



K O N R A D

## RESTAURANT KONRAD

### MENUS FOR SPECIAL EVENTS

2 courses – starter and main course 30 €

2 courses – main course and dessert 27 €

3 courses 35 €

Minimum 10 guests.

Preordering time 72 h

Groups are expected to make the same choice!

### S T A R T E R S

#### Tiger prawn and scallop carpaccio

apple onion mousse | vegetable julienne | cucumber jelly | chili | ginger | G | L

#### Salmon and beetroot

sour cream horseradish mousse | sweet and sour cucumber | cassava | trout roe

#### Crispy quail and goat cheese

vegetable goat cheese terrine | smoked quail egg | parsnip cream | dewberry sauce

#### Moose tartare and bone marrow

tomato sauce | salted cucumber | bone marrow mousse | pearl onion | L



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M A I N C O U R S E S

**Baked halibut (52 °C)**

pea - spinach mousse | lentil - bean salad | zucchini | leek | Savoy cabbage | G

**Grilled entrecôte**

purple potato | Vana Tallinna mushroom sauce | marinated pearl onion | mini leek

**Slow roast lamb**

celery root | red wine sauce | sweet potatoes | bacon walnut crumble

**Duck confit croustade**

smokey carrot pumpkin mash | yellow beetroot | red beetroot | pumpkin seeds

**Sweet potatoes and zucchini**

parsnip purée | hummus | spicy tomato sauce | lentils | G

D E S S E R T S

**Cream cheese and sea - buckthorn**

blackberry sauce | waffle flakes

**Chocolate and blackcurrant**

dark chocolate | berry crème brûlée | blackcurrant meringue

**Konrad's cherry tartlet**

vanilla cream

G - gluten-free | L - lactose-free

The price includes:

A selection of bread from Konrad's bakery | coffee | tea | water in a jug.

Rates are valid 2020. Rates include VAT tax of 20%.  
Please note that rates are subject to change.