

KÜLM LAUD

COLD BUFFET

SALATID / SALADS

Royali fenomenaalne kartulisalat rebitud lihaga (g)

Royal phenomenal potato salad with pulled meat

Praetud halloumi juustu salat meloni ja maasikatega (G)

Fried Halloumi cheese salad with melon and strawberries

Orzo pasta salat juustu, päikesekuivatatud tomatite ja käistööpestoga

Orzo pasta salad with cheese, sun dried tomatoes and homemade pesto

Coleslaw salat laimiga (G,L)

Coleslaw salad with lime

Värske salat mozzarella, kirsstomatite ja käsitööpestoga

Fresh salad with mozzarella, Cherry tomatoes and homemade pesto

Taipärane kurgisalat seesamiseemnetega (G,L,V)

Thay style cucumber salad with sesame seeds

Kitsejuustusalat peedi, pirni ja pekani pähklitega (G)

Goat cheese salad with beetroot, pear and pecan nuts

Lillkapsasalat krevettide, oliivi ja kurgiga (G,L)

Cauliflower salad with shrimp, olives and cucumber



LIHAKAD SUUPISTED / MEATY SNACKS

Rebitud liha rillette seentega brioche saial
Pulled pork rillette with mushrooms on a brioche bread

Vürtsikas mini taco rebitud kalkuniga (L)
Spicy mini taco with pulled turkey

Pardimaksapate viigimarjaga krõbedal microstinil
Duck liver pate with fig on a crispy mini crostini

Veise rostbeef paprikakreemi ja rohelse hernega korvis
Roast beef with red bell pepper cream and green pea on a basket

Veise tartar paremsani ja trühvlikreemiga (G)
Beef tartare with parmigiano and truffle cream

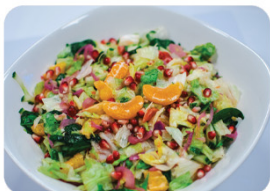
KALAGA SUUPISTED / FISH SNACKS

Heeringas suitsujuustu-peedivahuga mustal leival
Herring with smoked cheese-beetroot foam on a black bread

Suitsulõhevaht tatrapopcorni ja forellimarjaga krõbedas korvikeses
Smoked salmon foam with buckwheat popcorn in a crispy basket

Stanza Reale giniga marineeritud forell päikesekuivatatud tomati
kreemiga ürdipliinil
Stanza Reale gin marinated trout with sun dried tomato cream on a herb blini

Suitsutatud lõhefilee tillikreemiga krõbedal brioche saial
Smoked salmon with dill aioli on a crispy brioche



TAIMSED SUUPISTED / VEGETARIAN SNACKS

Röstitud peedihummus sriracha ja röstsibulaga korvikeses (V)
Roasted beetroot hummus with sriracha and roasted onion on a basket

Krõbedal lehttaignal camembert juust õuna-astelpaju moosiga
Camembert cheese on a crispy pastry with apple-buckthorn jam

Kitsejuustu kreem viigimarja ja pekaaniga bruchettal
Goat cheese cream with fig and pecan on a bruschetta

Sinihallitusjuustukreem nuikapsal krõbeda peekoniga (G,L)
Blue cheese cream on kohlrabi with crispy bacon

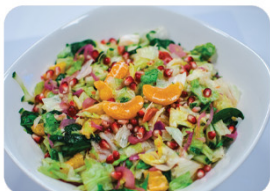
TOEKAMAD SUUPISTED / HEARTY SNACKS

Mini croissant suitsulõhe ja kurgiga
Mini croissant with smoked salmon and cucumber

Mini croissant tomati ja mozzarellaga
Mini croissant with tomato and mozzarella

Võileib rebitud kalkuni/sea,porgandikreemi ja vutimunaga
Sandwich with turkey, carrot cream and quail egg

Võileib rostbeefi, paprikakreemi, küüslaugu aioli ja sibulakreemiga
Sandwich with roast beef, red bell pepper cream, garlic aioli and onion jam



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Tandoori-küüslaugu marinaadis tiigerkrevetid (G,L)

Tandoori and garlic marinated shrimps

Mee-rosmariini sea sisefilee lõigud õrnalt marineeritud punase sibulaga (G,L)

Honey-rosemary pork tenderloin with light marinated red onion

Teriyaki seesamikana küüslaugukastmega

Teriyaki-sesame chicken with garlic sauce

Mee-dijoni plangulõhe mädarõika-forellimarjaga (G,L)

