



DZIEŃ I NOC

Inspirujemy Dobrym Klimatem

TABLE RESERVATION

Special offer!

PLAC MIROWSKI 1 WARSAW CENTER



WHY US?

DZIEŃ I NOC is a new, hottest place on the event map of Warsaw, located in the heart of Śródmieście. Our place is 750 m2 of post-industrial space filled with greenery and color, steeped in the unique history of Hala Mirowska - all this in DZIEŃ I NOC

By booking a table on a DZIEŃ I NOC for more than 8 Guests, you can take advantage of ready-made, convenient menu and drink packages. Each of our packages is unique and composed to satisfy the most demanding tastes. Our menu includes both meat, fish and vegetarian options, as well as vegan and gluten-free dishes.

Is something missing in the menu, or maybe you have other preferences? We will be happy to compose an original proposal for you, fully based on your personal preferences.

Our Chef changes his approach to international cuisine, serving a different, original version, combining the best flavors and taking advantage of the benefits of local suppliers from Hal Mirowskie, thanks to which the entire menu is based on the highest quality local products.



FAQ

HOW LONG DO I HAVE A TABLE RESERVED FOR?

The booking time is agreed with the Manager individually, based on the presented cost estimate.

FROM HOW MANY GUESTS ARE THE BOOKING PACKAGES

APPLICABLE?

Packages are valid from 8 to 25 guests. For more than 25 guests, our event offer is available at www.dziennoc.com

CCAN I MAKE CHANGES TO THE PACKAGES?

Of course. We will be happy to compose an original proposal for you, based on your personal preferences.

CAN I ORDER ANYTHING OTHER THAN PACKAGES?

he package is a convenient choice, but if you want to take advantage of our a la carte menu on site, of course it is possible.

IS THERE A MANAGER WHO WILL TAKE CARE OF US?

There is always a Manager in our restaurant who takes care of reservations and ensures the satisfaction of our guests.

CAN I ORDER A CAKE OR BRING MY CAKE?

Yes, you can order a cake from us or bring your own with proof of purchase. The cake fee is PLN 100

DO YOU CHARGE AN ADDITIONAL FEE FOR PARTICIPATION IN THE PARTY WITH A DJ AND LIVE ACT ON WEEKENDS?

Absolutely not! We do not add any additional costs to any booking. You only pay for selected packages and consumption.



APPETIZERS ON THE TABLE "TO START"

MEAT

2 x POLISH BEEF TARTARE
WITH QUAIL EGG AND TOASTS
2 x ITALIAN ANTIPASTI BOARDS
2 x BEEF CARPACCIO
WITH PARMIGIANO REGGIANO

VEGE

2 x LETTUCE WITH GOAT CHEESE
AND MARINATED BEET

340 PLN

Package for around 10 Guests

+10% service

Appetizers are served in the form of tables for guests to welcome.
The quantities given are suitable for a group of about 10 people.
For larger groups, we suggest choosing two packages.
These dishes are complete dishes from our a la carte menu.



APPETIZERS ON THE TABLE "VIP"

MEAT

3 x POLISH BEEF TARTARE
WITH QUAIL EGG AND TOASTS
2 x BEEF CARPACCIO
2 x CAESAR LETTUCE
3 x ITALIAN ANTIPASTI BOARDS

VEGE

2 x LETTUCE WITH GOAT CHEESE
AND MARINATED BEET
2 x KING PRIZE SHRIMPS IN BUTTER AND PROSECCO

590 PLN

Package for around 10 Guests

+10% service

Appetizers are served in the form of tables for guests to welcome.
The quantities given are suitable for a group of about 10 people.
For larger groups, we suggest choosing two packages.
These dishes are complete dishes from our a la carte menu.



SERVED MENU 1

SOUP

AROMATIC BROTH WITH DUCK AND RAVIOLI
or
ITALIAN MINISTRONE SOUP (VEGE)

MAIN COURSE

CHICCHE WITH CHICKEN BREAST, PROSCIUTTO CRUDO, SUN-DRIED
TOMATOES, VELVET CREAM SAUCE AND PARMESAN
or
RISOTTO WITH MUSHROOMS, ROSEMARY AND PARMESAN (VEGE)
or
WARSAW STYLE PORK CHOP WITH BONE, CREAM PUREE POTATO
AND GREEN SALAD

DESSERT

TIRAMISU CLASSICO BASED ON COFFEE SOAKED SPONGE CAKES
AND AMARETTO, MASCARPONE AND COCOA

110 PLN / PERSON

+10% service

As part of the packages served, guests choose
one dish from each category from the prepared menu.

