



HOTELL PALACE

TALLINN

GROUP MENU À LA CARTE

APPETIZERS

Salted whitefish
brioche | dill-lime mayonnaise | dried red onion | whitefish roe | L

Beef carpaccio
ruccola salad | parmesan | G

Burned goat cheese | roasted vegetables
carrot | parsley root | artichoke | beetroot | G

MAIN COURSE

Slow baked salmon
mango | avocado | strawberry | L

Lamb tenderloin | Big Green Egg grill
juniper berry sauce | green wok- asparagus | zucchini | broccoli | snap peas | G | L

Grilled turkey | Big Green Egg grill
fresh potatoes | carrot | asparagus | red wine hoisin sauce | G | L

DESSERTS

XXL truffle
chocolate | coconut | Vana Tallinn liqueur

Cake and rhubarb

Strawberry
fresh strawberry | strawberry foam | vanilla cream | vanilla ice cream

G - gluten free | L- lactose free

2 courses appetizer and main course 27 €

2 courses main course and dessert 24 €

3 courses 31 €

The price includes coffee/ tea / water in a jug.

10 person minimum for the group menu.

Minimum time for booking 72 h

The groups are expected to make one selection.