



HOTELL PALACE

TALLINN

BUFFET MENU 2017

MENU 1

STARTERS

Seasonal salad / Vinaigrette
Roasted beef / octopus / french fries / ramsons
Herring / boiled potatoes / sour cream / onion / dill / egg

MAIN COURSES

Fried fish of the day / shripm / lime-chilli sauce / basmati rice
Quiche / chicken / vegetable

DESSERTS

Strawberry - yoghurt pannacotta / strawberry basil salad
Honey cake / warm chocolate sauce

PRICE 24 €

Price includes coffee / tea / selection of bread / water.

Price is valid from 20 persons.

The menu is served in the Gallery.

Chef Andrus Laaniste



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MENU 2

STARTERS

Seasonal salad / Vinaigrette
Hot smoked salmon salad / sushi rice / wasabi cream
Lightly smoked beetroot / burned goat cheese

MAIN COURSES

Viennese schnitzel (pork) / salted lemon / herb butter / fried potatoes
Chicken fillet / ratatouille / polenta

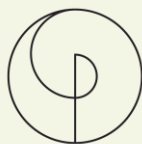
DESSERTS

Brownie / vanilla ice cream
Cherry and curd cheese strudel / warm toffee sauce

PRICE 24 €

Price includes coffee / tea / selection of bread / water.
Price is valid from 20 persons.
The menu is served in the Gallery.

Chef Andrus Laaniste



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MENU 3

STARTERS

Seasonal salad / Vinaigrette
Lightly salted salmon / poached egg
Smoked chicken salad

MAIN COURSES

Grilled pork and chicken / wild mushroom sauce / mashed potatoes / roasted vegetables
Fried fish of the day / tartar sauce / vegetable rice

DESSERTS

Chocolate mousse / homemade halva / cookie / berries
Pavlova / seasonal berries

PRICE 26 €

Price includes coffee / tea / selection of bread / water.
Price is valid from 20 persons.
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Chef Andrus Laaniste