Hotel Russ invite you for Christmas dinner

1105 g per person

Cold Platters

Tomatoes stuffed with tuna, cream cheese and fresh basil (50 g)
Boiled pork cooked in pepper mix with horseradish and mustard (35 g)
Chicken fillet terrine with feta cheese and black olives (40 g)
Zucchini rolls with cream cheese and Provencal herbs (35 g)
Crudites from fresh vegetables (peppers, carrots, cucumber, celery) (15/15/15 g)
Christmas rice kutia with berries and nuts (100 g)

Salads

Olivier with salmon, crayfish, capers and creamy dressing (75 g)
Salad with chicken, champignon and pomegranate seeds (75 g)
Assorted lettuce salad with beetroot, pumpkin, persimmon and berry sauce (75 g)

Warm Snack

Milanese fish pie with seafood sauce (100 g)

Hot Meal (1 per person)

Baked turkey fillet with rosemary, porcini mushrooms and bulgur (120/150 g)

Cod baked under tapinade (paprika, leek) with root vegetables (potatoes, mini-carrots) and sauce with pumpkin and ginger (120/150 g)

Bread

Homemade Bread served with butter and spices (60/15 g)

Dessert

Dessert from the Moroshka Confectionery (100 g)

Beverages

Fragrant Mulled wine on Red wine or Non-alcoholic Mulled wine on cherry juice (500 ml) Dried fruit compote (200 ml) Tea, Coffee (200 ml)

