



# GRAND PALACE HOTEL

RESTAURANT

COLD AND HOT APPETIZERS

---

Salmon trio  
*(tartar, gravlax, grilled)*  
· 13 € ·

Tuna and salmon tartar  
*served with quail egg and capers*  
· 14 € ·

A selection of smoked fish and prawns  
*with fresh vegetables and Herb de Provence mayonnaise*  
· 18 € ·

Avocado roll  
*with prawns, rucola and truffle oil dressing*  
· 13 € ·

Beef carpaccio  
*with foie gras, parmesan slices and black truffle vinaigrette*  
· 17 € ·

Marinated veal loin  
*with sweet and sour vegetable salsa and garden fresh leaf salad*  
· 14 € ·

Seared duck liver  
*with sweet and sour fig tart*  
· 24 € ·

Grilled sea scallops,  
*cream of forest mushrooms and salmon roe*  
· 16 € ·

SALADS

---

Crispy Thai duck salad  
· 9 € ·

Salmon, cucumber rolls  
*with seasonal leaf salad and mango dressing*  
· 13 € ·

Snow crab and melon salad  
*with spicy potatoes*  
· 16 € ·

SOUPS

---

Snow crab bisque  
*with crab meat and sesame sponge cake*  
· 12 € ·

Asian style noodle soup  
*with herbs and mushrooms*  
· 7 € ·

Game goulash soup  
· 8 € ·

MAIN COURSES

---

Seared tuna

*with fried rice, seaweed gremolata and pepper puree*

· 19 € ·

Baked limanda

*with steamed green vegetables, parsley potatoes and caper lemon sauce*

· 19 € ·

Grilled tiger prawns and sea scallops

*with parsnip puree and garden fresh leaf salad*

· 23 € ·

Pan-fried cobia

*with crayfish puree, grilled avocado and winter radish marinated in sesame oil*

· 25 € ·

Snow crab legs

*with vegetable julienne, black lentils and melted herb butter*

· 22 € ·

Brick chicken

*with new potatoes, spinach and caper butter sauce*

· 22.50 € ·

Lamb chops

*with potato, truffle puree, spinach, fried tomatoes and blackcurrant sauce*

· 24 € ·

Pepper steak,

*seasonal grilled vegetables and fried potatoes*

· 24 € ·

Slow cooked veal loin

*with grilled vegetables and red wine – cranberry sauce*

· 25 € ·

▮ Vegetable curry

*with rice*

· 9 € ·

▮ Pumpkin risotto

*with root vegetable chips and Grana Padano cheese*

· 11 € ·

▮ Vegetarian dish

DESSERTS

---

Trio of chocolate fondants

*with coconut ice cream and Rigas black balsam – blackcurrant sauce*

· 6 € ·

Traditional honey cake

*with ginger – lingonberry sorbet, quince sauce, served with honeycomb meringue*

· 6.50 € ·

Brownie

*with chocolate cheese cream and orange limoncello sauce*

· 6 € ·

Apple terrine

*with almond crisps, lemon – cheese cream and vanilla sauce*

· 7 € ·

Home made ice creams and sorbets

· 2.50 € / *per scoop* ·

Selection of international cheese

· 14 € ·

Fruit plate

· 7.50 € ·

