



Tallink Spa & Conference hotel's 2 and 3 course group menus

SET 1

Cold smoked salmon salad with radish, salad mix, cucumber, quail egg, dill aioli and horseradish foam **L**

Slow-baked chicken fillet with tomato risotto, broccoli, cherry tomatoes and red wine jus **L**

Mascarpone cream with strawberries and Savoirdi cookies **G, L**

SET 2

Mozzarella with cherry tomatoes, basil, roasted nuts and grilled ciabatta **G, L**

Grilled trout with potato-spinach puree, asparagus, cherry tomatoes and white wine-lemon sauce **L**

Mango cheesecake **G, L**

SET 3

Caesar salad with ciabatta and parmesan croutons **G, L**

Pork tenderloin in blackcurrant BBQ glaze, fried potatoes, grilled vegetables and red wine sauce

Lava cake with raspberry sauce **G, L**

SET 4

Toast Skagen on brioche **G, L**

Burgundy beef stew with truffle mashed potatoes, broccoli and cherry tomatoes

Meringue roll with blueberries and raspberry sauce **L**

SET 5 **V**

Strawberry and halloumi salad with avocado, mint, balsamic dressing, and lamb's lettuce

Vegan Ramen – ramen noodles, shiitake mushrooms, bok choy, tofu, daikon radish, carrot, spring onions, mushroom broth **G**

Cherry-chocolate cake **G**

SET 6 **V**

Fattoush – Lebanese bread salad **G**

Falafels with grilled vegetables and roasted bell pepper sauce

Coconut panna cotta with pineapple mint salsa

The 2-course menu can be selected from the 3-course menu.

The menu price includes water, coffee/tea and bread selection.

Valid 1.1.–30.12.2025

Menus are served to groups consisting of 10 people as minimum.

Please select one menu for the whole group.

The menu must be pre-ordered at least 48 hours in advance.

L – contains lactose

G – contains gluten

V – vegan