BUSINESS LUNCH 11.18 - 11.22



SOUP 3,5 Eur I MAIN 7 Eur II MAIN 9 Eur

MONDAY

- 1. SUkrainian borscht with pork ribs, stewed beets, peppers, onions and sour cream
- 2.Baked eggplant with mozzarella cheese, tomato sauce and Provencal herbs
- 3. Canneloni with chicken, cream and hard cheese

TUESDAY

- 1. Sauerkraut soup with pork ribs and sour cream
- 2. Homemade zeppelins with crackers-onions and sour cream sauce
- 3. Pasta with salmon, sun-dried tomatoes, olives and Philadelphia cheese

WEDNESDAY

- 1.5 types of bean soup with smoked bacon and bread crumbs
- 2.Baked cauliflower with parsnip puree and pomegranates
- 3. Pork ribs with fried potatoes, pickled vegetables and bbq sauce

THURSDAY

- 1. City Port fish dish with green beans and cream
- 2.Potato pie with smoked salmon and sour cream
- 3. Pork cheeks, mashed potatoes and marinated vegetables

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

FRIDAY

- 1. Beef soup with celery, potatoes, young onion leaves and garlic bread
- 2. Crispy chicken with Romaine salad, mini tomatoes and caesar sauce
- 3. Burger with long-cooked pulled pork, tomato, crispy pickle and bbq sauce

CHEF'S OFFERS

SEASONAL WARM BEEF SALAD 9 Eur

beef, puff pastry-cheese patty, egg benedict, mini tomatoes, lettuce leaves, soy-teriyaki sauce

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

