



## TRAVEL GROUP MENU 2023

### LUNCH

10€/PERSON

CLEAR SALMON SOUP/BORSCHT WITH BEEF  
HOME-COOKED CHEESE BUN, BREAD AND BUTTER  
QUARK CAKE WITH BERRIES AND CONDENSED MILK  
COFFEE/TEA/TABLEWATER

14€/PERSON

PUMPKIN PUREE SOUP WITH FRIED MUSHROOMS AND  
ROASTED SEEDS  
WARM SALAD WITH POTATOES, FRIED EGG, AND TARTAR  
SAUCE  
SWISS ROLL WITH WHIPPED CREAM AND BERRIES  
COFFEE/TEA/TABLEWATER

18€/PERSON

*BUFFET*

GREEN SALAD WITH CUCUMBER, TOMATO AND RADISH  
BEETROOT SALAD WITH MAYONNAISE AND GARLIC  
HOMEMADE SALTED CUCUMBERS  
OVEN BAKED POTATOES  
RICE WITH VEGETABLES  
SALMON FILLET WITH MUSHROOM SAUCE  
ROASTED CHICKEN RED WINE SAUCE  
QUART CAKE WITH BERRIES AND CONDENSED MILK  
COFFEE/TEA/TABLEWATER

### DINNER

18€/PERSON

TUBRI TALU GOAT CHEESE SALAD WITH TOMATOES  
AND BASIL  
SALMON FILLET WITH CRISPY POTATOES AND TARTAR  
SAUCE  
OVEN BAKED APPLE WITH ICE CREAM  
COFFEE/TEA/TABLEWATER

20€/PERSON

*BUFFET*

COLESLAW SALAD WITH CABBAGE AND CARROT  
TUBRI TALU COAT CHEESE SALAD  
SELECTION OF CHEESE AND FRUIT  
QUINOA SALAD WITH CUCUMBER AND TOMATOES  
MASHED POTATOES WITH HERBS  
GRILLED VEGETABLES  
SALMON FILLET WITH MUSHROOM SAUCE  
TRADITIONAL ESTONIAN "KOTLET" (CUTLET WITH BEEF  
AND PORK)  
TIRAMISU  
COFFEE/TEA/TABLEWATER

23€/PERSON

*BUFFET*

COLESLAW SALAD WITH CABBAGE AND CARROT  
TUBRI TALU COAT CHEESE SALAD  
SELECTION OF CHEESE AND FRUIT  
GREEN SALAD WITH TOMATO, CUCUMBER AND RADISH  
HOMEMADE SALTED CUCUMBERS  
SALTED SALMON WITH BEETROOT AND GARLIC  
OVEN BAKED POTATOES WITH GARLIC  
GRILLED VEGETABLES  
SMOKED PORK WITH WINE SAUCE  
HOT-SMOKED SALMON FILLET  
CHEESECAKE WITH WHITE CHOCOLATE AND LEMON  
CREAM  
COFFEE/TEA/TABLEWATER

ALL INGREDIENTS CAN BE REPLACED WHEN IT COMES TO ALLERGIES AND  
INTOLERANCES. MENU NEEDS TO BE PRE-ORDERED AND CONFIRMED BY THE GUIDE  
VIA E-MAIL

