



Baltic Beach Hotel & SPA

★★★★★

Paskha **BRUNCH**

M E N U

SOUPS

Assorted fish Solyanka
Hutsul Borstch with beans and white mushrooms

STARTERS

Cod fillet in sweet and sour marinade
Gravlax salmon in beetroot and orange marinade on potato croquette
Stuffed egg with sprat and cucumber tartare
Lightly salted herring tartare in egg stuffed with apples with horse-radish cream

Roasted pork in cinnamon and orange marinade with Dijon mustard cream
Creamy home-made pâté with cranberry jam
Chicken roulade with egg, spinach and prosciutto
Slowly cooked beef tongue with horse-radish cream
Quiche Lorraine with leek and mushrooms
Quiche Lorraine with spinach and prawns

SALADS

Baked salmon salad in lemon and honey sauce with avocado,
Kalamata olives, cherry tomatoes and quail eggs
Olivye with smoked chicken breast
Baltic dressed herring

MAIN COURSE

Baked salmon fillet with airy potato puree and spinach
and Gorgonzola cheese sauce
Seafood cocktail with marinated potatoes and eggs Benedict
Caramelised in balsamic vinegar roast beef with potato and truffle puree,
balsamic vinegar and chipotle onion sauce
Baked lamb leg with green pepper sauce and baked potatoes
Venison burger with bacon and baked egg, sweet potato fries and truffle aioli
Duck "confit" with sweet potato puree and "cream de cassis" sauce
Pearl couscous and white bean ragout with mushrooms and Parmesan cheese

DESSERTS

Kulich
Easter Paskha with sun dried fruits
Sweet cottage cheese donuts with powdered sugar
Cinnamon muffins with cream and chocolate egg