



Baltic Beach Hotel & SPA



Easter BRUNCH

MENU

APPETIZERS

Stuffed eggs

Beet-cured salmon | egg cream | smoked mackerel pâté | shrimp cocktail

Potato crostini with smoked butterfish

Airy potato mousse with sprats and egg

Jellied cocktail shrimp

Jellied beef tongue with horseradish and beetroot sauce

"False Hare" (meatloaf stuffed with egg)

Roast beef with honey-mustard sauce

Savory pies with mushrooms / spinach and egg

Greek salad with Kalamata olives

Zucchini cannelloni with cottage cheese cream

Buttery tart with spinach, mushrooms, egg, and fresh herbs

SOUP

Minestrone with rabbit meatballs and omelet

Fish soup with three types of fish

SALADS

Layered egg salad with tuna and cheese

Niçoise with seared salmon and mustard dressing

White vinaigrette with marinated porcini mushrooms

Easter potato salad with veal tongue

Caesar salad with grilled chicken and bacon

Sicilian sweet-and-sour eggplant salad

HOT DISHES

Roasted duck leg with apples

Ribeye meatloaf with caramelized onions

Chicken skewers in lemon yogurt marinade

Salmon fillet in mustard sauce with grilled vegetables

Fish cakes made of pike and carp with shrimp

CHEF'S STATION WITH DUMPLINGS & POACHED EGGS

Eggs Benedict Royal with smoked salmon and red caviar

Dumplings with venison and beef

SIDE DISHES

Baked potatoes

Lentils with root vegetables and rosemary

Pearl couscous with vegetables

Buckwheat with mushrooms and onions

Vegetable gratin

DESSERTS

Large raisin and marmalade Easter cakes

Rum baba with strawberries and cream

Mini cottage cheese Easter pashas with candied fruit

Easter muffins with chocolate eggs and cream

Baked apples with nuts and honey

Thick cherry compote with mascarpone cream

Festive poppy seed strudel

Dark chocolate mousse with cherries and white chocolate cream