



CHRISTMAS *Offer*

2025

24.12.2025 CHRISTMAS EVE DINNER
FROM 5:00 PM TO 9:00 PM

25.12.2025 BRUNCH
FROM 1:00 PM TO 5:00 PM

RESERVATIONS TEL: 885 606 001
@: venti-tre @regent-warsaw.com

All prices include VAT.

Children's menu:

Children up to 4 years old dine for free, children aged 4-12 years old - 50% of the price.

Alcohol is served only to adults.

Christmas Eve Dinner

MENU 279 PLN/PERSON

APPETIZERS

Selection of herrings: in sour cream with pickled onion and apple,
in linseed oil with onion and mushrooms
Baked salmon in jelly with lemon and red pepper
Pike-perch rolls with tartar sauce
Traditional vegetable salad
Herring salad with beetroot, potatoes and quail egg
Salad with shrimps and green vegetable in a slightly spicy sauce
Tuna and salmon tartare with fresh cucumber, capers, onion and coriander
on pumpernickel bread

SOUPS AND MAIN COURSES

Traditional beetroot borscht with mushroom-filled dumplings
Dried mushroom consommé served with homemade pasta
Carp in crispy breadcrumbs
Cod in leek sauce
Braised duck legs with cherry sauce
Christmas Eve cabbage with mushrooms and linseed oil
Potato purée
Roasted root vegetables

LIVE COOKING

Grilled dishes: turbot, shrimps
Christmas Eve dumplings with linseed oil or onion
Whole baked salmon, small square noodles, cream sauce with green pepper

DESSERTS

Traditional poppy seed cake served with vanilla sauce and toasted almonds
Traditional Old Polish gingerbread layered with plum mousse
and covered with dark chocolate glaze
Christmas cheesecake with white chocolate and orange peel
Dried fruit compote

DRINKS

coffee, tea, water, red and white wine (Spain)

Christmas Brunch

MENU 350 PLN/PERSON

SALADS

- Salad with mussels, basil and sun-dried tomatoes
- Salmon stick salad with homemade tartar sauce
- Salad with shrimps and crispy green vegetables
- Traditional vegetable salad
- Beetroot salad flavored with oranges, sprinkled with pistachios
- Winter salad with mushrooms, parsley and rosemary dressing

APPETIZERS

- Selection of marinated herrings with sides
- Carp in aspic with vegetables
- Selection of smoked fish with accompaniments (eel, trout, halibut)
- Parma ham with melon, grated Parmesan
- Smoked duck breast with caramelized endive and cranberry jam
- Beef slices with remoulade sauce
- Selection of pâtés and festive terrines
- European cheese board with sides

SUSHI AND OYSTERS

- Selection of sushi and oysters with sides

ASIAN INSPIRATIONS - WOK DISHES

- A selection of boiled and baked filo dumplings with shrimps, crab and vegetarian fillings with chili and plum sauce
- Braised tiger prawns in white wine with garlic and basil



Christmas Brunch

MENU

MAIN COURSES

Cream of mushroom soup with noodles and cream
Salmon with coconut sauce and lemongrass
Pork neck with juniper, cranberry sauce
Guinea fowl legs with dried plums and green pepper
Beef fillet with boletus, brussels sprouts and bacon
Herb-roasted potatoes
Roasted carrots with poppy seeds

CARVING STATION

Honey-glazed baked ham
Whole baked turbot with caper butter

DESSERTS

A selection of international Christmas desserts
A selection of Polish Christmas desserts Ice cream with toppings

DRINKS

Coffee and a selection of teas
Fruit juices
Mineral water
Pepsi, Pepsi Max, Mirinda, 7 Up
White and red wine (Spain)
Prosecco
Tyskie draft beer