

THE EVENT AREA ON THE 10TH FLOOR  
OF THE TALLINK CITY HOTEL

# SPECIAL MENU



## Appetizers

- Grilled octopus with aioli sauce and almond potato <sup>L</sup>
- Tuna chevice, cilantro pesto <sup>G</sup>
- Tiger prawn tails, white wine sauce <sup>G</sup>
- Lightly grilled ox <sup>L,G</sup>
- Duck salad <sup>G</sup>
- Grilled beetroot salad, caramelised goat cheese, apple, hazelnuts, pesto <sup>L</sup>
- Steak tartare, anchovy, hazelnuts, quail egg, red onion, capers <sup>G</sup>
- Bread selection -Muhu rye bread, house crispy bread <sup>L,G</sup>

## Something sweet

- Brownie, raspberry sauce <sup>L,G</sup>
- Pineapple carpaccio with coconut ice cream <sup>L,V</sup>
- New York cheesecake, strawberry sauce <sup>L,G</sup>

## Hot dishes

- Lamb rack marinated with rosemary and garlic, red wine sauce
- Grilled seabass with lemon butter <sup>L</sup>
- Asian style pork ribs, spring onion <sup>G</sup>
- Grilled vegetables, wild rice <sup>L,V</sup>
- Mashed potatoes with fried onions and bacon <sup>L</sup>
- Grilled Romaine lettuce, green asparagus and broccoli salad <sup>V</sup>
- Béarnaise sauce
- Green peppercorn sauce <sup>L,G</sup>
- Chimichurri sauce <sup>V</sup>
- Wine sauce with juniper berries <sup>L,G</sup>
  
- Avocado butter <sup>L</sup>
- Cafe de Paris butter <sup>L</sup>
- Butter <sup>L</sup>

L – contains lactose

G – contains gluten

V – vegan

The menu price includes natural drinking water and coffee / tea.

Valid until 30.12.2023

Menus are served to groups from 25 till 40 people.  
The menu must be pre-ordered at least 48 hours in advance.