



Chef offers

Starters

Salmon tartare with quail egg and truffle cream

Euro 6.90

Caesar salad with tiger prawns cooked in red wine

Euro 8.90

Caesar salad with grilled chicken breast

Euro 7.90

**Oven baked Camembert with ciabatta toasties and
red onion marmalade**

Euro 9.90/Euro 5.90

Warm feta salad with olives and seasonal vegetables

Euro 7.40

Wine Plate

/4 cheese mix, fuet sausage, prosciutto, onion marmalade, mini carrots/

Euro 12.90

Soups

Lobster soup with seafood

Euro 5.90

Salmon vegetables soup with sour cream

Euro 5.90

Lamb goulash soup

Euro 5.90

Vegetable bouillon soup

Euro 3.90

Main courses

**Pan fraid salmon filet white wine sauce,
seasonal vegetables and roasted potatoes
Euro 12.90**

**Pan fried Dorade filet with mashed peas, caryfish and
raost vegetables
Euro 18.90**

**Atlantic mussels in white wine with crispy ciabatta bread
Euro 16.90/Euro 9.90**

**Tenderized beef steak with truffle mash and
red onion – wine sauce
Euro 21.90**

**Homemade beef burger with sweet potato fries and salad
Euro 9.90**

**Pickled pork neck skewer with grilled vegetables
Euro 11.90**

**Valhalla lamb ribs with caramelized seasonal vegetables
and red Valhalla wine sauce
Euro 12.90**

**Butter roasted duck breast with sweet potato mash
and orange sauce
Euro 13.90**

**Corn chicken breast with oven baked-mashed potatoes
and steamed seasonal vegetables
Euro 13.90**

**Homemade chicken fillet burger with
sweet potato fries and salad
Euro 9.90**

**Pasta Tagliatelle with creamy prawns
Euro 7.90**

**Pasta Tagliatelle with vegetables and Parmesan cheese
Euro 6.40**

DESSERTS

**Special “Mikelis” blend with meringues
cookie bites and forest berry sauce
Euro 4.90**

**Chocolate fondant with raspberry filling and ice-cream
Euro 4.90**

**Yogurt – cream cheese pudding with dried berries
Euro 4.40**

**Classical creme Brulee with a sand cookie
Euro 3.40**