Hõlm
RESTORAN

BUFFET (OPTION 1)

FRESH SALAD, ONE MAIN DISH, TWO ADDITIONS, DESSERT, COFFEE, TEA, FLAVOURED WATER, BREAD

PRICE PER PERSON 23€

BUFFET (OPTION 2)

FRESH SALAD, TWO MAIN DISHES, THREE ADDITIONS, DESSERT, COFFEE, TEA, FLAVOURED WATER, BREAD

PRICE PER PERSON 31€

BUFFET (OPTION 3)

FRESH SALAD, THREE MAIN DISHES, THREE ADDITIONS, DESSERT, COFFEE, TEA, FLAVOURED WATER, BREAD

PRICE PER PERSON 43€

GROUP MENUS CAN BE ORDERED FOR GROUPS OF AT LEAST 13 PEOPLE. THE SAME MENU MUST BE CHOSEN FOR THE WHOLE GROUP. BOOKINGS AND CANCELLATIONS MUST BE MADE AT LEAST 72 HOURS (ON WORKDAYS FROM 9-17) IN ADVANCE

ORDERS:
E: RIINA@HOLMRESTORAN.EE
T: (+372) 730 4225

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MAIN DISH

1st option=120g/pp, 2nd option=100g/pp, 3rd option=80g/pp, dressing= 40g/pp

1. PULLED PORK CROQUETTES WITH PICKLES, MUSTARD SAUCE (L)
2. PORK TENDERLOIN IN A CREAMY SAUCE WITH MEDITERRANEAN HERBS (L)
3. BEEF KEBABS WITH CUMIN YOGURT (L)
4. SALMON FILLET IN A HONEY-MUSTARD MARINADE, PEPPER SAUCE (L)
5. FRIED ZANDER FILLET WITH DILL BUTTER, PARSLEY SAUCE (L)
6. CHICKEN THIGHS IN TERIYAKI MARINADE, PEPPER SAUCE

ADDITIONS

1st option=150 g/pp, 2nd option=120g/pp, 3rd option=100g/pp

1. OVEN-BAKED POTATOES WITH PARSLEY SALT
2. NOODLES WITH WOK-FRIED VEGETABLES AND ASIAN-STYLE DRESSING
3. OVEN-ROASTED VEGETABLES WITH HERBS
4. PARSNIP CREAM
5. STEAMED VEGETABLES WITH LEMON OIL
6. BULGUR AND GREEN BEAN WARM SALAD WITH VEGETABLES
7. FRIED RICE WITH SOY SAUCE AND SALTED PEANUTS

SALAD

All options=60g/pp

1. COLESLAW WITH RED CABBAGE AND TARRAGON
2. FRESH VEGETABLE SALAD WITH SEASONED OIL
3. ROMAINE SALAD WITH CAESAR DRESSING AND PARMESAN
4. ROMAINE SALAD WITH CAESAR DRESSING AND PARMESAN

DESSERT

Both options=100g/pp

1. CHERRY CRUMBLE CAKE.
2. LEMON SHEET CAKE
3. RASPBERRY CHEESECAKE
4. CHOCOLATE BROWNIE

V - VEGAN N - CONTAINS NUTS L - CONTAINS LACTOSE G - CONTAINS GLUTEN

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