



Felix Krull

MENU
ROOM SERVICE
LOBBY BAR



APPETIZERS

Prussian plate 240 g **1190P**
(assortment of cheese and meat
delicacies from local farmers)

**Baltic fish salamour with
baked potatoes** 250 g **950P**

BRUSCHETTE

**Salmon gravlax with avocado
and cream cheese with garden
herbs** 120 g **450P**

**Baltic sprat with mousse
of roasted beets and horseradish** 75 g **350P**

**Homemade roast beef
with grain mustard and onion
marmalade** 120 g **450P**

**Strachatella with salsa
of roasted peppers and tomatoes** 100 g **350P**

SALADS

**Green salad with avocado
and lemon dressing** 140 g **650P**

Caesar salad with shrimp 205 g **850P**

Caesar salad with chicken 235 g **690P**

SANDWICHES

**Club Sandwich with chicken
and fries** 500 g **890P**

**Sandwich on brioche
with salmon and strachatella** 160 g **790P**

HOT APPETIZERS

**Camembert with
black currant jam** 210 g **990P**

**Puff pastry triangle
with poultry** 160 g **450P**

SOUPS

Borsch 400 g **590P**

Smoked Karelian ear 325 g **850P**

HOT DISHES

**Baltic pikeperch fillet
in cucumber marinade
with mashed potatoes** 230 g **850P**

Beef stroganoff with morels 250 g **950P**

**Steamed chicken buns
with side dish of choice:**
- basmati rice
- mashed potatoes
- pasta

DESSERTS

**San Sebastian cheesecake
with pear sorbet** 240 g **450P**

**Mousse dessert
with hazelnut praline** 90 g **350P**

**Lactose-free apple
and pear dessert
with lime sorbet** 190 g **590P**

**Ice cream and sorbets
in assortment** 60 g **190P**

*For room service, a 20% service charge will be
added to your order total

*FROM 23:00 TO 07:00 THERE IS A 20 %
SERVICE CHARGE

*Additional charges are not combined