



Restauracja MOFFO

# CHRISTMAS MENU

RESTAURACJA MOFFO  
UL. SUWAK 15, 02-676 WARSZAWA



*Bon Appétit*

# MENU I

199 PLN NET / PERSON

## TABLE STARTERS

- Matjes herring, apple with shallot, sour cream, pumpernickel, horseradish
- Charcuterie plater: glazed pork belly, slow roasted Żłotnicka pork shoulder, game pâté, duck rillettes
- Cured sea trout fillet, beetroot, buckwheat, horseradish
- Smoked Burrata cheese, pickled plum, endive, yuzu

## SOUP

- Red borscht, cabbage and mushroom dumplings

## MAIN COURSE *to choose*

- Magret duck breast, potato gratin, butternut squash purée, sage, red wine sauce
- Mushroom risotto, toasted macadamia nuts, Parmigiano Reggiano 24 month cheese
- Pike perch fillet, red cabbage, butter sauce with capers and brown shrimps

## DESSERT

- Gingerbread, dark chocolate, plum preserve, orange and vanilla mousse

Net price per person.

Prices do not include 8% VAT and 10% service charge.

The offer applies to groups of 8 to 20 people.

Due to the fact that our menu is based on seasonal products, we reserve the right to change individual items.



# MENU II

249 PLN NET / PERSON

## TABLE STARTERS

- Matjes herring, apple with shallot, sour cream, pumpnickel, horseradish
- Charcuterie plater: glazed pork belly, slow roasted Złotnicka pork shoulder, game pâté, duck rillettes
- Cured sea trout fillet, beetroot, buckwheat, horseradish
- Smoked Burrata cheese, pickled plum, endive, yuzu
- Beef tartare, mayonnaise, black garlic, confit egg yolk, pickled mushrooms

## SOUP *to choose*

- Red borscht, cabbage and mushroom dumplings
- Cream soup of wild mushrooms, pumpkin ravioli, truffle

## MAIN COURSES *to choose*

- Venison tenderloin, celeriac tart, quince, lingonberries, Port wine sauce
- Mushroom risotto, toasted macadamia nuts, Parmigiano Reggiano 24 month cheese
- Atlantic cod fillet, celeriac écrasé, leek, hazelnut and truffle pesto, jus gras

## DESSERT *to choose*

- Almond tart, pear, cinnamon
- Gingerbread, dark chocolate, plum preserve, orange and vanilla mousse

Net price per person.

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# MENU III

319 PLN NET / PERSON

## TABLE STARTERS

- Matjes herring, apple with shallot, sour cream, pumpernickel, horseradish
- Charcuterie plater: glazed pork belly, slow roasted Mangalica pork loin, foie gras parfait
- Smoked eel, apple, horseradish, potatoes, truffle
- Brie de Meaux cheese, pear, truffle, Madeira sauce
- Beef tartare, mayonnaise, black garlic, confit egg yolk, pickled mushrooms

## SOUP *to choose*

- Duck consommé, homemade noodles, young vegetables
- Cream soup of cep mushrooms, pumpkin ravioli, truffle

## MAIN COURSES *to choose*

- Wellington beef tenderloin, spinach, truffle potato purée, Porto sauce
- Wild mushroom risotto, toasted pine nuts, Parmigiano Reggiano 24 months cheese
- Halibut fillet, creamed leek, duxelles crêpe, black garlic sauce

## DESSERT *to choose*

- Almond tart, pear, cinnamon
- Gingerbread, dark chocolate, plum preserve, orange and vanilla mousse
- Chocolate fondant, rum-soaked plum, vanilla ice cream

Net price per person.

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*Please feel free to contact us*

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