

GALA MENU

Holiday Favours

THREE COURSES

1-8 PEOPLE 49 € / PERSON

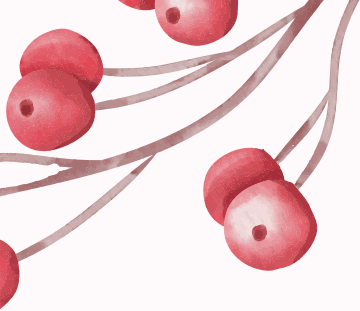
9+ PEOPLE 45 € / PERSON

The menu comes with breads, water and tea/coffee

Group menus require a minimum 96-hour advance order. Share allergies/special requests 24 hours before the event. Ask wait staff about allergens.

Prices include VAT, valid from November 1, 2023, to January 14, 2024.

To place an order, please contact us at
reservations.duco@accor.com or call +372 6996 400.



HORS D'OEUVRES

Tuna mousse with olives in a pastry basket

Mövenpick's steak tartare with truffle mayonnaise

SELECT A STARTER

(the same dish to be served to everyone in the group)

Pumpkin & sweet potato soup with coconut milk and peanuts (G, L, V)

Smoked salmon & courgette terrine with Jerusalem artichoke cream (G)

Roasted sweet pepper meze with burrata cheese and croutons (V)

SELECT A MAIN COURSE

(the same dish to be served to everyone in the group)

Gnocchi in a Gorgonzola cheese sauce with flambéed pear and nuts (L, V)

Halibut fillet with chimichurri, caramelised fennel and peas (G, L)

Frenched chicken with sesame and chilli, almond romesco and seared cabbage (G, L)

SELECT A DESSERT

(the same dish to be served to everyone in the group)

Blackcurrant cream with currant jelly and sorbet (V)

Chia & coconut pudding with sea buckthorn berry jam and chocolate (G, V)

ORDER APPETISERS FOR THE GROUP:

18 € / person

Prawns, shrimp torpedoes, gravlax, octopus, olives,
prosciutto, salami toothpicks, sliced duck fillet and chicken skewers

G – gluten-free
L – lactose-free
V – suitable for vegetarians (not suitable for vegans)

