





#### **First Floor Restaurant**

Kasprzaka 31 (first floor), Warsaw +48 22 255 99 50

www.firstfloorrest.pl











### SET 1

164 PLN/person

#### Soup

Traditional Christmas red borscht with dumplings, cabbage, and mushrooms

#### Main course

Fried carp with almonds, boiled potatoes, red cabbage slaw

#### Dessert

Poppy seed cake

### SET 2

199 PLN/person

#### **Appetizer**

Herring in linseed oil with shallot and sour cream with apple

#### Soup

Mushroom soup with noodles and cream

#### Main course

Baked salmon with lemon sauce, boiled potatoes, steamed vegetables

#### Dessert

Fluffy cheesecake with raisins and vanilla mousse

### SET 3

219 PLN/person

#### Appetizer

Gravlax salmon with lamb's lettuce and honey-mustard vinaigrette

#### Soup

Wild mushroom soup with cream

#### Main course

Pan-fried pike-perch in saffron sauce, mashed potatoes, green string beans

#### Dessert

Crème brûlée with forest fruit mousse

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### SET 1

229 PLN/person

#### **Appetizers**

- Herring with onion in oil
  - Greek-style fish
- Lentil pâté with cranberries
- Traditional vegetable salad

#### Soup

 Christmas red borscht with dumplings filled with cabbage and mushrooms

#### Main courses

- Fried carp with almonds
- Dumplings with cabbage and mushrooms
  - Cabbage with mushrooms

#### Side dishes

- Boiled potatoes with dill
- Noodles with linseed oil
- Selection of fresh salads

#### Dessert

- Selection of homemade cakes
- Creamy dessert with strawberry mousse



















## MENU SERVED ON PLATTERS

# SET 2 239 PLN/person

#### **Appetizers**

- Herring under a blanket (layered herring salad)
- Salmon carpaccio with lamb's lettuce and honey-mustard mousse
  - Carp in aspic
  - Lentil pâté with cranberries
  - · Potato salad with Baltic herring
  - Chicory stuffed with traditional vegetable salad

#### Soup

• Dried mushroom soup with noodles

#### Main courses

- Baked salmon with saffron sauce
- Turkey fillet in mushroom sauce
- Mushrooms stuffed with cabbage and forest mushrooms

#### Side dishes

- Boiled potatoes with dill
- Potato dumplings (kopytka)
  - Sautéed beets
  - Selection of fresh salads

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- Selection of homemade cakes
- Creamy dessert with forest fruit mousse



















## MENU SERVED ON PLATTERS

# SET 3 279 PLN/person

#### **Appetizers**

- Butterfish carpaccio with crisp lettuce and lemon vinaigrette
- Herring under a beetroot blanket, eggs with mayonnaise sauce
  - Salmon marinated in balsamic vinegar and linseed oil
    - Fish aspic with tartar sauce
    - Beetroot salad with herring and pickled onion
  - Mixed greens with smoked trout, egg, and red onion jam

#### Soup

• Porcini mushroom soup with cream

#### Main courses

- Pike-perch in porcini mushroom sauce
- Traditional Polish hunter's stew (bigos staropolski)
- Cabbage rolls stuffed with buckwheat and mushrooms

#### Side dishes

- Boiled potatoes with dill
- French-style roasted potatoes with rosemary
  - Green beans with butter
  - · Selection of fresh salads

#### Dessert

- Selection of homemade cakes
  - · Selection of mini desserts
    - Fresh fruit salad





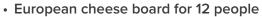












(Brie, Camembert, Gorgonzola, Cheddar, grapes, nuts) 290 PLN (1 kg)

Polish cold cuts board for 12 people
 235 PLN (1 kg)

• Roast meat platter for 12 people

(Roasted pork loin with prunes, neck marinated with wild garlic, roasted bacon with brandy, traditional sausage, homemade pickles, horseradish) 255 PLN (1 kg)

 Fruit platter for 15 people (Selection of seasonal fruits)
 235 PLN (2 kg)

 Assorted cakes selection 229 PLN (1.5 kg)

Herring salad
 with Lambert potatoes, capers, dill, and Dijon mustard
 235 PLN (1.5 kg)

Cobb salad
 with grilled chicken, crispy bacon, avocado, and boiled egg
 255 PLN (1.5 kg)

Green salad

with tenderstem broccoli, asparagus, sun-dried tomatoes, and mustard dressing 189 PLN (1 kg)









