

# The Park Restaurant

## A la cart menu

### COLD DISHES

selection of cold cuts (170 g)	1300
cheese selection (160 g)	2300
selection of fish (200 g)	2000
salmon roe (40 g)	1400
mix salad (60 g)	450
avocado (1/2 ps)	400
mix nuts (100 g)	750
dry fruits (100 g)	700
chia seeds with mango puree (220 g)	600
bircher muesli (290 g)	750
selection of fresh fruits (220 g)	1900
fruit salad (270 g)	800

### CEREALS (125 g)

cornflakes, choco pops, fitness flakes, granola, gluten free flakes

### YOGHURT

greek yoghurt (220 g)	700
matsun with walnut (210 g)	700
plain or fruit yogurt (125 g)	350
red & black quinoa salad (220 g)	650
pomegranate, banana, chia seed, mix berries,	

### SOUTHEASTERN CUISINE

foul medames (220 g)	750
fava beans, lemon juice, onion, olive oil	
idli & sambar (360 g)	750
steamed rice cake, lentil stew, coconut chutney	
vegetable paratha and raita (170 g)	750
vegetable stuffed paratha with cheese, served with yogurt	
potato curry (315 g)	700
stewed potato with Indian spicy, onion and tomatoes, swerved with paratha	
shakshuka (220 g)	700
baked eggs in a rich homemade tomato and red pepper sauce, olive oil, coriander, sumac	

### HOT BEVERAGES

#### COFFEE

armenian sand coffee (80 ml)	550
freshly brewed coffee (150 ml)	550
espresso (40 ml), double espresso (80 ml)	550
cappuccino (150 ml), café latte (200 ml)	600
hot chocolate (200 ml)	600

#### SELECTION OF TEA

black tea selection (250 ml)	700
assam, earl grey, english breakfast	
green tea selection (250 ml)	700
green sencha, jasmine, milk oolong	
herbal tea (250 ml)	700
sea-buckthorn tea, foxberry tea (250 ml)	700

#### FRESH CHILLED JUICES (220 ml)

orange, grapefruit, carrot, apple	700
pineapple	1000
pomegranate	2000

### HEALTHY & TRADITIONAL

porridge: oat, rice, millet, buckwheat (280 g)	600
water or milk base, alternative milk	
jumbo porridge (290 g)	700
oats with 72% grué de cacao, almonds, berries, pomegranate	
gluten free tapioca crepes (180 g)	1450
guacamole, smoked salmon, sour cream, chives	

### EGGS & MORE

fried, scrambled, omelet (200 g)	700
boiled organic eggs (2 ps)	500
bee pollen & avocado (180 g)	950
scrambled eggs cooked in raw coconut oil, avocado sprinkled with bee pollen, rocket and organic goji berries with truffled acacia honey	
healthy egg (200 g)	850
avocado, cottage cheese, poached eggs, tomato salsa	
caprese (180 g)	850
tomato, pesto sauce, mozzarella cheese, poached eggs	
poached eggs (120 g)	700
florentine, benedict, royal	
white eggs (270 g)	700
white scrambled eggs, quinoa, asparagus, spinach, halloumi cheese	

### DESSERTS

classic pancakes (180 g)	800
mixed berries, powdered sugar	
belgian waffles (240 g)	900
berries, sour cream, maple syrup	
russian syrniki (170 g / 50 g)	850
strawberry salsa, basil, sour cream with condensed milk	
french toast (230 g)	850
brioche bread, mixed berries, raspberry mousse, maple syrup, banana	
russian blinis (130 g)	850
served with sour cream and honey	

