MENU

Salads and cold selection

Gin gravad salmon, smoked salmon, red caviar vol au vent, herring rolls, prawns

Antipasti selection of local and Mediterranean hams, salamis and sausages, mozzarella, Greek feta, marinated vegetables, olives, crisp bread and focaccia

Beet-herring salad SHUBA with cold smoked salmon, red caviar

Potato salat Olivier with turkey ham, sweet peas and pickles

Cocktail Salad with tuna tartar, marinated prawns, asparagus and egg

Panzanella salad with baked tomatoes, mozzarella, olives, basil-balsamic vinaigrette

Smoked duck salad with spinach, blood oranges, pomegranate and black berry dressing

Maple syrup roasted goat cheese salad with quinoa, marinated beet, strawberries and sparkling wine-mustard dressing

Hot Selection

Horseradish crust salmon with asparagus, artichokes, sundried tomatoes, white wine herb butter sauce

Slowly baked entrecote with mini carrots and Portabello mushrooms, demi glaze
Asian stir fry with teriyaki chicken, prawns, egg noodles and vegetable julienne
Sautéed haricot vertd and baby carrots with cherry tomatoes and fresh pesto

Ovensweet potatoes with feta dip V

Warm couscous salad with chickpeas, roasted tomato, zucchini, garlic and herbs

Desserts

New Year's Eve zephyr cake

Rich selection of cheeses with jams and crisps

Selection of Café Boulevard finest cakes, truffles and macrons

Flan - burnt sugar-milk dessert with carambola and strawberries

Selection of fruits L, G, V

Coffee / Tea / Flavored water
Freshly baked bread rolls and ciabattas, herb-cream cheese, butter

L - lactose free G - gluten free V⇒vegetarian