



HOTELL PALACE

TALLINN

## GROUP MENU À LA CARTE

### APPETIZERS

#### Grilled octopus

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

#### Shrimp

avocado | melon | strawberry | cherry tomato | balsamico | G | L

#### Beef salad

asparagus | zucchini | arugula | parmesan | G

#### Warm mozzarella di bufala salad

tomato | spicy basil mango salad | basil | G

### MAIN COURSE

#### Grilled gilt-head seabream

roasted potatoes | lemon aioli | arugula | G | L

#### Grilled entrecôte (250gr)

fresh salad | roasted cherry tomato | parmesan cheese crunch | G

#### Lamb chops

couscous | peas | zucchini | asparagus | mint | red wine sauce | G | L

#### Corn chicken

baked goat cheese polenta | corn | goat cheese | tomato gremolata | G

### DESSERTS

#### Chocolate

strawberry tartar | Valrhona chocolate | ice cream | G

#### Cheese cake

red-white-blackcurrant salad

#### Konrad 's Tiramisu

#### Raspberry - pistachio - nut ice cream

waffle

G - gluten free | L - lactose free

2 courses - appetizer and main course 30 €

2 courses - main course and dessert 27 €

3 courses 35 €

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.