New Year's Brunch at the Belvedere Restaurant

1st January 2025

Lavish buffet

Polish buffet

Herring salad with potatoes, sour cream, leek, and French mustard
Roasted and smoked homemade meats
Delicate game and veal pâtés with additions
Pickled herring with porcini mushrooms and cranberries
Herring in linseed oil with parsley stems
Sturgeon with tartar sauce and eggs from green-legged hens
Beef tartare with additions
Polish goat and cow cheeses
Guinea fowl stuffed with mushrooms and served with salads
Cranberries, horseradish, lard, mustard
Pickled mushrooms

Bread station

Our freshly baked bread
Salted butter, herb butter

Italian buffet

Italian cold cuts (mortadella, Parma ham, salami Milano, salami picante, spinata)
Pancetta with melon and balsamic cream
Mozzarella di Bufala with tomatoes and green pesto
Vitello Tonnato
Pasta salad with sun-dried tomatoes, arugula, roasted pumpkin seeds, and red pesto vinaigrette
Fresh oysters on ice with shallot sauce
Octopus carpaccio with paprika ramiro cream and citrus
Italian cheeses (Grana Padano, Pecorino Romano, Gorgonzola)
Focaccia with tomatoes and rosemary
Extra Virgin Olive Oil, truffle oil, flavored balsamic creams

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Oriental buffet

Spring rolls with roasted duck and sesame

Spring rolls with oriental vegetables and ponzu sauce

Tuna tartare with Asian salad and wasabi mayonnaise

Wakame salad with marinated shrimp in chili and ginger

Asian salad with marinated chicken, bell peppers, and soy sauce

Beef tataki with spicy salad

Mini poke with creamy rice, vegetables, and avocado

Salmon carpaccio in colorful sesame seeds with green onions

Asian sauces (oyster, chili, hoisin)

Soups

Sour rye soup with homemade sausage and mushrooms

Asian coconut milk soup with shrimp and vegetables

Hot buffet

Beef Burgundy with caramelized vegetables and red wine-based sauce

Roast Peking duck with teriyaki sauce and toasted sesame

Lamb shoulder in mint sauce

Zander with fried shrimp and citrus sauce

Ratatouille with Provençal herbs

Fried vegetables with tofu and soy sauce

Blanched seasonal vegetables with extra virgin olive oil

Colorful jasmine and brown rice with ginger and lime

Homemade spinach gnocchi with basil and butter sauce with Pecorino

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Dessert buffet

Apple pie with crumble
Cheesecake with white chocolate
Chocolate cake with passion fruit
Pavlova meringue
Chocolate tartlets
Cinnamon crème brûlée
Panna cotta
Filleted fruits

Kid's buffet

Chicken nuggets
Mini beef burgers
French fries
Watermelon on a stick
Mini pancakes

Waffles

Chocolate sauce
Fruit jams
Fresh fruits
Whipped cream

Chocolate Fountain

Live cooking stations

Beef Wellington fillet with roasted potatoes, truffle sauce, and salad with vinaigrette

and

Cacio e pepe in a Parmesan ring with grappa

The price of the brunch includes an open bar with non-alcoholic beverages and an open bar with wine, beer, and sparkling wine.

Price per adult: 485 PLN, Child: 50% of the price.
10% service charge will be added to the final bill.

TABLE RESERVATION daily from 10:00 AM to 10:00 PM
Phone: +48 606 102 002
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