

L'ERMITAGE

Conference menu 2019

Please choose one 2-course menu per group.

Price: € 16.00

APPETISERS

Spiced herring with black bread bites (E)

(spiced herring and onion salad, bread with seeds, sour cream sauce with horseradish)

Soup with turkey meatballs

(clear vegetable soup with turkey meatballs and herbs)

Salad with oven-baked beetroot

(roasted beetroot, kale salad with goat cheese cream, potato blini and lemon and honey dressing)

Carrot and lentil soup (V, G, L)

(carrot and lentil cream soup with coconut milk)

MAIN COURSES

Fried hake fillet (G)

(hake fillet fried in butter, vegetables in cream sauce)

Grilled chicken fillet in rhubarb marinade

(grilled chicken fillet marinated with rhubarb, rice with orange, carrots with thyme)

Casserole hotpot (G, E)

(slow cooked pork with seasonal vegetables)

Vegetable strudel (V)

(delicious vegetable strudel, mashed potatoes with spinach)

DESSERTS

Estonian style Kama-cake in a goblet (E)

(fluffy Kama-cake with whipped cream spiced with coffee and Vana Tallinn liqueur)

Cherry soup with ricotta mousse

(cold cherry soup with ricotta mousse)

Strawberry and rhubarb crumb cake

(succulent strawberry and rhubarb cake on a fluffy base, coated with buttery crumbs, vanilla ice cream)

Coconut *panna cotta* (V, G)

(coconut milk and vanilla dessert with caramelized plums)

Menus include: Bread selection with butter/coffee/ tea/ water with ice

*Price per person

*Preliminary order is required for all lactose, gluten and other allergen free dishes

*Reservations or changes should be made at least 3 days prior to catering date

G – gluten free / L – lactose free / M – no egg / P – no nuts / V-vegan