Dishes are served by waiter service.

These dishes are complete dishes from our a la carte menu.
The prices given are gross prices and do not include service.



SERVED MENU 2

SOUP

AROMATIC BROTH WITH DUCK AND RAVIOLI
or
ITALIAN MINESTRONE SOUP (VEGE)

MAIN COURSE

PORK RIB IN BBQ JAMESON SAUCE WITH POTATO PUREE AND GRILLED
VEGETABLES WITH PESTO
or
ZANDER FILLET IN LEEK SAUCE WITH BAKED TOMATOES
CHERRY AND HOMEMADE GNOCCHI
or
RISOTTO WITH MUSHROOMS, ROSEMARY AND PARMESANE (VEGE)

DESSERT

TIRAMISU CLASSICO BASED ON COFFEE soaked sponge cakes
AND AMARETTO, MASCARPONE AND COCOA

137 PLN / PERSON

+10% service

As part of the packages served, guests choose
one dish from each category from the prepared menu.
Dishes are served by waiter service.
These dishes are complete dishes from our a la carte menu.
The prices given are gross prices and do not include service.



SERVED MENU 3

SOUP

AROMATIC BROTH WITH DUCK AND RAVIOLI
or
ITALIAN MINISTRONE SOUP (VEGE)

MAIN COURSE

RIB EYE STEAK WITH ROSEMARY BUTTER
AND CREAMY POTATO PUREE
or
BACON & CHEESE BURGER
180g beef, baked bacon, cheddar cheese, vegetables,
mustard sauce, fries with Parmesan cheese
or
RISOTTO WITH MUSHROOMS, ROSEMARY AND PARMESAN (VEGE)

DESSERT

TIRAMISU CLASSICO BASED ON COFFEE AND AMARETTO SPAKES,
MASCARPONE AND COCOA
or
TRIPLE CHOCOLATE FONDANT
salty caramel ice cream with crumble, cherry sauce, seasonal fruit

165 PLN / PERSON

+10% service

As part of the packages served, guests choose
one dish from each category from the prepared menu.

Dishes are served by waiter service.

These dishes are complete dishes from our a la carte menu.
The prices given are gross prices and do not include service.



WHY IS IT WORTH IT CHOOSE A BAR PACKAGE?

Choosing a BAR package is a perfect and convenient solution. Thanks to the rich packages created on the basis of the best quality alcohols and cocktails, you do not have to worry if your guests will miss anything.

All drinks and alcohols available in packages are properly displayed on the tables, and our cocktails - both classic and original - are served by professional bartenders.

We work only with the highest quality selected alcohols from recognized and popular brands, and we create our cocktails based on original, flavorful recipes, producing most of the ingredients that we use in bar mixology.

JAMESON



CHIVAS XV

OSTOYA
VODKA



MENU BAR 1

ALCOHOL FREE DRINKS IN 1 L CARAFES:

2 x SPARKLING MINERAL WATER WITH MINT AND LEMON

2 x STILL MINERAL WATER WITH MINT AND LEMON

2 x ORANGE JUICE

2 x PEPSI

ALCOHOLS AT THE TABLES:

2 x WHITE FRENCH BOTTLE WINE SEMI-DRY

Moreau Select Blanc, Chardonnay, Chenin Blanc 0.75l

1 x RED FRENCH BOTTLE WINE SEMI-DRY Moreau Select Rouge Merlot,

Cabernet Sauvignon 0.75l

2 x PROSECCO DRY LAMIA 0.75l

766 PLN

+10% service

Bar packages are served in the form of drinks at the tables for guests to welcome. The quantities given are suitable for a group of about 10 people. For groups above 12-15 people, we suggest choosing more packages. Also, guests they can order any additional alcohol and a la carte cocktails on site.



MENU BAR 2

ALCOHOL FREE DRINKS IN 1 L CARAFES:

2 x SPARKLING MINERAL WATER WITH MINT AND LEMON

2 x STILL MINERAL WATER WITH MINT AND LEMON

2 x ORANGE JUICE

2 x PEPSI

ALCOHOLS AT THE TABLES:

2 x WHITE FRENCH BOTTLE WINE SEMI-DRY

Moreau Select Blanc, Chardonnay, Chenin Blanc 0.75l

2 x PROSECCO DRY LAMIA 0.75l

2 x VODKA OSTOYA 0.7l

994 PLN

+10% service

Bar packages are served in the form of drinks at the tables for guests to welcome. The quantities given are suitable for a group of about 10 people. For groups above 12-15 people, we suggest choosing more packages. Also, guests they can order any additional alcohol and a la carte cocktails on site..



