

MOTHER'S DAY MENU

10 MAY 2026 FROM 1.00 PM TO 4.00 PM AT RESTAURANT NOME1

WELCOME DRINK

Enjoy unlimited alcoholic and non-alcoholic Mimosas

COLD APPETISERS

Scallop ceviche with king prawns and trout roe **LF, GF**

Gravlax with mustard and hotel rooftop honey sauce **LF, GF**

Selection of appetisers: Serrano, Salami, Parmesan, Gorgonzola, olives, sun-dried tomatoes, grapes, crostini, bread crisps

Mini wraps with BBQ pork **LF**

Spinach and goat's cheese filo pastry **VG**

Freshly salted cucumber **V, VG, LF, GF**

Vegetable crisps with avocado cream **VG, LF**

SALADS

Caesar salad with cherry tomatoes and Parmesan **VG, LF**

Niçoise salad with tuna **GF**

Roasted beetroot and goat's cheese salad **VG, LF, GF**

Salad buffet: green salad, chicken fillet, free-range eggs, salad cheese, mozzarella, olives, baked beetroot, sprouts, tomato, steamed broccoli, marinated peppers, fresh cucumber, herb croutons,

Caesar dressing, mustard dressing, pesto dressing **VG, LF, GF**

EGG STATION

Poached egg **VG, LF, GF**

Spring asparagus **V, VG, LF, GF**

Gravadlax **LF, GF**

Brioche **VG**

MAINS

Pasta with Parmesan and tomato sauce **VG, LF**

Crispy chicken fillet strips **LF**

Beer-battered cod fillet **LF**

Gourmet fries with wild garlic mayonnaise **VG, LF, GF**

Salmon fillet glazed with hotel's rooftop honey **LF, GF**

Pork fillet with BBQ sauce **GF**

Mini potatoes with rosemary **V, VG, GF, LF**

Steamed vegetables **V, VG, LF, GF**

PAVLOVA BUFFET

Assorted meringues, soft yoghurt and vanilla cream, minty rhubarb and berry salad, passion fruit, fresh berries, raspberry and salted caramel sauce

SWEET SELECTION

Raspberry cheesecake with berry coulis **VG**

Chocolate brownie with salted caramel **VG**

Crème brûlée **VG, GF**

Chocolate mousse with blackcurrant **VG, GF**

Selection of fruit **V, VG, GF, LF**

Mango and mint smoothie **V, VG, LF, GF**