

31.12.2025 19:00-22:00

75e / person 37,50e / child from 5 to 11 y.o.

## WELCOME DRINK

1 glass of sparkling wine or non-alcoholic drink

## **COLD SNACKS**

/BUFFET/

Crispy baguette with red caviar and greens butter

Hot- and cold-smoked salmon, smoked eel, smoked mackerel, fried shrimps

Lightly salted salmon, marinated eel, Latvian sprats

Potato salad with beef tongue and greens

Greek salad with goat cheese

Cold-water shrimps with boiled egg, lettuce leaves and pesto sauce Meat platter – chicken drumsticks, cured Spanish ham, beef roast beef, assorted cured sausages, beef tongue, cold meat terrine

Tartlet with cheese-tomato cream

Tartlet with guacamole sauce and Patagonian scallops
Chicken salad with Korean carrots, pineapple and greens
Fresh leaf salad with fresh vegetables and pesto sauce
Venison terrine with fig jam and toasted baguette
Selection of marinades /vegetables, mushrooms, root vegetables/

## MAIN DISHES

/BUFFET/

Venison ham «sous vide» with cranberry-orange sauce
Baked chicken breast with stewed steppe porcini and herb oil
Pork belly «sous vide» with forest berry-red wine sauce
and roasted Brussels sprouts
Baked salmon fillet medallions served with bisque sauce and brûléed lemon
Potato gratin with greens

Bouquet of steamed vegetables with truffle oil

## **DESSERTS**

/BUFFET/

Cannoli with pistachio filling
Strawberry «Fragole» cheesecake
Tiramisu cake
«Chocolate mousse» cake with raspberries
Gingerbread, mandarins, muffins

Coffee, tea, water, bread, butter