

A festive indoor setting, likely a rooftop lounge, featuring a large, brightly lit Christmas tree as the centerpiece. The tree is adorned with numerous warm white lights. In the foreground, there are several modern, curved armchairs in shades of blue and yellow. A small round table holds several lit candles in brass holders, casting a warm glow. The background shows a view of a city at night through large windows, with a decorative metal screen visible on the right. The overall atmosphere is cozy and celebratory.

CHRISTMAS OFFER

The offer is available
for groups of up to 25 guests

THEROOF



MENU I

DISHES TO SHARE ON THE TABLE

COLD SNACKS

Selection of roast meats and sausages with horseradish sauce with beets

Fried cod fillet with tomato marinated vegetables "Greek style"

Polish beef tartar with pickled vegetables, mushrooms and artisan bread

Herring with cream, onion and linseed oil

Goose pâté with fig mustard and pickled pumpkin

Vegetable salad with mayonnaise

HOT SNACKS

Dumplings stuffed with cabbage and mushrooms

Cod doughnuts with tartar sauce

Ribs with beer sauce

Vegetable tempura

Price: 235 PLN net per person

The price excludes 8% VAT and 14,5% service charge





MENU II

DISHES TO SHARE ON THE TABLE

COLD SNACKS

(please choose 6 snacks)

Selection of roast meats and sausages with horseradish sauce with beets

Pork loin with horseradish and hard-boiled egg

Fried cod fillet with tomato marinated vegetables "Greek style"

Herring with cream, onion and linseed oil

Herring with tartar sauce

Goose pâté with fig mustard and pickled pumpkin

Gravlax salmon with beetroot and cherry liqueur

Vegan tartar with side dishes

Bean pâté with blueberry jam and pickled plums

Vegetable salad with mayonnaise

Polish beef tartar with pickled vegetables, mushrooms and artisan bread

SOUP

(please choose 1 soup)

Christmas red borscht with dumplings

Creamy roasted pumpkin soup with ginger and coconut milk





MAIN DISHES

(please choose 3 dishes)

Pike-perch fillet with leek sauce

Cod loin with spinach wrapped in puff pastry, served on braised leeks

Duck leg with roasted potatoes, cranberry and bison grass sauce, served with braised red cabbage

Pork loin with mushroom sauce

Goose-filled "pierogi" with crispy topping and dried plums

"Pierogi" stuffed with cabbage with linseed oil

Slow-braised beef with a pepper and onion sauce

SIDE DISHES

(please choose 2 side dishes)

Christmas cabbage

Red cabbage with raisins

Boiled potatoes

Roasted potatoes

Dumplings

Fried beets

Seasonal vegetables

DESSERTS

Honey cake

Christmas gingerbread

Traditional Polish fruit cake

Mini cheesecake

Traditional Polish Christmas poppy seed roll

Price: 300 PLN net per person
The price excludes 8% VAT and 14,5% service charge



CHRISTMAS OFFER

The offer for groups
of more than 25 guests

THE ROOF



CHRISTMAS BUFFET I

COLD BUFFET (please choose 6 starters)

Selection of roast meats and sausages with horseradish sauce with beets

Pork loin with horseradish and hard-boiled egg

Salmon in aspic, Sarmatian style, served with cocktail sauce

Fried cod fillet with tomato marinated vegetables "Greek style"

Herring with sour cream and linseed oil

Herring with tartar sauce

Pickled herring rollmops in tomato sauce

Cod roulade with spinach and sun-dried tomato mousse

Goose pâté with fig mustard and pickled pumpkin

Gravlax salmon with beetroot and cherry liqueur

Vegan tartar with toppings

Bean pâté with blueberry jam and pickled plums

Vegan oyster mushroom "herring"

Beetroot salad with arugula and candied walnuts

Vegetable salad with mayonnaise

Beef tartar with pickled vegetables





SOUPS
(please choose 2 soups)

Christmas red borscht with mushroom dumplings or with a braised pork pastry

Traditional Polish mushroom soup with sour cream and homemade noodles

Creamy roasted pumpkin soup with ginger and coconut milk

Traditional Kashubian fish soup

HOT BUFFET
(please choose 3 dishes)

Pike-perch fillet with leek sauce

Cod loin with spinach wrapped in puff pastry, served on braised leeks

Roasted duck in a blueberry–Żubrówka sauce

Slow-braised beef with a pepper and onion sauce

Pork loin with mushroom sauce

Turkey ragout with chanterelles





SIDE DISHES

(please choose 5 side dishes)

