

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 smoked ham and sour cream-mayonnaise sauce
- Herring salad with apple, marinated beetroot, salted cucumber and bread crisp
 - Saida garlic and dill cheese salad with tomato and marinated vegetables
- Raw buckwheat salad with cottage cheese, marinated cherry tomato and poached egg
 - Platter of Estonian fish: gravlax, marinated catfish, marinated Baltic herring, marinated herring, spiced Baltic sprats with egg
- Estonian meat selection: jellied pork, smoked meat, ham rolls, Estonian mustard, salted cucumber and marinated mushrooms

HOT DISHES

- Soup of the day
- Butter-roasted trout fillet with thyme, honey and garlic baked beetroot
- Marinated Liivimaa beef entrecote skewers with potato puree and spinach salad
 - Kaval Ants smoked cheese breaded chicken meat with creamy herb sauce
 - Cabbage and egg in puff pastry
 - Braised and garlic-parsley marinated carrots

DESSERTS

- Shrove Tuesday buns with and without jam (only in February)
- Selection of Estonian cheeses with flat bread and salted nuts
 - Cheesecake with Vana Tallinn
 - Crispy bread bake with cranberries and cinnamon
- Sour milk pancakes with honey and blueberry jam – order directly from chef!
 - Smoothies and kama

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

PLAY AREA FOR CHILDREN

Price 23 euros
Children 6–12 years 11.50 euros
Children 5 years and under free

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

