



GRAND PALACE HOTEL

RESTAURANT

APPETIZERS

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Carpaccio

*Thinly sliced beef / foie gras / arugula  
Parmesan cheese / truffel and honey soy sauce  
· 17 € ·*

Charcuterie board

*Cured meats / Latvian cheeses / fig & Brie melt  
· 15 € / per person ·*

▮ Beet & arugula salad

*Sliced beets / fresh Mozzarella / baby arugula / dijon  
Vinaigrette / aged balsamic drizzle  
· 8.50 € ·*

Spanish octopus

*Pan seared baby octopus / arugula  
tomato potato ragout / balsamic reduction  
· 11 € ·*

▮ Caprese salad

*Fresh Mozzarella / vine ripe tomatoes / baby arugula  
olives / pesto / aged balsamic drizzle  
· 8.50 € ·*

▮ Tomato avocado salad

*Fresh avocado / vine ripe tomatoes / organic greens  
dijon vinaigrette  
· 8.50 € ·*

Seared tuna with chinese cabbage salad

*Sashimi tuna / rare / cabbage salad  
sesame hoisin vinaigrette / wasabi aioli / pickled ginger  
· 10.50 € ·*

Fresh steamed mussels

*Tequila sauce / fresh herbs  
· 14 € ·*

Coconut shrimp

*Flash fried / sweet chili dip  
· 16.50 € ·*

▮ Vegetarian dish

SOUPS

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Crab Bisque

*A smooth creamy soup with crabmeat and herbes de Provence*

· 12 € ·

▮ Wild Mushroom Medley

*Champignon, oyster & shiitake mushrooms / sherry  
chives / topped with truffle oil*

· 8.50 € ·

▮ Andalusian Gazpacho

*Served with basil sorbet*

· 6 € ·

MAIN COURSE SALADS

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Teriyaki salmon salad

*Teriyaki glazed salmon / organic greens / avocado  
cucumber / cherry tomatoes / sesame vinaigrette*

· 15.50 € ·

Chicken salad

*Grilled chicken breast / avocado / peaches  
charred sweet peppers / organic greens  
candied pecans / goat cheese / pomegranate vinaigrette*

· 15 € ·

Chicken Caesar

*Grilled chicken breast / romaine hearts / croutons crisp  
bacon / creamy ceasar dressing / Parmesan cheese*

· 13.50 € ·

▮ *Vegetarian dish*

MAIN COURSES

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• Spinach & Ricotta agnolotti

*Fresh herbs / white wine sauce*

• 12 € •

Penne a'la Vodka

• *Leeks / garlic / onions / tomatoes / Vodka sauce*

• 12 € •

*with scallops*

• 20 € •

*with tiger shrimps*

• 18 € •

Prawn Risotto

*Pan seared prawns / white wine herb risotto / Parmesan shavings*

• 16 € •

Black seafood Linguine

*Seared scallops / shrimp / mussels / crab meat*

*roasted corn / pomodorina sauce*

• 23 € •

Lamb shank

*Slow braised lamb shank / herb mashed potatoes*

*market vegetables / red wine tomato jus*

• 27 € •

Chicken Marsala

*Pan seared chicken breast / wild mushroom / fresh herbs*

*marsala sauce / roasted potatoes / market vegetables*

• 21 € •

Norwegian salmon & seafood

*Pan seared norwegian salmon filet / seared scallops*

*tiger shrimp / lemon potato ragout / market vegetables*

• 24 € •

• *Vegetarian dish*

## MAIN COURSES

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### Rib Eye steak

*Skillet seared fresh rib eye steak / cabernet demi glacé,  
herb mashed potatoes / glazed market vegetables*  
· 25 € ·

### New York striploin

*Grilled fresh striploin steak / herb mashed potatoes  
market vegetables / cabernet demi glacé*  
· 25 € ·

### Bistro lemon butter chicken

*Grilled chicken breast in lemon butter sauce / saffron rice*  
· 21 € ·

## BURGERS AND SANDWICH

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### French burger

*Fresh burger / camembert cheese / fig mustard / arugula  
chipotle mayo / french fries*  
· 18 € ·

### Grand Palace burger

*Fresh burger / bacon / cheddar cheese / lettuce / tomato  
avocado / pickles / ketchup / mayonnaise / french fries*  
· 18 € ·

### Lamb burger

*Grilled ground lamb patty / arugula / tomato /olives  
red beet, onion, orange, pomegranate salad  
sweet potato fries / tzatziki sauce*  
· 18 € ·

### Club sandwich

*Grilled chicken breast / crisp bacon / lettuce / tomato  
mayonnaise / french fries*  
· 15 € ·

DESSERTS

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Fresh fruit platter

*A selection of fresh seasonal fruits*

· 8 € ·

Home made goat cheese ice cream

*Rum marinated and caramelized plums and cherries  
almond crumble*

· 6 € ·

Pistacchio bisquit

*Lime sorbet / strawberry daiquiri sauce*

· 7 € ·

Chocaholic

*Chocolate cheese cake / home made salted caramel ice cream  
raspberry-strawberry and chocolate sauces*

· 8 € ·

Almond macaroon

*Cream cheese / raspberries / passion fruit sauce*

· 7 € ·

Selection of homemade ice creams and sorbets

*Please consult your server for available flavors*

· 2.50 € | per scoop ·

