

Tallink City Hotel

Special buffet menu

Event area on the 10th floor

APPETISERS

Grilled octopus with aioli sauce and almond potato L

Tuna ceviche, cilantro pesto G

Tiger prawn tails, white wine sauce G

Lightly grilled ox L, G

Duck salad **G**

Grilled beetroot salad, caramelised goat cheese, apple, hazelnuts, pesto ${\bf L}$

Steak tartare, anchovy, hazelnuts, quail egg, red onion, capers G

Bread selection: Muhu rye bread, crispy house bread L, G

HOT DISHES

Lamb rack marinated with rosemary and garlic, red wine sauce

Grilled seabass with lemon butter L

Asian-style pork ribs, spring onion G

Grilled vegetables, wild rice L

Mashed potatoes with fried onions and bacon L

Grilled Romaine lettuce, green asparagus and broccoli salad

Accompaniments: Béarnaise sauce, green peppercorn sauce **L**, **G**, chimichurri sauce, wine sauce with juniper berries **L**, **G**, avocado butter **L**, Cafe de Paris butter **L**, butter **L**

SOMETHING SWEET

Brownie, raspberry sauce L, G

Pineapple carpaccio with coconut ice cream L

New York cheesecake, strawberry sauce L, G

The menu price includes water, coffee/tea and bread selection.

Valid 1.1.-30.12.2025

Menu is served to groups from 25 to 40 people.

The menu must be preordered at least 48 hours in advance.

L - contains lactose

G - contains gluten

