

NEW YEAR'S EVE DINNER
AT THE INTERCONTINENTAL WARSAW

Japanese- style marinated mackerel,
lime, chive, King Greg sauce

Roasted langoustines, beetroot macaroon, hay mousse

Juicy leg of lamb, pear mustard, black garlic,
Champagne Gribiche sauce

Crayfish soup, tarragon, roast cod,
"hreczka", smoked rouille

Dove, spring onion velouté, foie gras, boletus

Cauliflower cream, Espelete, Hamachi,
hop essence

Piglet ravioli with apples, black lentil,
soya, chive, truffle

Lamb, pea mousse with mint, ginger,
Madera sauce, hemp

Marinated dogwood deer loin, roast salsify,
Jerusalem artichoke crust, milk thistle

Desserts will be served on 41 st floor, in the Platter café