

SUNDAY IS A BRUNCH DAY!

Brunch is served at restaurant Senso every Sunday 12.30–15.30

Beauty lies in simplicity and everything beautiful is simple – you can also say this about Estonian cuisine. Let's find out this February and March as our Sunday brunch brings local flavours together.



A SPECIAL ESTONIAN MENU

STARTERS

- Potato salad with sour cream-mayonnaise sauce
- Green salad with oven-baked salmon, bacon, croutons and sour cream-garlic sauce
 - Salad with Saida cheese, tomatoes and marinated vegetables
- Platter of Estonian fish: local Dirham grav lax, lightly salted whitefish fillet, marinated Baltic herring, marinated herring, spiced Baltic sprats with egg
- Estonian meat selection: jellied pork, chicken liver pate with onion jam, smoked ham, ham rolls, Estonian mustard, salted cucumber and marinated mushrooms

HOT DISHES

- Soup of the day
- Butter roasted pike-perch fillet with vegetables and spinach
- Slow-roasted Liivimaa beef entrecote with dark wine buillon
 - Slow-baked pork ribs with black currant sauce
 - Cabbage rolls with vegetables and bacon
- Oven baked potatoes and root vegetables with herbs

DESSERTS

- Shrove buns with and without jam (only in February)
- Selection of Estonian cheeses with flat bread and salted nuts
 - Apple and rye bread crumble cake with vanilla sauce
 - Kama cream-cheese dessert with berry sauce
- Sour milk pancakes with honey and blueberry jam – order directly from the chef!

Price includes freshly baked barley bread, ciabatta and dark bread, herb cream cheese, butter, coffee, tea, juice, kvass, ice water and a welcome drink.

Price 22 euros
Children 6–12 years 11 euros
Children 5 years and under free

PLAY AREA FOR CHILDREN

Information and reservations:
Tel 631 5870
senso@radissonblu.com
www.restoransenso.ee



senso
restaurant