

TALLINK HOTELS
RESTAURANT **WEEK**



16.-23.05

APPETIZERS

KING PRAWNS FRIED IN GARLIC AND CHILLI BUTTER
with halloumi cheese bruschetta

BOEUF A LA TARTAR
with capers, cornichons, smoked egg yolk and Grand Old cheese

MAIN COURSES

GRILLED SEA PERCH
with cep risotto, seasonal vegetables and Béarnaise sauce

GRILLED PICANHA STEAK
with roasted potatoes, glazed baby carrots, lemon and garlic butter and thyme sauce

DESSERTS

AMEDEI CHOCOLATE CAKE
with baked white chocolate granules, caramel and salt ice cream and fresh berries

BIRD MILK AND MACARON
with dark and white chocolate, strawberry sauce and berries



SUME
restaurant