



Christmas Menu

2025

metro
bar & bistro





Table of contents

(The menu is interactive – just click to see the selected section)

[Buffet menu 1](#)

[Buffet menu 2](#)

[Served menu 1](#)

[Served menu 2](#)

[Beverages](#)

metro
bar & bistro





Buffet menu 1

Soup

Traditional mushroom soup from bay boletes and square noodles

Hot dishes

Slow-cooked duck breast, red wine and cherry sauce
Pork loin stuffed with walnuts, horseradish with cranberries
Nile perch, mushrooms sautéed in butter with herbs
Braised cabbage with dried plums and linseed oil
Boiled potatoes with dill and linseed oil
Potato gnocchi with pumpkin, ricotta, and arugula

Cold appetizers

Traditional vegetable salad with green peas, white beans, and horseradish
Homemade meat pâté with dried plum or cranberry
Assorted cold cuts from a traditional smokehouse with pickles, beetroot relish, and horseradish
Salmon tartare with pumpernickel, fresh cucumber, onion, dill, and horseradish
Matias herring in linseed oil with onion and pickled chanterelles
Mixed greens with grilled vegetables, wheat croutons with gorgonzola, balsamic dressing
Fresh vegetables (tomato, cucumber, bell pepper)
Bread and butter

Desserts

Cheesecake on shortcrust pastry
Chia pudding with caramel fudge
Poppy seed panna cotta with raspberry coulis
Sliced fruit platter

190 PLN / person (gross)

Beverage package available at an additional cost

A 10% service charge will be added to the bill



Buffet menu 2

Soup

Red beetroot borscht with a pastry roll

Hot dishes

Grilled pork tenderloin, porcini mushrooms in a creamy gorgonzola sauce

Turkey stuffed with dried figs, apples stewed with cloves and anise

Roasted salmon fillet with lemon and rosemary

Traditional Christmas Eve dumplings with sauerkraut and dried wild mushrooms

Boiled potatoes with dill and linseed oil

Beetroot gnocchi with herb butter

Chef's station

Pikeperch baked under tapenade, served on vegetable tagliatelle

Cold appetizers

Traditional vegetable salad with green peas

Homemade poultry pâté with pistachios

Assorted roasted meats with pickles, beetroot relish, and horseradish

Shrimp cocktail with cherry tomatoes

Matias herring in linseed oil with onion and pickled cranberries

Classic Caesar salad with wheat croutons

Beetroot carpaccio with feta cheese, fresh spinach, balsamic reduction,
and toasted sunflower seeds

Fresh vegetables (tomato, cucumber, bell pepper)

Bread and butter

Desserts

Poppy seed cake

Cheesecake with cherries

Chia pudding with orange preserves

Spiced panna cotta

Sliced fruit platter

210 PLN / person (gross)

Beverage package available at an additional cost

A 10% service charge will be added to the bill



Served menu 1

Starter

Matias herring tartare with pickles, onion, and wheat crostini

Soup

Traditional red beetroot borscht with dumplings filled with sauerkraut and dried mushrooms

Main course

Slow-cooked duck leg, herb-roasted potatoes, stewed cranberries, and carrots caramelized with oranges

or

Catfish braised in red wine, pumpkin gnocchi, and spinach sautéed with garlic and sun-dried tomatoes

Dessert

Cheesecake on shortcrust pastry with spiced sauce

140 PLN / person (gross)

Beverage package available at an additional cost

A 10% service charge will be added to the bill



Served menu 2

Starter

Pan-fried dumplings with sauerkraut and dried mushrooms,
braised onion with coarsely ground pepper

Soup

Traditional red beetroot borscht with a pastry roll

Main course

Slow-cooked goose breast, potato gnocchi, creamy sauce with ricotta,
gorgonzola, and fresh spinach, mixed greens, fresh vegetables,
raspberry dressing

or

Carp fillet sautéed, porcini mushrooms with thyme, potatoes
with dill and linseed oil

Dessert

Cake duet: poppy seed cake and spiced gingerbread with dried fruits,
vanilla sauce

160 PLN / person (gross)

Beverage package available at an additional cost

A 10% service charge will be added to the bill



Beverages

Package 1 – 49 PLN / person (gross)

Fruit juices (2 varieties)

Still and sparkling water

Hot beverages: freshly brewed coffee and a selection of teas

Package 2 – 109 PLN / person (gross)

Includes everything from Package 1

+

House wine (white and red, dry)

Package 3 – 159 PLN / person (gross)

Includes everything from Package 2

+

Soft drinks: Cola, Fanta, Sprite, Tonic

Tyskie draft beer

Żubrówka vodka

Package 4 – 195 PLN / person (gross)

Includes everything from Package 3

+

Johnnie Walker Red Label whisky

Gordon's gin

Alcohol by the bottle (for groups of 12 or more)

White wine – Bellaretta Chardonnay d'Italia – 72 PLN gross

Red wine – Bellaretta Cabernet Sauvignon d'Italia – 72 PLN gross

Żubrówka vodka 0.7 l – 110 PLN gross

Johnnie Walker Red whisky 0.7 l – 195 PLN gross

Beverages by the glass

Fruit juice – 12 PLN

Beer 0.3 l – 15 PLN

Beer 0.5 l – 17 PLN

Glass of wine – 16 PLN



metro
bar & bistro

metro bar & bistro
ul. Marszałkowska 99a
00-693 Warszawa
metrobar@syrena.com.pl
+48 22 32 53 106

