

S O F I T E L



Grand Casino Night 2025/2026

Buffet Menu — *New Year's Eve Ball*



COLD BUFFET

Hot-smoked Kashubian trout with quail egg and red caviar
Smoked matias with pickled plum and pumpernickel
Vol-au-vent with crayfish mousse and compressed cucumber
Veal tenderloin with lovage mayonnaise and capers
Mini duck terrine with pickled onion and pistachios
Marinated artichoke and Kalamata olive salad (vegan)
Mini beet salad with horseradish mousse (vegan)
Regional cold cuts and cheeses with pickles

HOT BUFFET

Red borscht with croquettes (vegan)
Old Polish sour rye soup with smoked bacon and porcini
Pike-perch fillet with leek-dill sauce
Kashubian trout fillet in saffron sauce
Veal meatballs in caper sauce
Pan-fried dumplings with pumpkin and walnuts (vegan)
Truffle butter mashed potatoes (vegan)
Seasonal vegetables with Provençal herbs (vegan)

SWEET BUFFET

Baked cheesecake with white chocolate
Mini apple pie with honey and cinnamon (vegan)
Raspberry crème brûlée
Fruit salad with citrus dressing (vegan)