



**Sheraton
Grand**

KRAKOW



Grand Easter time at Sheraton Grand Krakow

**THE OLIVE RESTAURANT, SUNDAY, APRIL 1ST, 2018
FROM 12:00 PM UNTIL 5:00 PM**

Let us delight your loved ones with a festive, family lunch at The Olive Restaurant. Our Executive Chef, Jacek Filipczyk, has created an appealing menu for the whole family, based on traditional Polish and international Easter dishes, giving them also a contemporary twist. Our youngest guests are invited to play at our great Kids Corner and taste a dedicated menu, full of children's beloved treats. Inaugurate Spring and celebrate grand Easter holidays with Sheraton Grand Krakow.

179 PLN PER PERSON (VAT AND SELECTION OF BEVERAGES INCL.)

CHILDREN: 0-6 YEARS OLD PARTICIPATE FREE OF CHARGE, 7-14 YEARS OLD - 50% DISCOUNT.



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Easter Family Festive Lunch at The Olive Restaurant

APRIL 1ST, 2018
FROM 12 PM UNTIL 5 PM

COLD MEAT STARTERS BUFFET

Slow baked beef with asparagus, rucola leaves, truffle & sun dried tomatoes
Marinated duck breast in bison grass & honey with apple & rosemary pureé
Smoked ham shank and traditional Polish cold cuts with marinated vegetables & mustard sauce
Pork fillet coated in pistacchio, grain mustard & maple syrup with grenadine dressing
Roasted lamb & saffron couscous salad with fresh mint and lemon chilli dressing
Quail eggs, chorizo sausage & artichoke salad with Mexican salsa
Smoked chicken & caramelized pear salad with yoghurt and honey sauce
Leek salad with smoked ham & dill sauce

FISH AND SEAFOOD COLD STARTERS BUFFET

Salmon stuffed halibut mousse, caper mayonnaise
John Dory terrine wrapped in carrot flakes served with lime & mandarin sauce
Homemade marinated tuna fish in green tea & lemon grass with lime sauce
Platter of smoked fish with horseradish cream
Sous vide pike perch fish fillet with lime leaves, topped with black caviar & Greek yoghurt sauce
Mussel & octopus with vegetables and cognac sauce
Hard boiled eggs with salmon mousse filling
Marinated tiger prawns with curry, coriander, mango and ginger salsa
Hard boiled eggs stuffed with crab meat served with peppers salsa



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SPRING SALAD BUFFET WITH CONDIMENTS

Platter of international cheese with dried fruit salsa & condiments
Choice of Salads: rucola, lamb lettuce, mix lollo, roman lettuce, endive
Sweet corn, tomatoes, cucumber, bell pepper, cherry tomatoes, shredded carrot
Marinated baby onion, capers, sun dried tomatoes, pickled mushrooms & vegetables
Croutons, crispy bacon, grilled chicken breast & marinated seafood
Parmesan cheese & baby Mozzarella
Dressing: Caesar, Pesto, Balsamic, Mustard & Lemon / Selection of Olive oils & Vinegars
Grilled & marinated vegetables with toasted almond flakes & rocket leaves
Hard boiled eggs with traditional vegetable salad filling
Chick peas, broad bean & fresh tomato salad with spicy chilli & coriander dressing
Green cabbage salad with grape, pineapple & lime & honey sauce

SELECTION OF CONDIMENTS

Marinated vegetables, mushrooms, sun dried tomatoes, capers, olives
Grissini sticks, Parmesan cubes, cherry tomatoes & lemon wedges

HOT MEAT DISHES

Wild boar stew with juniper vegetables
Roasted duck stuffed with apple and served with orange sauce
Sous vide lamb rack with rosemary sauce
Grilled corn feed chicken breast wrapped in ripening ham, chanterelle sauce
Braised turkey breast stuffed with dried tomatoes, creamy goat cheese sauce
Pork tenderloin medallions coated in herbs & hazelnut crust served with red wine sauce



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LIVE COOKING STATION ON THE BUFFET

Slow baked roast beef with mustard & honey sauce
Braised savoy cabbage
“Śląskie” potato dumplings

SOUPS

Goose consommé with lamb meat balls and vegetables
Traditional Żurek soup with potatoes and pork ribs

SIDE DISH BUFFET

Young boiled potatoes with parsley butter
Mosaic of boiled spring vegetables
Grilled vegetables with black olives
Cauliflower with Hollandaise sauce & Parmesan
Basmati rice with vegetables

FRESH FISH & MEAT CORNER

Tiger prawn skewers
Fresh cod fish fillet
Fresh salmon fish fillet
Grilled beef medallions with rucola, Parmesan and truffle sauce
With a choice of your favourite sauces:
Sweet chilli, saffron & Provencal



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SWEET CORNER

Chocolate fountain with fruit skewers, selection of cookies & pralines
Walnut cake with honey flavour
Traditional Polish Easter cake “Babka” with icing glaze
Polish Easter cake “Mazurek”
Apple crumble with red currant salsa
Orange flan, Chia seeds
Spinach cake with lime mousse, grenadine salsa
Profiteroles, vanilla pudding

HOT DESSERT

Baked pears with vanilla sauce

ICE CREAM AND CREPÉS CORNER

Selection of ice cream with sauces and condiments
Fresh fruit selection
Pan seared crêpes

SPECIAL DESSERT

Homemade apple strudel with English sweet sauce



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KIDS CORNER

Selection of mini sandwiches

Vegetables crudités

Light & healthy snacks

Chips, nuts and Nachos

Popcorn

Fresh fruit jelly

Teddy bears

Nuts in chocolate

Apple pie

Chocolate brownie with whipped crème

Fresh fruits selection

Homemade Pizza

Chicken fingers in coconut crust

Mini beef burger

Grilled salmon fillet

Boiled vegetables

French fries

Corn on the cob

Painted Easter eggs

179 PLN PER PERSON (INCL. VAT)