



VIEW RESTAURANT
SEAFOOD & GRILL



Appetizers

OYSTER TRIO ⁴

fresh cucumber, peppermint, ginger, red caviar, shallots, balsamic vinegar

BRUSCHETTA TRIO ^{1, 3, 4}

* cold smoked Baltic salmon, dill cream cheese, ciabatta

* sprat, quail egg, horseradish cream, wholegrain bread

* shrimp cocktail, avocado, garlic ciabatta

SALMON TARTARE ^{1, 3, 4, 10}

shallot onions, capers, quail egg, herbs

GRILLED PRAWNS ²

tomato salsa, avocado tartare

ASPIC ^{7, 9, 10}

beef ribs, veal cheeks, oxtails, horseradish foam

 **STUFFED GRILLED AVOCADO**

spicy chickpeas, corn, tomato salsa



Salads

CAESAR SALAD WITH CHICKEN FILLET ^{1, 3, 7}

bacon, mini roman leaves, Parmesan cheese, croutons

TIGER PRAWN SALAD ^{2, 6, 11}

avocado, cherry tomatoes, cucumber, onions, arugula, yuzu ponzu sauce

 **QUINOA AND MANGO SALAD** ¹

avocado, zucchini, citrus sauce

Soups



BEEF GOULASH ⁹

 **COLD BEETROOT SOUP** ^{2, 4}

quail eggs, kefir

FISH SOLANKA ^{3, 7, 10, 12}

salmon, catfish, prawns

 Vegetarian



Main Courses

FAROE ISLAND SALMON ^{2, 4, 7, 9}

lobster sauce, creamy venere rice, vegetable pearls

CHICKEN SHASHLIK ^{7, 9}

premium truffle fries and parmesan, Coleslaw, homemade marinades, grilled vegetables

TEMPURA CHICKEN SCHNITZEL ^{1, 3, 7, 10}

vegetable salad, honey mustard sauce

MUSHROOM RAVIOLI ^{1, 7}

Parmesan cheese, creamy mushroom sauce

BLACK MUSSELS ^{1, 9, 14}

* Provençal — white wine, garlic, herbs

* cream sauce — with celery, thyme, garlic and white wine

PREMIUM BEEF BURGER ^{1, 7, 10}

bacon, tomatoes, pickled vegetables, Cheddar cheese, BBQ sauce

CORDON BLUE ^{1, 3, 7, 9, 10}

chicken cutlet stuffed with cheddar and mustard, brioche, tomatoes, garlic aioli, lettuce

Dishes on Coals

JOSPER GRILL MENU*

*at extra 15 EUR charge

LAMB SHASHLIK ON BONE

BEEF RIB-EYE, AMERICA 250g

GRILLED SEAFOOD ⁴

tiger prawns, Vongole clams, mussels, squid, octopus tentacle, scallops

Our dishes on coals served with premium truffle fries and parmesan, Coleslaw, homemade marinades, grilled vegetables.

Sauces by your choice: barbeque-whiskey, green pepper, garlic aioli, home-made tomato sauce



Desserts

HOMEMADE NAPOLEON ^{1, 3, 7}

HONEY CAKE ^{1, 3, 7}

AIRY CHOCOLATE CAKE ^{1, 3, 7}



View with taste

Allergens

01 Cereals containing gluten

02 Crustaceans and products thereof

03 Eggs and products thereof

04 Fish and products thereof

05 Peanuts and products thereof

06 Soybeans and products thereof

07 Milk and products thereof (including lactose)

08 Nuts

09 Celery and products thereof

10 Mustard and products thereof

11 Sesame seeds and products thereof

12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂

13 Lupin and products thereof

14 Molluscs and products thereof

