

New Year's festive buffet

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
(the salad is also available in a vegetarian version) 🌱
- 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
(the salad is also available in a vegetarian version) 🌱
- 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 🌱
- BBQ-marinated soy steak with fresh coriander 🌱

DESSERTS

/BUFFET/

- Cannoli with pistachio filling 🌱
- Strawberry «Fragole» cheesecake 🌱
- Tiramisu cake 🌱
- «Chocolate mousse» cake with raspberries 🌱
- Gingerbread, mandarins, muffins 🌱
- Freshly cut fruit platte 🌱

Coffee, tea, water, bread, butter