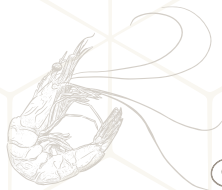




VIEW RESTAURANT

SEAFOOD & GRILL



Appetizers

BALTIC BRUSCHETTA
salted Baltic anchovie/ quail eggs /
cucumber/ anchovie sauce

HERRING FILLET MATJES
mashed potatoes with herbs / quail eggs /
red pickled onions / assorted sauces

GRILLED PRAWNS
avocado tartare / tomato salsa

SALMON TARTARE
avocado / quail eggs / shallots /
capers / mustard sauce

PRAWN JULIENNE
creamy lobster bisque / Parmesan

ROAST BEEF
truffle mayonnaise, wasabi sauce, mustard sauce

 **STUFFED GRILLED AVOCADO**
spicy chickpeas, corn, tomato salsa

 **MUSHROOM JULIENNE**
forest mushrooms. Béchamel sauce, Comté cheese



Salads

CHICKEN CAESAR
bacon, roman leaves, parmesan, croutons

 **QUINOA AND MANGO SALAD**
avocado, zucchini, citrus sauce

 **PEAR SALAD**
beetroot confit, cheese sauce, rye croutons



Burger

PREMIUM BEEF BURGER
cheddar, pickles, tomato,
crispy bacon, BBQ sauce

Soups



CREAMY CHOWDER

BEEF GOULASH

Main Courses

SEA BASS WITH PRAWNS
Argentinian pink prawns, potato puree, zucchini
pappardelle, bouillabaisse sauce

BEEF STROGANOFF
premium beef, pearl barley
with mushrooms, gherkins

DUCK CONFIT
potato puree, sweet shallots in red wine sauce

TEMPURA CHICKEN SCHNITZEL
vegetable salad, honey-mustard sauce

 **MUSHROOM RAVIOLI**
parmesan, creamy mushroom sauce

 **EGGPLANT TEMPURA WITH NUT CRUST**
mozzarella, tomato salsa, home-made pesto

Steaks



JOSPER GRILL MENU*
*at extra 15 EUR charge

BEEF TENDERLOIN, ARGENTINA 200g

BEEF STRIP LOIN, USA 250g

BEEF RIB-EYE, AUSTRALIA 250g

SURF & TURF / PRAWNS, SCALLOPS, RIB-EYE 250g

SALMON STEAK 300g

Our steaks are served with fried mushrooms, grilled
corn, baked potatoes and sauce of your choice

View with the taste

 Vegetarian