

TALLINK HOTELS
RESTAURANT **WEEK**

21€
THREE COURSE
MENU

16.-23.05

APPETIZERS

SWEET POTATO MOUSSE WITH BEETROOT TAPIOCA
with steamed vegetables, quinoa popcorn

CREAM OF APPLE AND CELERIAC WITH APPLE CIDER SORBET
Granny smith, celeriac, apple cider sorbet

MAIN COURSES

SEA BASS FILLET
cauliflower-almond mousse, homemade herbal mayo, crayfish croquette

DUCK BREAST
wild rice-quinoa, sweet potato-ginger pure, king oyster mushroom, Thai shitake sauce

DESSERTS

LEMON CURD CAKE
caramel, mini macaroon, fresh berries

CREAM BRULE WITH EGG LIQUEUR
fresh berries

TWO COURSE MENU
16€
APPETIZER + MAIN COURSE
OR
MAIN COURSE + DESSERT