

Restaurant Nero New Year's gala dinner menu

31.12.2020

Cold dishes

Cured whitefish with quail egg
Pike perch fillet in tomato marinade
Cured salmon with lemon salt and trout roe
Roasted lampreys
Chicken skewers with sesame seeds
Gorgonzola and watermelon mustard crostini
Greenshell mussels with wakame and chilly and lemon vinaigrette
Creamy venison pâté with thyme and cranberry chutney
Smoked turkey fillet
Slow cooked veal fillet with crisp capers and tuna cream
Wild mushroom and onion salad
Vegetable and smoked salmon salad
Beetroot and goat cheese salad with pine nuts
Seasonal salad
Fermented cucumbers and wild mushrooms

Warm dishes

Slow cooked salmon fillet
Creamy mussels
Barbequed pork fillet
Leg of lamb confit with red wine sauce
Almond potatoes gratinated with Gruyere cheese
Warm pearl couscous and vegetable salad
Oven baked vegetables with a hint of rosemary

Desserts

Macarons and truffles
Green apple mojito sorbet
Fruits
New Year's Eve cake

Buns, fresh ciabatta with herbs and garlic, seasoned butter

Welcome drink, juice drink, water, red wine, white wine, coffee, tea
2 glasses of sparkling wine

Booking and additional information: www.tallinkhotels.com and official dealers
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