



Christmas offer
Platter by Karol Okrasa



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Served menu

Menu 1

Carp in vinegar bouillon with snow

Mushroom soup with smoked plums and Korycin cheese

Duck leg with Silesian dumplings in peanut butter and plum sauce

Baked yoghurt cheesecake with pumpkin ice-cream and burnt milk

Price: 210 PLN

Menu 2

Duck confit dumplings, baked tomato and porcini mushroom sauce

Beef broth with roast vegetables, ricotta-filled ravioli

Curry salmon over white cabbage cream and baked apple sauce

Vinegar-glazed leg of lamb over oat salad with roast vegetables

Oat and plum tart with buttermilk ice-cream

Price: 250 PLN



Served menu

Menu 3

Salmon in soy and beetroot marinade with nut mousse

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Dumplings stuffed with hare meat in foie gras sauce

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Sour rye soup with mushrooms and roast potatoes

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Cod served over mushroom risotto and roast onion pesto

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Goose leg braised in kvass with pearl barley and roast vegetables

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Poppy seed roll with orange sauce

Price: 290 PLN



Served menu

Menu 4

Carp roasted with vegetables served over parsley mousse with raisin salad and beer sauce

Grilled scallops with mushroom chutney and roasted peppers

Pea soup with nuts and smoked quark

Sherbet

Halibut with smoked quark and roasted tomatoes served over parsley mousse and chervil salad

Deer tenderloin marinated in Trójniak mead with roasted Jerusalem artichoke, elderberry sauce and buttered celery

Apple tart baked under marzipan with almond sauce

Price: 330 PLN



Served menu

Menu 5

Roast marinated trout served over quinoa

Deer tartare with grated yolk and beetroot salsa

Beef cheek served over honey cabbage

Roast beetroot soup with apple and lime

Sherbet

Zander in dill sauce with roast potatoes in sour cream and red onion salad

Veal tenderloin with foie gras sauce, cauliflower purée and roast shallots

Hot dark chocolate mousse with cardamom and wild forest fruit

Price: 370 PLN

Served menu

Menu 6

Platter of appetisers

marinated salmon over horseradish mousse with roast tomato

roast beet and apple tartare in thyme vinegar sauce

beef tartare over mushroom butter

smoked deer tartare over millet bread

Carp tartare with apple and onion

Foie gras in raspberry powder with golden hazelnuts and burnt milk

Duck confit dumplings, baked tomato and porcini mushroom broth

Pumpkin soup with dried tomatoes, caramelised parsley and celery foam

Sherbet

Angler fish loin over honey cabbage with butter purée, sunflower seeds and rosemary sauce

Low-temperature roasted beef tenderloin with Jerusalem artichoke purée and truffle sauce

Nut parfait in chocolate sauce with cognac

Price: 400 PLN

Buffet 1

COLD BUFFET

- * Marinated carp in beer vinegar with vegetables
- * Home-made marinated herring with dried mushrooms and whole-wheat croutons with parsley pesto
- * Semi-smoked pork sausage with marinated plums and balsamic sauce
- * Fallow deer tartare with quail egg and truffle sauce
- * Low-temperature roasted Salmon over black lentil salad with dried tomatoes
- * Grilled vegetables with pine nuts and smoked cottage cheese

HOT BUFFET

- * Dried bay bolete soup with smoked trout
- * Zander over fennel salad with almond sauce
- * Cod with buckwheat and smoked quark crostoli, served over baked apples with dried coriander
- * Duck leg confit with glazed pears over poppy seed and celery purée
- * Leg of lamb with red onion relish and gingerbread sauce
- * Roast vegetables with truffle oil
- * Campfire baked potatoes

SWEET BUFFET

- * Celery panna cotta with strawberry sauce and roasted pistachios
- * Chocolate cake with orange mousse
- * Apricot and oat tartlets baked with almonds

Price: 280PLN

Bufet 2

COLD BUFFET

- * Live station: marinated salmon
- * Marinated beef in truffle sauce and balsamic shallots
- * Semi-smoked pork tenderloin with cherry sauce and rum
- * Rabbit pâté with baked apple and almonds
- * Carp tartare with apple and raisins with beer sauce
- * Marinated brown trout with lime leaves and lemon grass
- * Herring with red onion salad and canola oil

HOT BUFFET

- * Pumpkin soup with sun-dried tomatoes, caramelized parsley and ribbed celery foam
- * Live station: roasted duck in elderberry syrup with oranges
- * Live station: pierogi dumplings with curry cabbage in mushroom emulsion
- * Halibut roasted under potatoes with horseradish sauce and flax seeds
- * Rabbit roasted in white wine with thyme butter and Podlasie fatback
- * Braised leg of lamb in smoked plum sauce served over roasted parsley
- * Roast vegetables with truffle sauce and smoked cottage cheese
- * Pearl barley with caramelised celery and nuts
- * Potato casserole with dried mushrooms

SWEET BUFFET

- * Live station: burned apples in Żubrówka in caramel sauce with salted nuts
- * Meringue with cranberries and mascarpone cream
- * Dark chocolate-coated gingerbread with orange preserve
- * Grain coffee crème brûlée with apple and almonds
- * Passion fruit mousse
- * Cheese selection with nuts and home-made preserve

Price: 320 PLN



Live Cooking Stations

- * Slow-roasted beef haunch with rosemary sauce and herb crust 70 PLN
- * Salmon strudel in puff pastry over roasted vegetable mousse 70 PLN
- * Leg of lamb with mint sauce 80 PLN
- * Crêpes flambées with coconut liqueur and oranges 40 PLN
- * Yoghurt crêpes with coffee sauce 40 PLN
- * Buttermilk fritters with fruit sauces 40 PLN
- * Low-temperature roasted trout with soy and orange sauce 70 PLN
- * Deer loin marinated in cherry cordial, with nut crust and raspberry and coffee sauce 90 PLN
- * Young pig braised in bison grass 90 PLN

Beverage Packages

Beverage Package 1

Aperitif: Prosecco Tenuta San Giorgio Extra Dry, Veneto, Italy
White wine: Casa Lapostolle Sauvignon Blanc, Rapel Valley, Chile
Red wine: Baron de Ley Club Privado, Rioja, Spain
Digestif: Ełuda Elderflower Liqueur
Polish mineral water
Coffee and tea

Price: 140 PLN / 3h

Beverage Package 2

Aperitif: Cava Mas Geroni Brut, Penedes, Spain
White wine: Bourgogne Domain Faiveley, Burgundy
Red wine: Château Tour Bayard, Montagne-Saint-Émilion
Digestif: Krzeska herb-infused vodka
Polish mineral water
Coffee and tea

Price: 190 PLN / 3h

Beverage Packages

Beverage Package 3

Aperitif: Pol Roger Brut Réserve, Épernay, France
White wine: Isole e Olena Chardonnay Collezione Privata, Tuscany
Red wine: Folle Primitivo di Manduria Luccarelli, Apulia
Digestif: Taylor's Tawny Port 20 years old
Polish mineral water
Coffee and tea

Price: 260 PLN / 3h

Open Bar

Żywe or Tyskie beer
Ostoya Vodka
Jack Daniels
Havana 3 Rum
Beefeater Gin
Sierra Tequila Silver
Fruit juices
Soft drinks

Price: 80 PLN / 3h - Wine package supplement



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