



CITY GRILL HOUSE

New Year's Eve buffet menu 31.12.2024

APPETISERS

Tartlets with tuna tartare and red caviar ^G

Waldorf salad ^{L, N}

Poached halibut salad with spinach, asparagus and creamy lemon dressing ^L

Spicy noodle salad with tiger prawns, wakame and vegetable julienne

City Grill House crispy duck salad ^{G, N}

German potato salad with roast beef ^L

Forest mushroom and onion salad ^V

Hot smoked chicken fillet with black currant sauce

Roasted venison with juniper sauce

Mustard crumbed Christmas ham

Slow-roasted turkey breast

Eggs with shrimp skagen and red caviar

Gin-marinated gravlax salmon with mustard and dill sauce ^M

Hot smoked salmon with marinated cucumbers

Herring rolls in glögg marinade

Oven-roasted pumpkin salad and lingonberry jam ^V

Wild boar pâté with cranberries ^L

MAIN COURSE

Oven-roasted salmon glazed with lime, ginger and honey served with bisque sauce ^L

City Grill House rack of lamb with red wine sauce

Pork ribs with City Grill House special sauce ^G

Potatoes au gratin ^L

Vegetarian risotto ^L

Braised red cabbage ^V

Lentils with roasted vegetables, tomatoes and basil ^V

Game meat ravioli with walnuts and butter sauce ^{E, G, L}

Ratatouille ^V

DESSERT

Selection of Estonian handcrafted cheeses ^{L, G, E, N}

Selection of mini cakes ^{L, G, E, N}

Tosca cake ^{L, G}

Swedish apple cake with vanilla sauce ^V

Fruits ^{N, L, E}

Macarons ^{G, L, E}

Waffles ^{G, L, E}

Gingerbreads ^{G, L, E}

Chocolate mousse with cherries ^{G, L, E}

Vanilla ice cream

Caramel sauce

Berry sauce

Bread selection

Coffee, tea

A glass of sparkling wine as a welcome drink and a glass of sparkling wine to welcome the new year.

L – contains lactose, G – contains gluten, V – vegan, N – contains nuts,
E – contains eggs

