

COLD SNACKS

* 200 gram / person

Herring matias marinated in spices with cream sauce with dried tomatoes
Fried cod with stewed vegetables
White fish galantine with bison grass and lemon sauce
Jewish style carp in horseradish sauce
Pie in filo pastry with cabbage and mushrooms
Carpaccio of potatoes marinated in pesto drizzled with truffle oil

SALADS

*150 gram / person

Traditional vegetable salad Salad with broccoli, egg, green peas and yogurt sauce

ADDITIVES

Pickled mushrooms
Pickled cucumbers
Lithuanian horseradish
Bread

SOUP

* 200 ml / person

Christmas Eve red borsch with dumplings with cabbage and mushrooms

MAIN DISH

* 6 pcs / person

Christmas Eve dumplings with cabbage and mushrooms

DESSERT

* 120 gram / person

Poppy seed cake Traditional gingerbread Fruitcake





COLD SNACKS

* 300 grams / person

Herring matias marinated in spices with cream sauce with dried tomatoes Fried cod with stewed vegetables

White fish galantine with bison grass and lemon sauce Jewish style carp in horseradish sauce

Stuffed mushrooms with anchovies, dried tomatoes, onion jam and marinated boletus

Pie in filo pastry with cabbage and mushrooms Carpaccio of potatoes marinated in pesto drizzled with truffle oil

SALADS

* 150 gram / person

Salad with tuna and dried tomatoes sauce Salad of new potatoes, grilled bacon with mayonnaise sauce Herring in the Kazakh way with pickled cucumber, slightly spicy

ADDITIVES

Pickled mushrooms / Pickled cucumbers / Lithuanian horseradish / Bread

SOUP

* 200 ml / person

Boletus scented with a Kashubian-style forest with herbal noodles Christmas Eve red borsch with dumplings with cabbage and mushrooms

MAIN DISH

* 250 gram/ person

Wild salmon fillet marinated in balsamic - soy marinade Roulade of carp with roasted almonds in a cream sauce Christmas Eve dumplings with cabbage and mushrooms

ADDITIVES

* 240 gram / person

Potatoes in T-shirts with thyme-orange oil
Italian cabbage pancakes with black cumin and Madeira sea salt

DESSERT

* 120 gram / person

Poppy seed cake White Chocolate Cheesecake Fruitcake Traditional gingerbread





* 300 grams / person

Platter of smoked fish with roasted butter sauce and sweet lime juice Herring matias marinated in spices with cream sauce with dried tomatoes Fried cod with stewed vegetables

White fish galantine with bison grass and lemon sauce Jewish style carp in horseradish sauce

Stuffed mushrooms with anchovies, dried tomatoes, onion jam and marinated boletus

Pie in filo pastry with cabbage and mushrooms Carpaccio of potatoes marinated in pesto drizzled with truffle oil

SALADS

* 200 gram / person

Traditional vegetable salad
Salad with broccoli, egg, green peas and yogurt sauce
Salad of new potatoes and grilled bacon with mayonnaise sauce
Green salads with smoked quail egg and olives

ADDITIVES

Pickled mushrooms / Pickled cucumbers / Lithuanian horseradish / Bread

SOUP

* 200 ml / person

Boletus scented with a Kashubian-style forest with herbal noodles Christmas Eve red borscht with dumplings with cabbage and mushrooms

MAIN DISH

* 320 grams / person

Wild salmon fillet marinated in balsamic - soy marinade Roulade of carp with roasted almonds in a cream sauce Christmas Eve dumplings with cabbage and mushrooms Sauerkraut with peas and boletus

ADDITIVES

* 240 gram / person

Potatoes in T-shirts with thyme-orange oil
Italian cabbage pancakes with black cumin and Madeira sea salt
Loose rice with carrots and herb sauce





* 120 gram / person

Poppy seed cake Brownie Traditional gingerbread White Chocolate Cheesecake Fruitcake

Offer prepared for a minimum of 30 people. With fewer people, the price will be calculated.

In price:

Transport, buffet setting, pickup of equipment Buffet tables Full ceramic tableware Cutlery Paper napkins Rental of basic Christmas decorations

In addition, you can order:

Waiter service Cold and hot drinks Cocktail tables Christmas-themed live cooking station **Creative Christmas decorations**

