



Baltic Beach Hotel & SPA

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# Christmas Dinner

## MENU

### COLD APPETIZER BY CHOICE

Salad with lobster, avocado cream, mango tartare and red caviar

or

Foie gras fowl pâté with fig marmelade and home-made butter brioche

or

Roastbeef caramelised in balsamic with mushroom tapenade  
and creamy balsamic sauce

or

Caramelised in honey Muscat pumpkin with caramelised nuts and figs,  
green herb pesto and fresh Burata (V)

### WARM APPETIZER BY CHOICE

Boletus julienne with truffle and thyme croutons (V)

### SORBET

Christmas hot wine sorbet (V)

### MAIN COURSE BY CHOICE

Black halibut fillet with pureed green pea and mint,  
veloute sauce with red caviar and fennel confit

or

Duck breast with pumpkin puree, caramelised figs and creamy sea-buckthorn sauce

or

Beef Wellington with truffle and parsnip puree, red wine demi-glace  
sauce and whole-wheat chips

Or

Gilled cauliflower steak with vegetable ratatouille and  
creamy gorgonzola cheese sauce (V)

### DESSERT BY CHOICE

In porter caramelised apple with pine nuts and sour cream ice cream

or

Mille-feuille with white and dark chocolate cream, prunes and pecan

or

Assorted cheese with made in-house fruit chutney, figs,  
honey and dried fruit tartare

V = vegetarian dish