

CHRISTMAS MEETINGS FOR COMPANIES

EUROPEUM HOTEL

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About us

This year, our Head Chef has prepared an exceptional delicious offer for Christmas.

At the Brasserie27 restaurant, located on the ground floor of the Europeum Hotel, we will host you at a beautifully set Christmas table, accompanied by carols and a Christmas tree, with traditional Christmas delicacies with a delicate touch of fusion cuisine.

We put our experience at your disposal, as well as provide you with advice and assistance. We have an elegant and intimate restaurant room with a maximum capacity of 45 people.

The offer includes:

- free reservation at the Brasserie27 restaurant, located in the very heart of Wrocław,
- Christmas table and dining room decoration,
- a gift for each guest,
- the possibility to rent equipment for presentations,
- joint carol singing,
- possibility to organise additional attractions.

Christmas menu

SET 1 - 125 PLN / person

SERVED OPTION

STARTER (150g)

Grilled tiger prawns with garlic-wine-butter sauce, avocado salad, herb toast and chive oil

Vege option: chickpea hummus with vegetables / naan bread

SOUP (250ml)

Christmas borscht with dumplings

MAIN DISH (400g)

Grilled salmon fillet with truffle confit potatoes, pumpkin puree with coconut milk, braised kale with garlic and hollandaise sauce.

DESSERT (200g)

Chocolate fondant with vanilla ice cream, raspberry mousse and marinated pear

SET 1 - 135 PLN / person

DISHES SERVED ON PLATTERS

SOUP (250ml/os.)

Mushroom cream with thyme, noodles and sour cream

MAIN DISH

Fried carp marinated in onion (100 g / person)
Traditional dumplings with cabbage and mushrooms served with cream (100 g / person)
Russian dumplings (100 g / person)
Turkey fillet in almonds with cranberries (100 g / person)

ADDITIONS

Cabbage with peas and mushrooms (80 g / person)
Warm beets with horseradish (80 g / person)
Potatoes baked in herbs (80 g / person)
Boiled potatoes with dill (80 g / person)

DESSERT

Apple pie (50 g / person)
Poppy seed cake with nuts and dried fruits (50 g / person)
Cake with poppy seeds and raisins (50 g / person)

SET 1 - 180 PLN / person

DISHES SERVED ON PLATTERS

SOUP (250ml/os.)

Red borscht with dumplings and marjoram

MAIN DISH

Cod with leek sauce and dill (100 g / person)
Traditional Russian dumplings (100 g / person)
Traditional dumplings with cabbage and mushrooms with cream (100 g / person)
Roasted duck breast with cranberries (100 g / person)

ADDITIONS

Lazanki with cabbage and mushrooms (80 g / person)
Warm beetroots with horseradish (80 g / person)
Grilled vegetables with herbs (80 g / person)
Baked potatoes with herbs (80 g / person)
Potatoes boiled with dill (80 g / person)

DESSERT

Traditional Christmas poppy seed cake with nuts and dried fruits (50 g / person)
Cheesecake with dates (50 g / person)
Nutcake (50 g / person)

COLD PLATE

Plate of cheese (50 g / person)
Country pate with cranberry (50 g / person)
Vegetable salad with apple (50 g / person)
Platter of cold meats (50 g / person)
Freshly baked bread, butter

DRINKS FOR EACH SET: dried fruit compote (200 ml / person), water, coffee, tea.



Additional offer

WHITE WINE

Housewine white Colombard, Chardonnay (white, dry)
carafe 100cl - 75 PLN

Terre Forti Grecanico Inzolia Terre Siciliane, Italy (white, dry)
bottle 75cl - 85 PLN

Barone Montalto Pinot Grigio Italy (white, dry)
bottle 75cl - 100 PLN

Icardi La Rosa Selvatica Moscato D'asti Italy (white, sweet)
bottle 75cl - 130 PLN

ROSE WINE

La Favorita Reggiano Lambrusco Frizzante Italy
(slightly sparkling, sweet)
butelka 75cl - 95 PLN

A-Mano Rosato Primitivo Italy (rose, dry)
bottle 75cl - 120 PLN

SPARKLING WINE

Prosecco Itinera (sparkling, dry)
bottle 75cl - 120 PLN

RED WINE

Housewine red Syrah (red, dry)
carafe 100cl - 75 PLN

Terre Forti Sangiovese Merlot Rubicone Italy (red, dry)
bottle 75cl - 85 PLN

Barone Montalto Passivento Rosso Italy (red, dry)
bottle 75cl - 100 PLN

Moi Primitivo di Puglia Leporano, Italy (red, dry)
bottle 75cl - 130 PLN

MULLED WINE

Red mulled wine
(homemade spice based on ginger, cinnamon, cloves, nutmeg, cardamom / honey / orange with cloves)
250ml - 20 PLN

White mulled wine
(homemade spice based on ginger, cinnamon, cloves, nutmeg, cardamom / lilac flower syrup / lemon / rose petals)
250ml - 20 PLN

VODKA

Wyborowa 0,5l/0,7l – 90/120 PLN
Finlandia 0,5l – 110 PLN
Soplica owocowa 0,5l – 95 PLN
Gorzka Żołądkowa 0,5l/0,7l – 100/130 PLN

WHISKEY

Jim Beam 0,7l – 220 PLN
Johnnie Walker Red Label 0,7l – 250 PLN
Jack Daniels 0,7l – 300 PLN
Jameson 0,7l – 350 PLN
Chivas 0,7l – 400 PLN

BEER

Kozel Lezak 0,5l bottle – 15 PLN
Książęce IPA 0,5l bottle – 16 PLN
Lech 0% 0,33l bottle – 10 PLN

COCKTAILS

Aperol Spritz – 27 PLN
Martini Fiero – 24 PLN
Cuba Libre – 24 PLN
Gin&Tonic – 24 PLN
Margherita – 28 PLN





Contact us



We will be happy to answer any of your questions. We take an individual and unconventional approach to each of our guests. We are open to your ideas and suggestions. Flexibility and promptness in action are our main advantages.

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