



HOTELL PALACE

TALLINN

GROUP MENU À LA CARTE

APPETIZERS

Whitefish tartare

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

Grilled octopus

potato | sweet pepper | tomato | avocado | gremolata | G | L

Crispy pork belly

mustard - apple jam | black garlic | herb and white bread crisp | L

Warm mozzarella di bufala salad

tomato | spicy basil mango salad | basil | G

MAIN COURSE

Baked cod

roasted potato | marinated cherry tomato | sea food broth | G

Wild boar

rosemary-juniper sauce | roasted eggplant mousse | parsnip mousse | artichoke | G

Pheasant breast fillet

artichoke and Jerusalem artichoke puree | pomegranate and red wine sauce

DESSERTS

Carrot cake

orange jelly | carrot cream | cloudberry

Konrad's Tiramisu

Mango - lime leaf cream

mango | spicy red wine | caramel

G - gluten free | L - lactose free

2 courses - appetizer and main course 28 €

2 courses - main course and dessert 25 €

3 courses 32 €

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.