"Pierogi" stuffed with cabbage and mushrooms with herb onion

"Pierogi" stuffed with potato and cheese with dried plums and caramelized onion

"Pierogi" stuffed with meat with bacon and onion

Christmas cabbage

Red cabbage with raisins

Potato puree

Dumplings

Rice pilaw

Roasted potatoes

Semi-French dumplings with clarified butter

Fried beetroots

Seasonal vegetables

DESSERTS

Honey cake

Christmas gingerbread

Traditional Polish fruit cake

Mini cheesecake

Traditional Polish Christmas poppy seed roll

Price: 290 PLN net per person

The price excludes 8% VAT and 14,5% service charge





CHRISTMAS BUFFET II

COLD BUFFET (please choose 8 starters)

Selection of roast meats and sausages with horseradish sauce with beets

Pork loin with horseradish and hard-boiled egg

Salmon in aspic, Sarmatian style, served with cocktail sauce

Fried cod fillet with tomato marinated vegetables "Greek style"

Vol-au-vent with avocado mousse and shrimp

Herring with sour cream and linseed oil

Herring with tartar sauce

Pickled herring rollmops in tomato sauce

Cod roulade with spinach and sun-dried tomato mousse

Goose pâté with fig mustard and pickled pumpkin

Gravlax salmon with beetroot and cherry liqueur

Vegan tartar with toppings

Bean pâté with blueberry jam and pickled plums

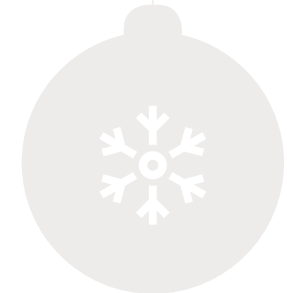
Vegan oyster mushroom "herring"

Beetroot salad with arugula and candied walnuts

Vegetable salad with mayonnaise

Beef tartar with pickled vegetables





SOUP

(please choose 2 soups)

Christmas red borscht with mushroom dumplings or with a braised pork pastry

Traditional Polish mushroom soup with sour cream and homemade noodles

Creamy roasted pumpkin soup with ginger and coconut milk

Traditional Kashubian fish soup

Lobster soup with seafood and fresh herbs

LIVE COOKING STATION

Fried tiger prawns with vegetables in a herb and garlic sauce

HOT BUFFET

(please choose 3 dishes)

Pike-perch fillet with leek sauce

Cod loin with spinach wrapped in puff pastry, served on braised leeks

Steamed halibut fillet with caviar sauce

Roasted duck in a blueberry–Żubrówka sauce

Slow-braised veal ossobuco

Pork loin with mushroom sauce

Turkey ragout with chanterelles





SIDE DISHES

(please choose 5 side dishes)

"Pierogi" stuffed with cabbage and mushrooms with herb onion

"Pierogi" stuffed with potato and cheese with dried plums and caramelized onion

"Pierogi" stuffed with meat with bacon and onion

Christmas cabbage

Red cabbage with raisins

Potato puree

Dumplings

Rice pilaw

Roasted potatoes

Semi-French dumplings with clarified butter

Fried beetroots

Seasonal vegetables

DESSERTS

Honey cake

Christmas gingerbread

Traditional Polish fruit cake

Mini cheesecake

Traditional Polish Christmas poppy seed roll

Price: 350 PLN net per person

The price excludes 8% VAT and 14,5% service charge





OPEN BAR

WELCOME COCKTAIL

Nv Chardonnay, Naughty Thomson & Scott, Organic, Vegan
England, (non-alcoholic sparkling wine)
25 pln netto / 125ml

2021 Prosecco Superiore Brut, Bepin De Eto
Docg Valdobbiadene, Italy
30 pln netto / 125ml

Nv Albarino Spumante Brut, Sensum, As Laxas, Methode Champenoise
D.O. Rias Baixas, Spain
35 pln netto / 125ml

Nv G.H. Mumm Cordon Rouge Brut
Aoc Champagne, Reims, France
75 pln netto / 125ml

Nv Perrier-Jouet Grand Brut, Aoc Champagne, Epernay, France
85 pln netto / 125ml

The price excludes 23% VAT and 14,5% service charge.



