

# Easter BRUNCH

## M E N U

### EASTER COMPLIMENT FROM THE CHEF

Stuffed eggs with smoked mackerel pate and prawn cocktail  
Potato rosti with lightly salted salmon and wasabi cream  
Bruschetta with roast beef and onion marmalade

### FIRST COURSE

#### SOUP

Minestrone with rabbit meatballs and omelette  
Baltic solyanka of three kinds of fish with shrimps  
Beef goulash soup with root vegetables

#### APPETIZERS

Salmon fillet tartare with quail egg, capers, and  
homemade croutons  
Tiger shrimp in tempura with tartar sauce  
Galert of veal cheeks, beef ribs, and oxtails with  
horseradish foam  
Roast beef with honey-mustard sauce and  
zucchini spaghetti

#### SALADS

Salad with tiger prawns, avocado, and arugula  
Nicoise salad with seared salmon  
and mustard sauce  
Easter Olivier salad with veal tongue  
Caesar salad with grilled chicken and bacon

### MAIN COURSES

Faroe Islands salmon with dill sauce, green  
asparagus, and potato gratin  
Eggs Benedict Royal with smoked salmon,  
red caviar, green asparagus  
on homemade brioche  
Tiger prawn julienne with bechamel sauce  
and gruyere cheese  
Double cheeseburger with fried egg,  
homemade brioche, smoked cheddar  
and bacon  
Danish Meatloaf (Mock Hare) with egg,  
pepper sauce and creamy mashed potatoes  
Duck leg confit with cherry sauce  
and potato fondant  
Chicken Shashlik in lemon marinade with  
homemade tomato sauce and french fries

### COMPLIMENTARY SIDE DISHES

Assorted Homemade Pickles  
White Vinaigrette with Pickled Porcini Mushrooms  
Sicilian Sweet and Sour Salad with Eggplant

### DESSERTS

Rum Baba with Strawberries and Cream  
Big Easter bread (kulich) with raisins and marmelade  
Mini Easter cakes (paskha) with candied fruits  
Easter muffins with chocolate eggs and cream  
Baked apples with nuts and honey  
Cherry thick compote with mascarpone cream  
Poppy Seed Strudel  
Dark Chocolate Mousse with Cherries and White Chocolate Cream

### FOR ADDITIONAL 15 EUROS IT IS POSSIBLE TO ORDER

CHATEAUBRIAND STEAK, LATVIA/ RIB-EYE, ARGENTINA/ LAMB SHASHLIK