TALLINK HOTELS
RESTAURANT WEEK

21€
THREE COURSE MENU

16.-23.05

APPETISERS

SALMON CARPACCIO
with avocado salsa, onion vinaigrette and roasted almond potatoes

SHABU-SHABU
Shiitake broth with beef fillet, udon noodles and pickled vegetables

MAIN COURSES

ATLANTIC COD
cod gratineed in butter and roasted cod tongue with cep risotto,
pak choi and asparagus salad, white wine sauce

RACK OF LAMB
with sugar peas and muscat squash-chipotle cream

DESSERTS

ETON MESS
lemon meringue with white chocolate and yoghurt cream, and fresh berries

BLACK FOREST CAKE
cherries and chocolate in various textures

TWO COURSE MENU

16€
APPETIZER + MAIN COURSE OR MAIN COURSE + DESSERT

NERO
RESTAURANT & BAR