

Easter BRUNCH

MENU

CHEF'S COMPLIMENT

mini egg canapé

SOUP

Baltic fish solyanka
with three types of fish and shrimp
Beef goulash soup with root vegetables

APPETIZERS

Salmon fillet tartare with quail egg,
capers and homemade croutons
Jellied meat made from veal cheeks,
beef ribs and oxtail, served
with horseradish foam
Roast beef with honey-mustard sauce
and zucchini spaghetti

SALADS

Salad with tiger prawns,
avocado, quinoa and arugula
Easter Olivier salad with beef tongue
Caesar salad with grilled chicken,
bacon and Parmesan

MAIN COURSE

Faroe Islands salmon
with dill sauce, green asparagus and
potato gratin
Benedict Royal
with smoked salmon, red caviar and
green asparagus on homemade
brioche
Double cheeseburger
with fried egg, homemade brioche,
lightly smoked cheddar and bacon
Duck leg confit
with cherry sauce and
potato fondant
Chicken skewer
in lemon marinade with
homemade tomato sauce
and French fries

DESSERT BUFFET

Charlotte cake with apples and strawberries
Large raisin and marmalade kulich
Mini cottage cheese Easter cakes with candied fruits
Easter muffins with chocolate eggs and creams
Baked apples with nuts and honey
Mascarpone cream served with blueberry compote
Festive poppy seed strudel
Dark chocolate mousse with cherries and
white chocolate cream

**Please choose any two dishes from the menu and
enjoy unlimited desserts from the dessert buffet**

47.00 € / 1 person

23.50 € / child (from 3 to 12 years)