

SCANDINAVIAN CUISINE WEEK
14.10-23.10.2010

Menu:

Starters:

Trio of herring: marinated herring, herring with spices and curry herring served with capers, egg and onion
LVL 8,00

Meat-walnut pâté served with fresh herb salad and horseradish cream
LVL 8,00

Fish pâté served with salad of fennel, herb-yoghurt dressing and lemon
LVL 9,00

Main courses:

Traditional Swedish meatballs in creamy sauce with mashed potatoes and cranberry jelly
LVL 10,00

Entrecôte served with pommes parisiennes, haricots verts and sauce béarnaise
LVL 16,00

Creamy stew of pork tenderloin, mushrooms and bacon served with mashed potatoes
LVL 15,00

Poached salmon served with lemon sauce, spinach and pearl barley with wild mushroom
LVL 15,00

Desserts:

Classic apple trifle
LVL 5,00

Pie of fresh pears served with crème de fraiche
LVL 6,00

Rice pudding with almonds and cherry sauce
LVL 5,00

3 home made petits fours
LVL 3,00

Friday, 15.10.2010, 19.30, "Opening Evening"

Trio of traditional Scandinavian herring with garnishes

Sorbet

Creamy stew of pork tenderloin, mushrooms and bacon served with mashed potatoes

Classic apple trifle

Butter, bread and rolls

LVL 25,00

Saturday, 16.10.2010, 19.30, "Mermaid's Evening"

Welcome drink: Kirr Royal

Amuse broche

Fish pate served with salad of fennel, yoghurt-herb dressing and lemon

Sorbet

Poached salmon served with lemon sauce, spinach and pearl barley with wild mushroom

Pie of fresh pear served with crème de fraiche

Home made petits fours

Butter, bread and rolls

LVL 35,00