

## GROUP MENU 2025

### GROUP MENU NR 1. 32€/PERSON

---

Fresh vegetables on a green salad (G, L, V)  
Baked pork fillet, baked potato, mushroom sauce, wok vegetables  
Berry parfait (G)

### GROUP MENU NR 2. 33€/PERSON

---

Vegetables cream soup, croutons  
Baked chicken thigh meat, herbal rice, cheese sauce, wok vegetables  
Kama cream cheese mousse with berries (Estonian national dessert)

### GROUP MENU NR 3. 36€/PERSON

---

Fresh vegetables on a green salad (G, L, V)  
Slow cooked beef cheek, potato grat, red wine sauce, roasted vegetables  
Cheesecake, berry sauce

### GROUP MENU NR 4. 38€/PERSON

---

Vegetables cream soup, croutons  
Fried sea bass, white wine sauce, potato and carrot cream, wok beans  
Kama cream cheese mousse with berries (Estonian national dessert)

### GROUP MENU NR 5. 27€/PERSON

---

Fresh vegetables on a green salad (G, L, V)  
Roasted cauliflower, vegetable cutlet, mushroom sauce (G, L, V)  
Fruit salad (G, L, V)

## GROUP MENU DRINK LIST 2025

---

White house wine: Inycon Pinot Grigo	12cl	6.00€
Red house wine: Nederburg 56 hundred	12cl	6.00€
Saku Original	50cl	5.00€
Saku Kuld	33cl	5.00€
Non-alcoholic beer	33cl	4.00€
Mineral water Väraska	33cl	3.00€
Coca-Cola, Sprite, Tonic water	25cl	3.00€
Juice: apple, orange, multi, cranberry, tomato	25cl	3.00€

All menus include free rye bread, white bread, herb butter, water, coffee and tea. Group menu prices quoted are per person and include 22% VAT. The group menu is a set menu for the entire group. Please confirm your order and any special dietary requirements at least 5 days before the event. Group menu is for 15 people or more. Hotel reserves the right to change or modify the pricelist

G - gluten-free • L - lactose-free • V - vegetarian