

BUSINESS LUNCH

10.21 - 10.25



SOUP 3,5 EUR
SALAD 6,5 EUR
MAIN 9 EUR

SET 15 EUR

MONDAY

1. Sorrel soup with mini spinach, cream, a slice of egg and vegan toast
2. Crisp lettuce leaves with pea sprouts, arugula, goat cheese truffles, sesame seeds, grapes and slow-cooked pear and orange slices
3. Slow cooker pork cheeks with mashed potatoes and crispy white radish-cucumber salad

TUESDAY

1. Italian creamy tomato soup with cream and bread chips
2. Greek salad with feta cheese, olives, paprika, pickled onions and mustard-olive oil dressing
3. Beef meatballs in tomato-cream sauce with mashed potatoes and crispy cabbage-carrot

WEDNESDAY

1. Ukrainian borscht with pork ribs, stewed beets, peppers, caramelized onions and sour cream
2. Warm beef salad with fried zucchini, roasted paprika, caramelized nuts and honey-balsamic dressing
3. Fried cod in beer batter with crispy potatoes slices, homemade tartar sauce

THURSDAY

1. Natural broth with mini chicken meatballs, roasted carrots, onions, potatoes and herbs
2. Caprese salad with crispy leaves, mini mozzarella balls, mini tomatoes, pine nuts and pesto
3. Traditional potato pancakes with savory cottage cheese, smoked salmon and greens

FRIDAY

1. Creamy broccoli-cauliflower soup with cheddar cheese, crispy bacon, cream, herbs de Provence and pea sprouts
2. Fresh chicken salad with crispy cucumbers, mini tomatoes and homemade orange sauce
3. Burger with crispy chicken, tomato, crispy pickle and chipotle sauce

CHEF'S OFFERS

BOWLS

- with crispy chicken 9 EUR
- with falafel 9.5 EUR
- with smoked or fried salmon 11 EUR

SEASONAL DRINKS

- Sea buckthorn tea 4 Eur
- Raspberry and blueberry tea 4 Eur
- Ginger and currant tea 4 Eur
- Pumpkin spice latte 5 Eur
- Gingerbread latte 5 Eur

CHICKEN SCHNITZEL 9 EUR

- with rice, mashed potatoes or french fries
- with carrot or fresh vegetable salad
- with garlic, mushroom or bbq sauce

SALMON ROAST 9 EUR

- with rice or potato wedges
- with fresh vegetables or broccoli

For advance reservation contact by phone +370 655 50 960