

NORDIC

CATERING

Restoran buffet menuu *PULSE / 13.10.2024*

Pastries

Whole grain bun (L)
Chives- cream cheese spread (G)

Fish selection

"Toast Skagen" with shrimp salad, whitefish caviar, red onion and dill
Summer rolls with salmon, dip sauce(L)

Meat selection

Lamb cutled sandwich, marinated beetroot, aragula, pickle and sour cream-dill-onion sauce
Chicken Yakitori with green onion and sesame (L)
Tomato tortilla with marinated red cabbage and pork slices

Vegetarian options

Seed roast with avocado salad, tomato and Tempeh grill "Bacon" (L, Vegan)
Asian cabbage "Samosas" with yoghurt dip

Salads

Potato salad with baked chicken, light dill mayo and crayfish tails (G)
Classic Greece salad(G)

Warm food

Oven baked sea perch fillet with smoked cheese sauce and spicy mussels (G)
Coal grilled chicken Tikka, mild red curry sauce (L,G)
Oven baked potatoes with parsley butter (G)
Blanched vegetables-paprika, zucchini, carrot, turnip, red onion (L,G,Vegan)

Dessert

Cherry- curd cake

Non- alcoholic beverages

"Värska" bottled water / Coffee / Tea