



**Sheraton  
Grand**

KRAKOW



# Seize the Christmas spirit in a grand way

December 24<sup>th</sup> & 25<sup>th</sup>, 2018

Feel the real Christmas spirit by joining our festive celebrations.  
Savor our exclusively selected Christmas menu combining local ingredients  
and international flavors which will enrich this very special occasion.

**Sheraton Grand Krakow, Powiśle 7, Kraków**  
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## Christmas Eve at Sheraton Grand Krakow The Olive Restaurant

MONDAY 24/12/2018

### INTERNATIONAL 6-COURSE MENU

Salmon fish fillet marinated in bison grass / roasted pear & mango mousse / beetroot chips / sturgeon black caviar

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Wild bird consommé / vegetable „Łazanki” / thin slices of smoked duck breast

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Grilled prawns / octopus marinated in chili / roasted onion & sweet potato creamy mousse / snow pea / sage & macadamia nut butter

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Cherry & ginger granitée

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Beef tenderloin & „Speck” ham tournedo / red wine Malaga sauce / fondant potatoes / zucchini

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Meringue / mascarpone cheese & passion fruit mousse / raspberry sauce

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Coffee & tea / Christmas cookies

**265.00 PLN per person incl. VAT**



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## Christmas Eve at Sheraton Grand Krakow The Olive Restaurant

MONDAY 24/12/2018

### TRADITIONAL 12-COURSE MENU

Pike perch fish fillet & fresh dill roulade / saffron jelly / sweet potato chips / caper sauce  
&  
Baltic herring fillet marinated in beetroot juice / white radish & shallot salad / lime olive oil

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Red beetroot soup / „Uszka”  
&  
Mushroom soup / „Łazanki” / fresh parsley

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Christmas „Kulebiak” with pike perch fillet / chanterelle sauce

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Cabbage & mushroom dumplings / creamy roasted onion mousse

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Croquettes with cabbage & mushrooms  
Cabbage with mushrooms

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Salmon medallion / tarragon sauce / white beans / potato gnocchi „Kopytka”

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Gingerbread / plum jam  
Kutia  
Dried fruit compote  
Coffee & tea / Christmas cookies

**240.00 PLN per person incl. VAT**



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## Christmas Lunch Buffet Menu at The Olive Restaurant

TUESDAY 25/12/2018

PRICES INCLUDE OUR PROFESSIONAL SERVICE, FRESHLY BREWED, FAIR TRADE, REGULAR AND DECAFFEINATED COFFEE, TEA SERVICE, CONDIMENTS, REGULAR AND LOW FAT MILK, LEMON SLICES, SUGAR AND SWEET SUBSTITUTES, FRESHLY BAKED BREAD & ROLLS SELECTION, BUTTER AND MARGARINE.

### *COLD STARTERS*

Trout fish & prawn mousse roulade / melon, chilli & coriander salsa  
Salmon fillet marinated in green tea / roasted apple mousse with anise flavour  
Roasted pork loin in sesame marinated in soy sauce / baby asparagus / ginger flakes / coriander mayonnaise  
Duck galantine / fresh pistachio / red currant preserves  
Smoked goose / fresh spinach leaves / kumquat chutney  
Slow-roasted beef with orange peppercorn / pomegranate salsa / snow pea / fresh sprouts  
Fresh cherry tomatoes / mini mozzarella cheese / macadamia nut & fresh spinach pesto  
Grilled seasonal vegetables / sun dried tomatoes / parmesan / olive oil / arugula  
Octopus salad / mix of paprika / garlic & mustard dressing  
Sous vide tiger prawn salad / zucchini / cauliflower / passion fruit dressing  
Couscous salad with roasted chicken breast / crispy vegetables / fresh mint & dill dressing

### *WARM SOUP FROM THE KETTLE*

Veal consommé / vegetables / pistachio dumplings

### *HOT BUFFET DISHES*

Slow-baked pork tenderloin / serrano ham / creamy shallot sauce  
Grilled beef medallions / zucchini / balsamic & thyme sauce  
Sous vide corn-fed chicken breast / carrot with ginger flavour / roasted coffee sauce  
Rabbit braised in white wine / leek / sour cream  
Steamed codfish fillet / spinach / goat cheese sauce  
Grilled vegetables / hazelnut & dill pesto  
Roasted French potatoes with garlic & herb butter



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#### *LIVE COOKING STATION*

Roasted turkey marinated in oranges / natural gravy sauce / jasmine rice with pumpkin / roasted nuts

#### *DESSERTS*

Seasonal fruit skewers

Meringue / vanilla flan / strawberry sauce

Orange mousse / dark chocolate / strawberry salsa

French apple tart / cardamom sauce

Ginger cake / plum jam / caramelized cherry

Exotic fruit & mascarpone cheese cake / mango sauce

**200.00 PLN z VAT od osoby**