



SUNDAY BRUNCH MENU

COLD

VEGETABLES

- Fresh lettuce, tomato, cucumber V
- Pickled cherry tomatoes V
- Scandinavian pickled cucumbers V
- Pickled roasted bell pepper V
- Black and green olives V
- Marinated mushrooms
- Samosa with vegetable filling V

CHEESE

- Cheese plate with orange jam

MEAT

- Vitello tonnato
- Slow-roasted turkey fillet, orange and ginger sauce
- Oven-baked pulled pork quesadillas with melted cheese and chili
- Beef tongue
- Speck pies

FISH

- Pickled Peipsi bream
- Rye bread with salmon paté, capers and red onion

SAUCES AND SPREADS

- Hummus with pita bread V
- Sun-dried tomato pesto V
- Avocado cream V
- Olive tapenade V
- Marie Rose sauce
- Mustard sauce V

SALADS

- Caesar salad with croutons and parmesan
- Greek salad
- Shrimp and avocado salad with ginger, chili and lime flavored soya sauce
- Fresh salad with melon, grapes, walnuts and maple syrup dressing
- Roasted beetroots with arugula and pumpkin seeds V
- German potato salad with green onions, capers, and a mustard-olive oil dressing V
- Forest mushroom salad with onion and sour cream

HOT

- Eggs Benedict with bacon or cured salmon
- Seasonal slab pie
- Roasted cauliflower with Cheddar cheese sauce
- Seafood paella with saffron sauce
- Tuscan chicken pasta
- Mussels in wine sauce
- Pork ribs in BBQ sauce
- Grilled vegetables with basil sauce V
- French fries, sweet potato fries V

SWEET

- Sea buckthorn panna cotta with buckwheat crunch
- Brownie with raspberry sauce
- Seasonal fruit selection V
- Apple strudel
- Pancakes
- Yoghurt and white chocolate cream
- Blueberry and almond pie
- Vanilla sauce
- Peaches in syrup V
- Strawberry doughnuts
- Waffles
- Vanilla and chocolate ice cream
- Strawberry sorbet
- Caramel, chocolate and strawberry sauce

V - vegan

Ask your waiter for information about allergens