



A LA CARTE RESTAURANT

# MARE BALTICUM

DISCOVER UNDISCOVERED

## STARTERS

<b>Salted salmon "Gravlax"</b> Traditional Scandinavian starter, served with toast and honey mustard dressing	<b>6,50</b>
<b>Shrimp cocktail</b> Shrimp cocktail, served with thousand island dressing	<b>7,50</b>
<b>Burgundy snails</b> French style snails served in shells with garlic butter and toast	<b>8,50</b>


## SOUPS

<b>Thai seafood soup</b> Asian scent with chili flavour, sweet coconut milk and cillantro herb	<b>5,50</b>
<b>Cream pea soup topped with crispy bacon</b> Smooth and fresh flavour that awakens childhood memories	<b>3,50</b>

## SALADS

<b>Sauteed baby octopus</b> Octopus glazed with BBQ sauce and served on the lettuce and spicy vegetables	<b>7,50</b>
<b>Grilled Camembert cheese salad with caramelised beetroot and pine nuts</b> Traditional soft French cheese from the Normandy meadows	<b>6,50</b>
<b>Caesar salad with shrimps or chicken</b> Familiar flavours appealing to every taste	<b>6,50</b>

## MAIN COURSES

<b>Grilled Lamb chops</b> New Zealand Lamb grilled with rosemary and garlic	<b>16,00</b>	<b>Fillet Duck breast</b> Served with red wine and raspberry sauce	<b>15,00</b>
<b>Beef fillet steak</b> Served with green pepper sauce	<b>22,00</b>	<b>Fillet of Black Halibut</b> Served with Hollandaise sauce	<b>14,00</b>
<b>BBQ spare ribs</b> Grilled rack of ribs in American original barbecue souse	<b>14,00</b>	 <b>Vegetarian Vegetable and mozzarella cheese casserole</b>	<b>8,00</b>

## SIDE PORCIONES

Potato wedges, Potato pancakes, Belgian fries, Wild rice, Side salad, Grilled vegetable	<b>1,50</b>
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## DESSERTS

<b>Chocolate lava cake</b> Soft, chocolate volcano eruption	<b>3,50</b>	<b>Italian pistachio ice-cream with macarons</b> Ice-cream served with perfect French macarons	<b>3,00</b>
<b>Deluxe cake</b> Harmonious symphony of various cake layers	<b>3,50</b>		

PRICES ARE IN EUROS

**WARNING:** SOME DISHES MAY CONTAIN ALLERGENS