Salmon in Dijon-honey marinade with horseradish and trout caviar

Värske soolakurk küüslaugu ja tilliga (G,L,V)

Fresh pickles with garlic and dill

VAAGNAD / P L A T E S

Royal Special antipasti vaagen

Royal Special antipasti plate

Salami, crudo, serrano, rohelised oliivid, grissinid, käsitöö pesto, ciabatta/ valik maitsejuustused, chorizo, trühvli vorst

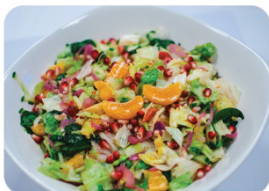
Salami, crudo, serrano, green olives, breadsticks, homemade pesto, ciabatta / selection of flavored cheeses, chorizo, truffle sausage

Hooajaline puuviljavaagen

Seasonal fruit plate

Juustu-puuviljavaagen

Cheese & fruit plate



Valik maitsejuustused, sinihallitusjuust, camembert, parmesan, oliivid, melon, pirn, viinamari, viigimarjamoos, grissinid/soolapulgad

Selection of flavoured cheeses, blue cheese, camembert cheese, parmesan, olives, melon, pear, grapes, fig jam, breadsticks



SOE BUFFEE

WARM BUFFET

LIHAD / MEATS

Ürdine kana kintsuliha šašlōkk (G,L)
Chicken thigh meat barbecue in garlic-herb marinade

Teriyaki ja murulauguga hõrk forellifilee
Teriyaki and chives tender trout fillet

Pikalt küpsetatud veisepõsk punase veini kastmes
Long cooked beef cheek with red wine sauce

Pikalt küpsenud bbq-viski marinaadis seakülg
Long cooked pork belly with barbeque-whiskey mop

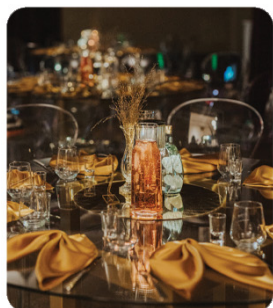
LISANDID / SIDES

Värsked hooajalised köögiviljad tilliõliga
Fresh seasonal vegetable with dill oil

Aurutatud basmati riis kurkumi ja köögiviljadega (G,L,V)
Steamed basmati rice with turmeric and vegetables

Ahjukartulid meresoola ja murulauguga
Oven potatoes with sea salt and thyme

Küüslaugukartulid
Garlic potatoes



Nuudliwokk seente ja sojaga (L,V)
Noodle wok with mushrooms and soy

Praetud juurselleristeik ürtidega (G,L,V)
Fried root celeriac steak with herbs

Ciabatta / Leib / Vahustatud maitsevõi
Ciabatta / bread / whipped flavoured butter

KASTMED / SAUCES

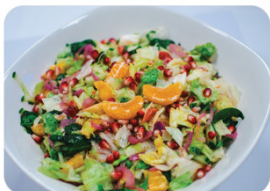
Kreemjas piprakaste viskiga (sobilik sealihaga)
Creamy pepper sauce with whiskey

Külm koorekaste roheline sibula ja tilliga (sobilik kana ja kalaga)
Cold cream sauce with green onion and dill

Punase veini reduktioon (G) (sobilik veiselihaga)
Red wine reduction (G)

Suitsujuustukaste (sobilik kanaga, kalaga ja taimetoiduga)
Smoked cheese sauce

Vürtsikas kookosekaste (G,L,V) (sobilik taimetoitude ja kanaga)
Spicy coconut sauce (G,L,V)



LASTEMENÜÜ / MENU FOR CHILDREN

Kanafileenagitsad dipikastmega
Chicken fillet nuggets with dip

Minipannkoogid moosiga / nutellaga
Mini pancakes with jam / Nutella



MAGUS / SWEET

Rikkalik šokolaadibrownie marjakreemi ja värskete marjadega
Rich chocolate brownie with berry cream and fresh berries

Kirsi ja kookose trühvel (V)
Cherry and coconut truffle

Valik trühvleid
Selection of truffles

Valik makroone
Selection of macarons

Cannoli ricotta-apelsini täidisega
Cannoli with ricotta-orange filling

Mini pavlova passionimoosi ja värskete marjadega (G)
Mini pavlova with passion jam and fresh berries

