



PRESIDENTIAL HOTEL
W A R S A W

Cake COLLECTION

Discover our pastry catalog filled with irresistibly sweet,
handcrafted cakes created by the Presidential Pastry Shop.





PRESIDENTIAL HOTEL WARSAW



MERINGUE CAKE



A delicate meringue cake with a crisp exterior and a soft, airy center, finished with subtle sweetness. Perfect for lovers of classic elegance and gluten-free desserts.

Flavors: meringue, mascarpone, vanilla, raspberry

Ingredients: egg whites, sugar, Mascarpone cheese, 36% cream, vanilla bean, raspberry purée, agar, lime, seasonal fruits

Cake weight: 1 kg = approximately 10 servings

PLN 200

THREE CHOCOLATE



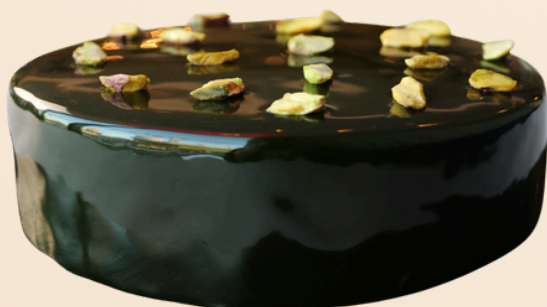
A velvety cake where layers of Callebaut dark, milk, and white chocolate create a harmonious composition with an intense chocolate flavor. An excellent choice for true chocolate enthusiasts.

Flavors: chocolate, cream, cocoa, nuts

Ingredients: Callebaut dark chocolate, Callebaut milk chocolate, Callebaut white chocolate, 36% cream, sugar, wheat flour, cocoa, butter, gelatin, eggs, rum, seasonal fruits, chocolate crisp pearls

Cake weight: 1 kg = approximately 10 servings

PLN 275



PISTACHIO CAKE

A creamy pistachio cake with an intense pistachio flavor, balanced by the fresh notes of passion fruit and a crunchy nut praline crisp. A subtly exotic dessert for those who appreciate contrasting flavors.

Flavors: pistachio, cream, passion fruit, nuts, vanilla

Ingredients: pistachios, 36% cream, sugar, white chocolate, passion fruit, eggs, almond flour, butter, cocoa nibs, hazelnuts, gelatin, vanilla bean, glucose, agar, nut praline crisp

Cake weight: 1 kg = approximately 10 servings

PLN 275



PRESIDENTIAL HOTEL WARSAW



CHANTILLY CAKE

An elegant Chantilly cake with a pronounced vanilla note, harmonious flavor profile, and velvety texture. A classic gluten-free choice for lovers of delicate desserts.

Flavors: cream, white chocolate, vanilla, raspberry, blueberry, strawberry

Ingredients: Callebaut white chocolate, 36% cream, sugar, raspberries, eggs, fruit crisp pearls, almond flour, glucose, gelatin, seasonal fruits

Cake weight: 1 kg = approximately 10 servings

PLN 275

BLACK FOREST CAKE

An intensely chocolatey cake with juicy Amaretto cherries and a crunchy caramel crisp layer. Edible gold accents enhance its luxurious character. A perfect choice for lovers of classic sweet-and-tart flavors.

Flavors: chocolate, cream, cherry, Amaretto, cocoa

Ingredients: Callebaut white chocolate, Manjari chocolate, 36% cream, crisp pearls, sugar, raspberries, blueberries, cherries, eggs, flour, glucose, pectin, edible gold

Cake weight: 1 kg = approximately 10 servings



PLN 275



MANGO PASSION

A cake with an intensely fruity character, where mango and passion fruit create a vibrant tropical combination. A vegan dessert that delights with its freshness and contemporary appeal.

Flavors: passion fruit, chocolate, mango, cocoa nibs

Ingredients: plant-based cream, passion fruit, mango, sugar, Callebaut 70% dark chocolate, wheat flour, cocoa butter, coconut oils, almond milk, pectin, baking powder, cocoa nibs

Cake weight: 1 kg = approximately 10 servings



PLN 275



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RUBY CHOCOLATE

A captivating cake featuring naturally pink Callebaut Ruby chocolate, complemented by raspberry, blackberry, and blood orange notes. A raspberry crisp layer adds texture and character.

Flavors: Ruby chocolate, cream, blood orange, blackberry, nuts, raspberry

Ingredients: Callebaut Ruby chocolate, 36% cream, blood orange purée, sugar, eggs, butter, blackberry purée, white chocolate, raspberry purée, lime, hazelnuts, cocoa nibs, freeze-dried raspberries, almond flour, gelatin, agar, glucose, cocoa butter, raspberry crisp pearls

Cake weight: 1 kg = approximately 10 servings

PLN 275

CAKES TAILORED TO EVERY OCCASION

We can customize the shape of your cake to match the character of your celebration, and selected designs can be enhanced with a personalized inscription to add a unique and personal touch.

Our cakes are available in sizes ranging from 1 kg to 10 kg, making it easy to choose the perfect option for an intimate gathering or a larger event.

Need a larger cake?

We will be delighted to create a larger cake upon special request. Simply arrange a personal consultation, and we will refine every detail to your expectations.

ADDITIONAL OPTIONS

Enhance your celebration with carefully selected finishing touches:

- **Premium decorations** – gold leaf, fresh flowers, personalized macarons, pralines: PLN 40 gross / per option
- **Edible print – logo or photograph in A4 format** (72-hour lead time required): PLN 30 gross
- **Candles:** PLN 20 gross
- **Cake sparklers (2 pcs.):** PLN 20 gross

CONTACT US

Orders can be placed by email or phone:
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*Our products are prepared in a kitchen where various allergens are used. Despite taking the utmost care, we cannot guarantee the complete absence of trace amounts of allergens in our products.

