

LUNCH MENUS

Restaurant Elements

2017



Create Your own menu.

Please, select one course from each section.

SOUPS AND STARTERS

Fish chowder

Tom Kha Gai soup with coconut milk and chicken breast

Goulash soup

Cream of zucchini with Parmesan cheese

Cold beetroot soup with kefir, dill and boiled egg

Seared salmon in soy glaze, fennel-orange salad

Caesar salad, Parmesan cheese, garlic croutons, crispy bacon

Potato salad with roasted beef and remoulade sauce

Grilled eggplant, goat cheese mousse, baba ghanoush, seedlings

Caprese salad- Mozzarella, tomato, oregano, olive oil

Mixed greens salad with vegetables and vinegar dressing

MAIN COURSES

Pan fried cod fish, sautéed vegetables, concasse, white wine sauce

Grilled salmon steak, mashed potatoes, sautéed vegetables, dill crème fraiche

Pork roast, oven baked potatoes, grilled vegetables and red wine sauce

Braised beef, mashed potatoes, seasonal vegetables

Grilled chicken breast, bulgur with vegetables and spicy tomato sauce

Penne with spicy zucchini and tomatoes, Parmesan

Farfalle with ratatouille and goat cheese

DESSERTS

Rhubarb crumble, berry sauce

Apple pie with Crème Anglaise

Crème brulee

Chocolate cake, raspberry sauce

Lemon-meringue tart

DRINKS

Tea | coffee | natural flavored water | lemon

13.50 EUR for 2 courses

16.50 EUR for 3 courses

18. 50 EUR for 2 courses with choice of main course (from 2) on spot

21. 50 EUR for 3 courses with choice of main course (from 2) on spot

Minimum order 10 persons

Daily from 12:00 to 16:00

Preordering at least 24 h in advance.

For children under 5—free of charge, for children 6–11 years old—50 % discount.

Given prices include VAT