

# MENIU FOR LUNCH

## RIB ROOM RESTAURANT

### **LUNCH BUFFET PB 17-1**

*(Minimum 30 pers.)*

*19 € / person*

#### Cold appetizers

*Garden salad with roasted sunflower seeds*

*Salad Nicoise*

#### Soup

*Chicken Noodle soup*

#### Main courses

*Roast Pork Neck / Beans/ Baked Potato / Horseradish sauce*

*Flatfish Fillet /Grilled vegetables/ Rice/ Lemon sauces*

#### Dessert

*Cake of the day*

#### Water

*Coffee / Tea*

### **LUNCH BUFFET PB 17-2**

*(Minimum 30 pers.)*

*19 € / person*

#### Cold appetizers

*Fresh Garden Salad/ crispy Pancetta/ Artichokes*

*Greek salad with Feta cheese*

#### Soup

*Green beans soup with mint*

#### Main courses

*Norwegian salmon fillet skewers/ Pommes Duchesse/ Broccolis/ Cream-Soya sauce*

*Chicken in chinese style/ Rice/ Bamboo shoots*

#### Dessert

*Cake of the day*

#### Water

*Coffee / Tea*

# MENIU FOR LUNCH

## RIB ROOM RESTAURANT

### **LUNCH BUFFET PB 17-3**

*(Minimum 30 pers.)*

*19 € / person*

#### Cold appetizers

*Sliced tomatoes and zucchinis/ Kalamata olives/ Mustard dressing  
Vegetable salad with grapefruit and Salmon*

#### Soup

*Siberian borsch with mushrooms*

#### Main courses

*Medallions of turkey/ Pearl Couscous/ Fried Carrots/ Mango foam  
Cukinių ir baklažanų suktinukai įdaryti „Feta“ sūriu/ ryžiai/ naminis pomidorų padažas*

#### Dessert

*Cake of the day*

#### Water

*Coffee / Tea*

### **LUNCH BUFFET PB 17-4**

*(Minimum 30 pers.)*

*19 € / person*

#### Cold appetizers

*Fresh vegetables salad/ Roasted chicken fillet/ Anchovy sauce  
Leaf salad with apples, seasoned with feta cheese, walnuts and dried cranberries*

#### Soup

*Spicy lamb soup „Charcio“*

#### Main courses

*Beef Stroganoff/ Mashed potatoes/ Fried mushrooms  
Cukinija įdaryta daržovėmis ir graikiškais riešutais*

#### Dessert

*Cake of the day*

#### Water

*Coffee / Tea*

# MENIU FOR LUNCH

## RIB ROOM RESTAURANT

### **LUNCH BUFFET PB 17-5**

*(Minimum 30 pers.)*

*19 € / person*

#### Cold appetizers

*Vegetable salad/ Grapefruits/ Shrimp  
Chicken salad with Avocado*

#### Soup

*Light Creamy Tomato soup*

#### Main courses

*Pork Tenderloin wrapped in smoked Bacon/  
Pearl Barley Porridge/ Grilled vegetable/ Horseradish sauce  
Glazed Salmon fillet/ Rice/ Broccoli/ Teriyaki sauce*

#### Dessert

*Cake of the day*

#### Water

*Coffee / Tea*

### **LUNCH BUFFET PB 17-6**

*(Minimum 30 pers.)*

*19 € / person*

#### Cold appetizers

*Daržovių salotos su vytintu „Serano“ kumpiu, pagardintos figomis ir citrininiu užpilu  
Fresh Tomatoes/ Mozzarella Cheese/ Balsamic dressing*

#### Soup

*Creamy Potato soup with crispy smoked Bacon*

#### Main courses

*Lasagna with vegetables and mushrooms  
Chicken kebab marinated Yellow Curry/ Potatoes/ Grilled vegetable/ BBQ sauce*

#### Dessert

*Cake of the day*

#### Water

*Coffee / Tea*

# MENIU FOR LUNCH

## RIB ROOM RESTAURANT

### **BUFFET B 17-1**

(Minimum 25 pax.)

24€/ pax.