OFFER I

Lager and wheat beer

Ostoya vodka

White/ red / sparkling wine

Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Kinley

Still and sparkling water

Coffee and tea

COCKTAILS

Elderflower Collins

vodka / elderflower syrup / lemon / sparkling water

Vodka Sour

vodka / simple syrup / lemon juice / egg white / Angostura

Kir

Crème de cassis / prosecco

Hawaiian Sea Breeze

vodka / cranberry juice / pineapple juice / coconut cordial

G&T 0% Mocktail

non-alcoholic gin / tonic / grapefruit / rosemary

Price: 180 pln net per person.

Service time: up to 4 hours.

The price excludes 23% VAT and 14,5% service charge.





OFFER II

Lager and wheat beer

Ostoya vodka

Jameson whisky

Beefeater gin

Havana Club 3 YO rum

White / red / sparkling wine

Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Kinley

Still and sparkling water

Coffee and tea

COCKTAILS

Cuba Libre

rum / Coca-Cola / lime

G&T

gin / tonic / grapefruit / rosemary

Vodka Sour

vodka / simple syrup / lemon juice / egg white / Angostura

Whisky Sour

whisky / simple syrup / lemon juice / egg white / Angostura

Ginger Daiquiri

rum / ginger syrup / lime juice / grapefruit bitters

Clover Club

gin / dry vermouths / raspberry syrup / lemon juice/ egg white

NON-ALCOHOLIC COCKTAILS

French 75 0%

non-alcoholic gin / lemon juice / simple syrup / non-alcoholic prosecco

G&T 0%

non-alcoholic gin / tonic / grapefruit / rosemary

Venezian Spritz 0%

Giffard Bitter / sparkling water / non-alcoholic prosecco /orange

Price: 210 pln net per person.
Service time: up to 4 hours.
The price excludes 23% VAT and 14,5% service charge.



OFFER III

Lager and wheat beer

Ostoya vodka

Jameson whisky

Beefeater gin

Havana Club 3 YO rum

White / red / sparkling wine

Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Kinley

Still and sparkling water

Coffee and tea





CLASSIC COCKTAILS FROM THE ROOF MENU

100 Year Old Cigar

rum / D.O.M. Benedictine / Cynar / Ardbeg 10YO / Turkish Tobacco Bitter / Tessellis Absinthe Blanche

French Maid

cognac / Falernum / cucumber / mint / lime / Fever Tree Ginger Beer

Breakfast Martini

Malfy Arancia / Cointreau / Sour / Bitter orange marmalade

Peral Diver

rum / Merlet Crème de Melon / orange / Gardenia Mix / lime

Amaretto Sour

Amaretto Adriatico / Bulleit Bourbon / Sour / muscovado / egg white / Angostura

CLASSIC PREMIUM COCKTAILS

Paloma

tequila / grapefruit juice/ agave syrup / salt / lemon juice / grapefruit soda

Pornstar Martini

vodka-infused vanilla / vanilla syrup / passion fruit puree / lemon juice / prosecco

Dark&Stormy

dark rum / lemon juice / simple syrup / ginger beer / Angostura

Negroni

gin / Dolin Rouge / Campari

Manhattan

whisky / Dolin Rouge / Cointreau / Angostura

Espresso Martini

vodka / Kahlua / vanilla syrup / espresso

French 75

gin / simple syrup / lemon juice / prosecco

Vodka Sour

vodka / simple syrup / lemon juice / egg white / Angostura

Whisky Sour

whisky / simple syrup / lemon juice / egg white / Angostura

Kentucky Buck

whisky / strawberry syrup / lemon juice / ginger beer



KOKTAJLE BEZALKOHOLOWE

Venezian Spritz 0%

Giffard Bitter / sparkling water / non-alcoholic prosecco / orange

G&T 0%

non-alcoholic gin / tonic / grapefruit / rosemary

Hugo 0%

elderflower syrup / sparkling water / non-alcoholic prosecco / mint / citrus

Negroni 0%

non-alcoholic gin / Giffard Bitter / Undone vermouth

Clover Club 0%

non-alcoholic gin / Martini Floreale / raspberry syrup / egg white

Paloma 0%

non-alcoholic tequila / grapefruit juice / agave syrup / salt /
lemon juice / grapefruit soda

Price: 250 pln net per person.
Service time: up to 4 hours.
The price excludes 23% VAT and 14,5% service charge.



THEROOOF

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