

Lenten menu



Salads and appetizers

- ❖ Salad with eggplant, vegetables and cilantro under teriyaki sauce 300 gr. 550
- ❖ Tomato and avocado carpaccio under pesto sauce 250 gr. 650
- ❖ Green salad with apple, radish, grape, avocado and celery with lean mayonnaise and grain mustard 270 gr. 600
- ❖ Russian salad with pickled mushrooms 250 gr. 450

Soups

- ❖ Soup from porcini mushrooms stewed with pearl barley in the oven. *Served with smoked sour cream* 300/30 gr. 350
- ❖ Cauliflower cream soup with peanuts and truffle oil. *Served with smoked sour cream* 250 gr. 400

Hot appetizers and hot dishes

- ❖ Potato pancakes with baked vegetables and guacamole 315/10/30 gr. 650
- ❖ Eggplant julienne with vegetables and lean cheese 350 gr. 580
- ❖ Homemade dumpling with potatoes and porcini mushrooms. *Served with smoked sour cream* 250/20/10 gr. 450
- ❖ Spaghetti with spinach, asparagus and zucchini under pesto sauce 400 gr. 550
- ❖ Fried potatoes with porcini mushrooms. *Served with lightly salted cucumbers* 330/60/10 gr. 650
- ❖ Green risotto with spinach and porcini mushrooms 290 gr. 750

Desserts

- ❖ Baked apple with halva, pine nuts under apricot sauce 160/70 gr. 400
- ❖ Lenten truffle cake with blackcurrant cream 160/40/20 gr. 480
- ❖ Assorted marmalade Cowberry with cinnamon, currant and ginger, Buckthorn) 120 gr. 390

