

PARTY GROUP MENU

WELCOME DRINKS

Prosecco Maschio Dei Cavalieri Valdobbiadene Brut	Italy	75 cl	€45.00
Domaine La Colombette Baron De Chanteclerc Cuvée,	France	75 cl	€39.00
Bonheur Dry, <i>NON-ALCO</i>			

APPETISERS

- Salad with avocado, shrimp, corn and mango
- Tuna mousse and fish roe in a pastry basket
- Salmon tartare canapé with wasabi cream
- Black bread canapé with egg cream and salted herring
- Grissini canapé with prosciutto and rocket
- Canapé with French semi-dried salami and mozzarella
- Canapé with baked fillet of duck
- Canapé with grilled teriyaki chicken
- Roasted vegetables and hummus

Flavoured water

€28.00/person

(can be ordered as a full set for groups starting from 15 people)

MAINS

- Grilled chicken fillets with caper sauce
- Baked fish of the day with beurre-blanc sauce
- Pan-fried parsnip & Jerusalem artichoke au gratin with broad beans
- Roasted tom-yum carrots with basmati rice

€22.00/person

(can be ordered as a full set for groups starting from 15 people)

DESSERTS

- Chocolate fondant with raspberry coulis
- Sliced fruit (four fruits)
- Cheese board: Gorgonzola, Brie, apple jam, crackers, crispbread and ciabatta
- Selection of truffles (two flavours)
- Tea/coffee, cold milk for coffee

€19.00/person

(can be ordered as a full set for groups starting from 15 people)

We provide a complimentary private room with windows and a fireplace for parties and receptions when ordering food and drinks. Please make reservations at least five (5) working days in advance. Prices include VAT. To order, contact us at reservations.duco@accor.com or call +372 6996 400.