### **COLD**

FRENCH CHICKEN LIVER- MUSHROOMS TERRINE/ HORCERADISH SAUCE  
SLICED ROAST BEEF SIRLOIN WITH POTATOES SALAD AND HORSERADISH SAUCE  
SCANDINAVIAN STYLE MARINATED HERRING IN CURRY SAUCE  
TRAY OF FRESH SEASONAL VEGETABLES/ HUMMUS DIPPING  
LEAVE SALAD WITH ROASTED DUCK BREAST/ RASPBERRY SAUCE  
CAESAR SALAD WITH SHRIMPS

### **MAIN**

MEDALLIONS OF TURKEY / CORN POLENTA / VEGETABLE RATATOUILLE  
GLAZED SALMON FILLET / PEA PUREE / PORRIDGE OF 5 KINDS

### **DESSERT**

TRAY OF SEASONAL FRUITS  
CHOCOLATE ROLL WITH RUM MARINATED CHERRIES

STILL WATER  
COFFEE/ TEA

# MENIU FOR LUNCH

## RIB ROOM RESTAURANT

### **BUFETAS B 17-2**

(MINIMUM 25 PAX.)

24€/ PAX

### **COLD**

CHICKEN AND DUCK LIVER PATE

ROASTED TUNA SALAD

BOILED BEEF TONGUE / REMOULADE SAUCE

SALMON TERRINE/ HERBS SAUCE

FRESH SEASONAL SALAD WITH RASPBERRY DRESSING

ROMAINE SALAD/ HARD CHEESE/ ANCHOIS SAUCE

### **MAIN**

GLAZED PORK RIBS / CRANBERRIES FLAVORED ONIONS / BAKED ROSEMARY POTATOES

SALMON AND COD QUNELLES / ROOT VEGETABLES PUREE / FRIED BEETROOTS

### **DESSERT**

TRAY OF SEASONAL FRUITS

PANNA COTTA WITH BERRIES

STILL WATER

COFFEE/ TEA

# MENIU FOR LUNCH

## RIB ROOM RESTAURANT

### **BUFETAS B 17-3**

(MINIMUM 25 PAX.)

24€/ PAX

### **COLD**

CHICKEN GALANTINE

VEGETABLE SALAD WITH GRAPEFRUITS

ANTIPASTI SET (ASSORTED-VARIOUS CHEESE AND CURED MEATS / MARINATED OLIVES/ SWEET PEPPERS-  
CONDIMENTS)

SALMON "GRAVADLAX"

VEGETABLE SALAD WITH MOZZARELLA CHEESE AND DRIED CRANBERRIES

SALAD WITH ROASTED ANGUS BEEF FILLET

### **MAIN**

BEEF CHEEKS/ CELERY PURREE/ BROCCOLI/ RED WINE SAUCE

CATCH OF THE DAY/ DILL FLAVORED ROASTED POTATOES/ SEASONAL VEGETABLES/  
LIME SAUCE

### **DESSERT**

TRAY OF SEASONAL FRUITS

POPPY SEEDS CAKE WITH WHITE CHOCOLATE

STILL WATER

COFFEE/ TEA

# MENIU FOR LUNCH

## RIB ROOM RESTAURANT

### **BUFETAS B 17-4**

(MINIMUM 25 PAX.)

24€/ PAX

### **COLD**

SET OF FRENCH AND LOCAL CHEESES

THAI SALAD WITH SHRIMP, BAMBOO SHOOTS, PEAS, ROASTED NUTS

SEASONAL VEGETABLE SALAD WITH APPLES, POMEGRANATE SEEDS AND BALSAMIC VINAIGRETTE

CHICKEN SALAD WITH WALNUTS/ MAYO DRESSING

NORWEGIAN SALMON TERRINE TOWER WITH HERB SAUCE

HOME MADE ROASTED MEATS SET

### **MAIN**

ALMOND FLAVORED FRIED BALTIC COD FILLET / STEAMED BABY CARROTS / RICE /  
CREAM SAUCE

COQ AU VIN (BURGUNDIAN DISH)

CHICKEN, SMOKED BACON AND MUSHROOMS STEWED IN RED WINE / MASHED POTATOES

### **DESSERT**

TRAY OF SEASONAL FRUITS

MINI CHEESE CAKES

STILL WATER

COFFEE/ TEA