

# Savoy Boutique Hotel

## menu

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### Starters:

Burrata salad with sun dried, fresh tomatoes and basil	15 EUR
Caramelized goat cheese salad with watermelon, melon, strawberry, and mint sauce	15 EUR
Beef Carpaccio with capers, rucola salad, parmesan, and balsamic sauce	16 EUR
Salmon Tartare with mango, avocado and ponzu sauce	16 EUR
Fresh salad with grilled vegetables, popcorn, and pumpkin seeds ( <i>Vegan</i> )	14 EUR

### Main Courses:

Duck fillet baked with pear, gorgonzola, popcorn, and seasonal sauce	26 EUR
Grilled salmon in miso marinade with fennel ragout, potato cream and seaweed salad	26 EUR
Zander fillet with potato and basil cream, grilled Pak Choi, lightly pickled cucumber and horseradish sauce	26 EUR
Chicken supreme with parsnip puree, baked Turkish bean salad and Provencal Demi- Glace	25 EUR
Pappardelle with cherry tomatoes, broccoli, and pesto ( <i>Vegan</i> )	22 EUR

### Dessert:

Rosemary Crème Brûlée with raspberry sorbet	8 EUR
Ricotta pear crumble with vanilla bourbon ice cream	8 EUR
Fondant with mango-mint salad and mango sorbet	9 EUR
Ice cream / sorbet selection	8 EUR
Cheese plate with parmesan, goat cheese, gorgonzola, nuts, jam, and grissini	18 EUR

*Ciabatta with lemon butter, Maldon Sea Salt, and ground pepper (included in the price)*

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## menüü

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### Eelroad:

Buratta salat, päikese kuivatatud ja värske tomat, basiilik	15 EUR
Karamelliseeritud kitsejuustu salat arbuus, melon, maasika, mündi kaste	15 EUR
Veise carpaccio, kapparid, ruccola salat, parmesan ja balsamiko kaste	16 EUR
Lõhe tartar, mango, avokaado, ponzu kaste	16 EUR
Värske salat, grillitud köögiviljad, popcorni ja kõrvitsa seemnetega ( <i>Vegan</i> )	14 EUR

### Pearoad:

Pardifilee küpsetatud piri, gorgonzola, popcorni ja tüümiani kastmega	26 EUR
Grillitud lõhe miso marinaadis, fenhelli raguu, kartuli kreem ja merevetika salat	26 EUR
Kohafilee, kartuli basiiliku kreemi, grillitud paktsoi, vähe marineeritud kurgi ja mädarõika kastmega	26 EUR
Kana supreme, pastinaaki püree, küpsetatud türgi oa salati ja provansi demiglac 'ga	25 EUR
Papardelli kirss-tomati, brokkolini ja pestoga ( <i>Vegan</i> )	22 EUR

### Magustoit:

Rosmariini creme brulee ja vaarika sorbee	8 EUR
Ricotta piri crumble ja vanilli bourboni jäätisega	8 EUR
Fondant mango-mündi salat ja mango sorbee	9 EUR
Jäätise / Sorbee valik	8 EUR
Juustu taldrik (kitsejuust, parmesan, saiapulgad, viinamarjad, kreekerid)	18 EUR

*Chiabatta / Sidrunivõi, maldon, pipar purustatud*