MENU BAR 3

ALCOHOL FREE DRINKS IN 1 L CARAFES:

2 x SPARKLING MINERAL WATER WITH MINT AND LEMON

2 x STILL MINERAL WATER WITH MINT AND LEMON

2 x ORANGE JUICE

2 x PEPSI

ALCOHOLS AT THE TABLES:

2 x WHITE FRENCH BOTTLE WINE SEMI-DRY

Moreau Select Blanc, Chardonnay, Chenin Blanc 0.75l

2 x PROSECCO DRY LAMIA 0.75l

2 x VODKA OSTOYA 0.7l

1 x WHISKEY JAMESON 0.7l

1263 PLN

+10% service

Bar packages are served in the form of drinks at the tables for guests to welcome. The quantities given are suitable for a group of about 10 people. For groups above 12-15 people, we suggest choosing more packages. Also, guests they can order any additional alcohol and a la carte cocktails on site.



MENU BAR 4

ALCOHOL FREE DRINKS

IN 1 L CARAFES:

2 x SPARKLING MINERAL WATER WITH MINT AND LEMON

2 x STILL MINERAL WATER WITH MINT AND LEMON

2 x ORANGE JUICE

2 x PEPSI

SINATURE WELCOME DRINK:

10 x "DIRTY DANCE 2" COCKTAIL

Rum Bumbu | Fresh Passion Fruit | Egg White | Fire

ALCOHOLS AT THE TABLES:

3 x WHITE FRENCH BOTTLE WINE SEMI-DRY

Moreau Select Blanc, Chardonnay, Chenin Blanc 0.75l

2 x PROSECCO DRY LAMIA 0.75l

3 x VODKA OSTOYA 0.7l

1 x WHISKEY JAMESON 0.7l

2221 PLN

+10% service

Bar packages are served in the form of drinks at the tables for guests to welcome. The quantities given are suitable for a group of about 10 people. For groups above 12-15 people, we suggest choosing more packages. Also, guests they can order any additional alcohol and a la carte cocktails on site.



TERMS OF RESERVATION

ALL PACKAGE PRICES GIVEN IN THE OFFER ARE GROSS PRICES.

10% SERVICE SHOULD BE ADDED TO PRICES.

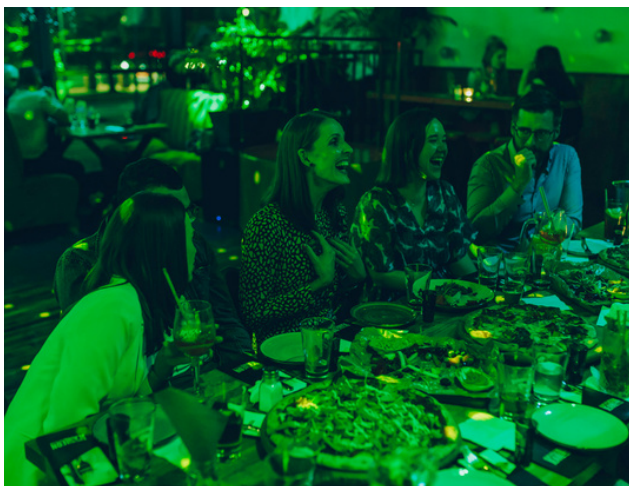
PACKAGES ARE VALID FOR GROUPS OF UP TO 25 GUESTS.

ABOVE 25 GUESTS, THE EVENT OFFER IS APPLICABLE.

WE DO NOT CHARGE ADDITIONAL FEES FOR SPACE RENTAL.

TO BOOK A TABLE WITH THE SELECTED PACKAGE, YOU MUST PAY THE RESERVATION FEE IN THE AMOUNT OF 30% OF THE COST ESTIMATE. THIS IS THE ONLY FORM BOOKING A TABLE WITH A PACKAGE ORDER IN ADVANCE.

THE REMAINING AMOUNT OF THE ORDER IS PAYMENT ON THE DAY OF RESERVATION, AFTER THE END, BY PAYMENT CARD OR CASH ON THE SITE.



AN INTEGRAL PART OF THE
OFFER IS A DEDICATED
BOOKING COST.

RESERVATIONS

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DZIEŃ I NOC

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DZIEŃ I NOC BAR LEVEL "0"



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DZIEŃ I NOC BAR LEVEL "0"



**DZIEŃ
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DZIEŃ I NOC MAIN HALL



**DZIEŃ
I NOC**

DZIEŃ I NOC MAIN HALL



**DZIEŃ
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