



HOTELL PALACE

TALLINN

## MENU FOR GROUPS 2017

### MENU 1

#### STARTER

Hot smoked salmon salad / sushi rice / wasabi cream

#### MAIN COURSE

Chicken breast / ratatouille / polenta

#### DESSERT

Brownie / vanilla ice cream

3 COURSE 30 € / 2 COURSE 25 €

Price includes coffee / tea / tap water  
The menu is intended for groups of 10 or more guests.  
Groups are expected to make the same choice.

Chef Andrus Laaniste



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## MENU FOR GROUPS 2017

### MENU 2

#### STARTER

Lightly salted salmon / poached egg

#### MAIN COURSE

Viennese veal schnitzel/ salted lemon / herb butter / fried potatoes

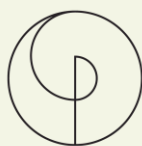
#### DESSERT

Curd cake / warm toffee sauce

3 COURSE 30 € / 2 COURSE 25 €

Price includes coffee / tea / tap water  
The menu is intended for groups of 10 or more guests.  
Groups are expected to make the same choice.

Chef Andrus Laaniste



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## MENU FOR GROUPS 2017

### MENU 3

#### STARTER

Roasted beef / octopus / french fries / ramsons

#### MAIN COURSE

Fried fish of the day / shrimp / lime-chilli sauce / rice

#### DESSERT

Strawberry-joghurt pannacotta / strawberry-basil salad

3 COURSE 35 € / 2 COURSE 30 €

Price includes coffee / tea / tap water  
The menu is intended for groups of 10 or more guests.  
Groups are expected to make the same choice.

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## MENU FOR GROUPS 2017

### MENU 4

#### APPETIZER

#### STARTER

Vitello tonnato / aioli

#### LIGHT COURSE

Ginger mojito sorbet

#### MAIN COURSE

Duck fillet / pearl couscous / mango salad / red wine chocolate sauce / vegetable tempura

#### DESSERT

Pavlova / seasonal berries-fruits

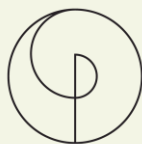
Berry marmalade

Avec

3 COURSE 35 € / 6 COURSE 40 € WITH APPETIZER AND LIGHT COURSE

Price includes coffee / tea / tap water  
The menu is intended for groups of 10 or more guests.  
Groups are expected to make the same choice.

Chef Andrus Laaniste



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## MENU FOR GROUPS 2017

### MENU 5

#### APPETIZER

Foie gras / apple chutney

#### STARTER

Unagi / rice pop / wasabi / yuzu

#### SOUP

Bouillabaisse / pike-perch / crab / clam / rouille

#### LIGHT COURSE

GT sorbet

#### MAIN COURSE

Beef tenderloin / wild mushroom sauce / potato croquet/ vegetable colours

#### DESSERT

Burned white chocolate halva / mango mousse

Berry marmalade

Avec

3 COURSE 40 € / 6 45 € COURSE WITH APPETIZER AND LIGHT COURSE

Price includes coffee / tea / tap water  
The menu is intended for groups of 10 or more guests.  
Groups are expected to make the same choice.

Chef Andrus Laaniste



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## MENU FOR GROUPS 2017

### GLUTEN-FREE / LACTOSE-FREE

#### STARTER

Vitello tonnato / aioli

#### MAIN COURSE

Chicken breast / ratatouille / polenta

#### DESSERT

Fruit carpaccio / Sorbet of the day

3 COURSE 30 € / 2 COURSE 25 €

Price includes coffee / tea / tap water  
The menu is intended for groups of 10 or more guests.  
Groups are expected to make the same choice.

Chef Andrus Laaniste



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## MENU FOR GROUPS 2017

VEGETARIAN / VEGAN / GLUTEN-LACTOSE-FREE /  
NUT-FREE (CONTAINS SESAME)

### STARTER

Sushi salad vegan-daikon / nori / wasabi / yuzu / gari / cucumber / avocado

### MAIN COURSE

Vegetable croquets with hummus / vegetable colours (dehydrated vegetable)

### DESSERT

Fruit carpaccio / Sorbet of the day

3 COURSE 30 € / 2 COURSE 25 €

Price includes coffee / tea / tap water  
The menu is intended for groups of 10 or more guests.  
Groups are expected to make the same choice.

Chef Andrus Laaniste