

Villa
AMMENDE



LUXURY ART NOUVEAU HOTEL

Minuty peo menüü

Külmlaud

Heeringa ja roheline õuna tartar
Kamajahus paneeritud krevetid
Roheline salat maasikate ja trühvlijuustuga
Klassikaline Caesari salat
Põdralihatar



Pearoad

Grillitud tursafilee
Grillitud pardifilee
Grillitud tuunikalafilee



Pearoogade lisandid

Küpsetatud värske kartul
Seesamiga marineeritud aedviljad
Pestoga maitsestatud pärlkuskuss
Valge veini ja koore kaste tilliõliga
Punase veini kaste põldmarjaga



Desserdilaud

Šokolaadi mousse
Eton mess
Värsked puuviljad
Marjakorvike laimikreemiga

Chef de Cuisine – Herkki Ruubel

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Minuty party menu

Cold buffet table

Green apple and herring tartare
Breaded shrimps in *kama* flour
Green salad with strawberries and truffle cheese
Classical Caesar salad
Elk meat tartare



Main course selection

Grilled cod fillet
Grilled duck fillet
Grilled tuna fillet



Side dishes

Baked fresh potatoes
Marinated vegetables with sesame seeds
Pearl couscous flavored with pesto
White wine and cream sauce with dill oil
Red wine sauce with with berries



Dessert table

Chocolate mousse
Eton mess
Fruit platter
Basket of berries with lime cream

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