



FIRST FLOOR

— RESTAURANT —

2025

# CHRISTMAS

## EVE MENU



**First Floor Restaurant**

Kasprzaka 31 (first floor), Warsaw

+48 22 255 99 50

[www.firstfloorrest.pl](http://www.firstfloorrest.pl)



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# SERVED MENU

## 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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# MENU SERVED ON PLATTERS

## 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
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# 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

### Deser

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





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# MENU SERVED ON PLATTERS

## SET 3

279 PLN/person


### Appetizers

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- 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

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- 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

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- Selection of homemade cakes
  - Selection of mini desserts
    - Fresh fruit salad
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# ADDITIONAL APPETIZERS

- **European cheese board for 12 people**

(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)**