

APETIZERS & SOUP

CHICKEN SOUP

buckwheat noodles – free range chicken – leeks- caramelized onion – baby spinach – celery root – ginger – mushrooms

WARM POTATO CHIPS

black truffle – parmesan and Manchego cheese dip (V)

CHARCUTERIE PLATE

pickled vegetables – grain mustard – roasted garlic – caramelized onion – whole wheat breads (P)

HUMMUS WITH ROASTED CHICKPEAS

hummus – avocado – chickpeas – smoked paprika – cherry tomatoes

SALADS & SANDWICHES

CLASSIC COBB

iceberg lettuce – bacon – chicken – avocado – tomatoes – blue cheese – cucumbers – egg buttermilk yogurt dressing (P)

CAESAR SALAD

romaine lettuce – grana padano –homemade croutons

* add on – chicken or salmon

PALACE BURATTA

fresh buratta – tomato confit – arugula pesto – balsamic pearls – pine nuts – corn bread (V)

PALACE BURGER

kettyle beef – edamer cheese – steak tomato – green leaf – onion marmalade – bacon – chipotle sauce – steak fries (P)

BLT-CLUB SANDWICH

bacon – lettuce – tomato – aurora sauce – rye bread

PASTAS

CROATIAN HAND ROLLED PASTA-PLJUKANCI

marinated skirt steak – tarragon – arugula – pine nuts (GF – available)

SCAMPI BUCATINI

shrimp – olive oil – pepperoncini – garlic (GF – available)

SWEETS

VERA CAKE

dates – millet –dark chocolate – hazelnut – cookie crust

JEANNIE CAKE

angel cake - vanilla cream - chocolate ganache – raspberry

RENATA CAKE

cheesecake – bourbon vanilla – poached ginger pears - cookie crust

* (GF) – Gluten Free / (V) – Vegetarian / (P) – Pork