

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 January and February as our Sunday brunch brings local flavours together.



A SPECIAL ESTONIAN MENU

STARTERS

- Potato salad with smoked ham and sour cream-mayonnaise sauce
- Herring tartare salad with marinated beetroot, salted cucumber and crispy bread chips
 - Salad with Saida cheese, tomatoes and marinated vegetables
- Raw buckwheat salad with cottage cheese, baked cherry tomatoes and poached egg
- Platter of Estonian fish (Grav Lax, lightly salted whitefish fillet, marinated Baltic herring, marinated herring, spiced Baltic sprats with egg)
- Estonian meat selection (jellied pork, smoked ham, ham rolls) served with Estonian mustard, salted cucumber and marinated mushrooms

HOT DISHES

- Pumpkin puree soup
- Butter roasted pike-perch with vegetables and spinach
- Slow-roasted Liivimaa beef entrecote with Põltsamaa wine bouillon
 - Slow-baked pork ribs with black currant sauce
 - Omelette with goat cheese and rucola
- Potato puree with green peas and crispy bacon

DESSERTS

- Shrove Tuesday buns (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 – direct from the chef!
 - Kama drink

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

PLAY AREA FOR CHILDREN

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

Information and reservations:
Tel 631 5870
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www.restoransenso.ee

