

# Christmas dinner

24.12.2025

## SALADS

Rosolli -Finnish beetroot salad **L, E**  
 Caprese salad **L**  
 King prawn salad with rocket salad, cherry tomatoes and parmesan **L**  
 Wild mushroom salad **L**  
 Marinated pumpkin salad **V**  
 Marinated milkcaps **V**  
 Marinated garlic **V**  
 Olives, sun-dried tomatoes and artichokes **V**  
 Pickles with honey and sour cream **L**

## FISH

Lightly salted salmon with beetroot and horseradish  
 Bream in homemade marinade **L**  
 Salted herring with egg, onion and sour cream **L, M**  
 Baltic herring rolls in marinade  
 Deviled eggs with shrimp cream and caviar **L**

## MEAT

Venison pâté with brandy and lingonberries  
 Smoked pork tongue tartare **L**  
 Melon with prosciutto and salami "Napoli"  
 Lightly smoked duck breast fillet with cherry sauce

## WARM DISHES

Pork chops with honey mustard glaze  
 Duck leg confit with plum sauce  
 Butter-fried pikeperch fillet with spinach and white wine sauce **L**  
 Mushroom risotto **L**  
 Roasted potatoes with cherry tomatoes and rocket salad **V**  
 Roasted carrots and pumpkin with honey and rosemary **V**  
 Beer-braised cabbage **V**

## SWEET

Selection of mini cakes:  
 Pistachio-mascarpone roll **G, L, E, N**  
 Mini-Pavlova **L, E**  
 Tosca cake with fruits **G, L**  
 Honey cake **G, L, E**  
 Selection of Estonian cheeses with orange-sparkling wine jam **L**  
 Fruit selection **V**

## DRINKS

Glass of sparkling wine  
 Coffee, tea, ice water

Christmas bread, ciabatta, black bread, bun

**L** – contains lactose • **G** – contains cereals with gluten (wheat, rye, barley, oats)  
**N** – contains nuts ( e.g. almonds, hazelnuts, walnuts) • **E** – contains eggs • **V** – vegan