tomato

Coca Cola, Fanta, Sprite Tonic

Still and sparkling mineral water Ostromecko

Coffee and tea