



SHERATON
GRAND
Warsaw



Easter BRUNCH

5th April 2026

1 pm – 5 pm

Price **PLN 490*** per person
Children up to 4 years **gratis**, 5 – 14 years **half price**

*Please be advised that 10% service charge fee will be added to the bill and will be shared directly with our team

SALADS

Shrimp and spinach salad
with pomegranate and orange

Venus clam salad with herbs,
sun-dried tomatoes and olives

Seafood salad

New Zealand mussels with herbs

Whole crayfish in dill sauce

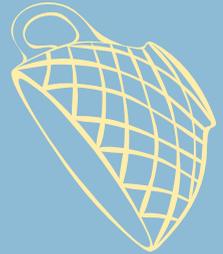


BREAD STATION

Breads, buns, papadam, prawn crackers, focaccia

Flavoured oils: garlic, lemon, rosemary and chilli

Butter



HEALTHY CORNER

Hummus with sun-dried tomatoes,
black olives and herbs

Grilled vegetables with rosemary oil

Salad of quinoa, chickpeas and nuts
with olive oil

Algae and pomegranate salad
with pickled ginger

Roasted vegetable salad with tofu

SOUPS

Sour soup with sausage
and egg

Cream of white vegetables

Thai coconut soup
with chicken and coriander

LIVE STATION

Snails in herb butter

Prawns in white wine sauce

Easter LIVE STATION

Roast beef entrecote and horseradish sauce



CUCINA MIA MAIN COURSES

Roast guinea fowl, pepper sauce

Young potatoes with dill

Beef in oyster mushroom sauce

Silesian dumplings with bacon

Sea bass in herb sauce

Roasted vegetables with herbs

Salmon in lemon sauce

Young cabbage sautéed
with tomatoes



INAZIA MAIN COURSES



Crispy duck in plum sauce
with bok choy

Shrimps with oyster sauce
with green vegetables

Chicken in red curry sauce

Jasmine rice

Fish with spicy sauce and oriental
cabbage

Fried rice with egg and vegetables



ORIENTAL STARTERS

Springroll with prawns

Dim sum with seafood

Vegetarian samosa

Sukiyaki, plum and sweet
chilli sauces

Gyoza dumplings

SUSHI STATION



Maki with cucumber

Maki with salmon

Maki with crab

Maki with tempura vegetables
and shrimp

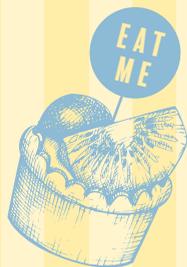
With traditional toppings: pickled ginger, wasabi and soy sauce



OYSTER STATION

Oysters with red onion and lemon

Red caviar on toast



Ice cream and sorbet rickshaw
with traditional toppings

Easter cake



DESSERTS

Traditional spread with nuts
and almonds

Pascha with nuts



COCKTAIL-STYLE DESSERTS

Coffee crème brûlée

Tiramisu with buffalo

Raspberry mousse

Strawberry meringue

Apple cake

Plum cake

Mango smoothie

Flavoured meringues

Cranberry cakes

Sliced fruit

Gluten-free desserts: e.g.
chocolate muffins
with apricots

Chocolate fountain

Apple strudel, waffles, pies

OFFER OF UNLIMITED DRINKS INCLUDED IN THE BRUNCH PRICE



Sparkling wine,

White wine

Red wine

Beer Żywiec



Mineral water,

Fruit juices

A wide selection of coffees
and teas



RESERVATIONS

warsaw.restaurant@sheraton.com | +48 730 307 150 or 322

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RESERVATION POLICY

Making a Reservation constitutes acknowledgment of and acceptance of the Terms and Conditions. Failure to accept the Terms and Conditions makes it impossible to make a Reservation. When making a brunch Reservation, the Client is required to make an advance payment within the timeframe specified by the coordinating staff member. Failure to make the advance payment within the specified time will result in cancellation of the Reservation. The advance payment is made by the Client via bank transfer to the organizer's designated bank account.

Confirmation of the final number of guests is required 48 hours prior to the event. This information is binding and will form the basis for issuing the final invoice.

A condition for changing or cancelling a Reservation by the Client is the submission of a cancellation request no later than 72 hours before the brunch date specified in the Reservation.

SHERATON GRAND WARSAW
ul. Prusa 2, Warszawa