



**Q**  
**HOTEL**  
GRAND CRU GDAŃSK

# Meetings that smell like Christmas

Christmas Eve meeting offer

**Q HOTEL GRAND CRU GDAŃSK**

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[qhotel.pl](http://qhotel.pl)



# Meetings that smell like Christmas

## Christmas Eve meeting offer

Spend Christmas with us and organise an atmospheric Christmas Eve gathering for your family, relatives or employees at the Q Hotel Grand Cru Gdańsk. We will make sure that this special time is tasty, aromatic and full of warmth.

We offer you  
a choice of:

- served menu, where guests will be served selected sets,
- shared table set with dishes for guests to help themselves to on their own (for groups of at least 6 adults),
- beverages with a festive aroma and unusual character.

## Spend this year's Christmas with Q Hotel Grand Cru Gdańsk!



**INFORMATIONS AND RESERVATIONS:**

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### **TRADITIONAL MENU:** Price: 80 PLN / person

- Pike-perch cheek stew served on choux pastry (150 g).
- Borscht with porcini mushrooms with added dumplings stuffed with cabbage and mushrooms (200 g / 100 g).
- Guinea fowl stuffed with duck liver, mashed potatoes with horseradish, courgette stuffed with vegetables.
- Chocolate mousse with cranberries.
- Coffee, tea, water.

### **GOURMET MENU:** Price: 100 PLN / person

- Smoked goose carpaccio with rocket and compressed cherries in Goldwasser (150 g).
- Mushroom bouillon, fried porcini mushrooms, green peas, roasted buckwheat groats, Pecorino cheese (250 ml).
- Burbot fillet roasted with bitter orange jam or sous-vide pork tenderloin, cinnamon risotto, marinated vegetables and sprouts (150 g / 150 g / 150 g).
- Walnut and almond tart with apricots (150 g).
- Coffee, tea, water.

### **SOPHISTICATED MENU:** Price: 120 PLN / person

- Cold lasagne stuffed with black mascarpone, smoked salmon and red caviar (120 g).
- Almond soup with cardamom, boiled wheat and raisins (250 ml).
- Sturgeon steak or duck fillet, gingerbread sauce, lavender potatoes, beetroot in balsamic vinegar (150 g / 150 g / 150 g).
- Shortcrust cake with champagne mousse and pistachios (150 g).
- Coffee, tea, water.

Information about allergens is available  
in the Grand Cru Restaurant.

**ALL PRICES INCLUDE VAT TAX**

● SERVED MENU





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### **MENU I:** Price: 100 PLN / person

- Borscht with dumplings (200 ml / 50 g).
- Cream of mushroom with noodles (200 ml / 50 g).
- Corn chicken fillet in almonds (150 g).
- Pike-perch stewed in vegetables (130g / 50g).
- Dumplings with cabbage and mushrooms (250 g).
- Compote of dried fruit (200 ml).
- Flakes of smoked halibut with frisée salad (80 g).
- Trout stuffed with vegetables (80 g).
- Herring rolls with pickles (80 g).
- Turkey stuffed with nuts and dried fruit (80 g).
- Salmon roulade stuffed with spinach (100 g).
- Vegetable salad (150 g).
- Poppy seed roll, cheesecake, kutia (50 g / 50 g / 50 g).
- Coffee, tea and still water.
- Baked goods and butter.

### **MENU II:** Price: 130 PLN / person

- Fish soup (250 ml).
- Borscht with pasty stuffed with cabbage and mushrooms (200 ml / 80 g).
- Baked salmon with dried fruit and nuts (160 g).
- Goose fillet with grey sauce (200 g).
- Dumplings with cottage cheese and potatoes (200 g).
- Peas with cabbage (250 g).
- Compote of dried fruit (200 ml).
- Salad with smoked trout (80 g).
- Jewish-style carp (100 g).
- Carp meatballs in vinegar marinade (80 g).
- Duck galantine (80 g).
- Potato and herring salad (150 g).
- Noodles with poppy seed, honey cake, homemade cheesecake (50 g / 50 g / 50 g).
- Coffee, tea and still water.
- Baked goods and butter.



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● SHARED TABLE MENU



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### TEAS

- **SPICED** / Earl Grey tea, ginger, cinnamon, orange, lemon, cloves, cherry syrup, honey – 250 ml – 18,00 PLN
- **ROSEMARY** / black or citrus tea, rosemary, pinch of red pepper, grapefruit, lemon, raspberry syrup – 250 ml – 18,00 PLN
- **WITH RUM** / black tea, brown sugar, dark rum (20 ml), citrus fruit, aniseed, vanilla – 250 ml – 24,00 PLN
- **WITH ORANGE LIQUEUR** / green fruit tea, orange liqueur (20 ml), maple syrup, almonds – 250 ml – 25,00 PLN
- **WITH WHISKEY** / black tea, honey, lemon, whisky (20 ml) – 250 ml – 24,00 PLN
- **ORANGE** / hot orange tea with a hint of honey, cinnamon and ginger – 250 ml – 16,00 PLN

### GRAND CRU MULLED WINE

Warming mulled wine based on Chilean wines with the addition of honey from Masurian apiaries, Kashubian dried plums, citrus fruit, herbs and spices (cardamom, cinnamon, cloves).

Price: 250 ml – 24,00 PLN

### HONEY

Honey from Masurian apiaries served hot with lime and cognac.

Price: 150 ml – 35,00 PLN

### HOT CHOCOLATE

Chocolate prepared with dark and milk Belgian chocolate with chili powder.

Price: 250 ml – 25,00 PLN

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