

Menus for groups: Local menus

We suggest you the following menus. Every variation is composed of a 3 course menu with the main plate either with meat or a vegetarian dish. You can choose per meal between variations Local and European menus.

Local menus

With meat

Vegetarian

Variation A

Salad “Pretty” with tomatoes, cucumbers, cabbage, carrots, sweet corn served with cheese, olive oil and vinegar

Plov

Rice dish with meat and carrots

Homemade pie with fruit filling

Salad “Pretty”

Plov “vegetarian”

Homemade pie with fruit filling

Variation B

Soup “Mashhorda”

with rice and mush

Lagman

Meat and vegetables in a savoury broth served over homemade noodles

Ice cream decorated with fruits

Soup “Mashhorda”

Lagman “vegetarian”

Ice cream decorated with fruits

Variation C

“Rainbow” salad

Mixed salad with carrots, beetroot, cabbage, fried potatoes, tomatoes, cucumber with olive oil and vinegar

Boldurma Manti

Steamed dumplings filled with minced beef and served with tomato sauce

Chocolate cream with fruit

“Rainbow” salad

Mixed salad with carrots, beetroot, cabbage, fried potatoes, tomatoes, cucumber with olive oil and vinegar

Boldurma Manti “vegetarian”

Steamed dumplings filled with potatoes or pumpkin and served with tomato sauce

Chocolate cream with fruit

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Local menus

With meat

Vegetarian

Variation D

Fresh Salad

Cabbage, tomato, carrot, cucumber

Juta

Steam cooked pasta filled with potato
and onion (or with stewed cabbage, carrot and onion)

Fresh Salad

Juta

Homemade pie with cottage cheese

Homemade pie with cottage cheese

Variation E

Salad “Funchoza”

Dungan national salad made of starch noodles,
fried meat and fresh vegetable from market

Dumlyama

Uzbek national dish made of sliced beef stewed with
potato and fresh vegetable from market

Homemade pie with plum

Salad “Funchoza”

Dumlyama with vegetables

Homemade pie with plum

Variation F

Salad Egg-plant

Tomato, cucumber, egg-plant
with olive oil and apple vinegar

Besh Barmak

Kyrgyz national dish made of sliced cooked beef
mixed with homemade noodles

Ice cream decorated with fruits

Salad Egg-plant

Omelette with vegetables

Ice cream decorated with fruits

Menus for groups: European menus

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European menus

With meat

Vegetarian

Variation G

Vegetable Noodle Soup

Sliced beef with cream sauce, served with vegetables and rice

Vegetable Noodle Soup

Roesti with fried egg

Swiss dish with shredded fried potatoes topped with a fried egg

Homemade pie with fruit filling

Homemade pie with fruit filling

Variation H

Soup with meat balls and rice

Spaghetti Bolognese

Pasta and sauce with minced beef served with cheese

Hot doughnuts filled with apples

decorated with custard sauce

Soup with rice and vegetables

Spaghetti Bolognese with tomato souce

Hot doughnuts filled with apples

decorated with custard sauce

Variation I

Borsh with meat

Russian national cabbage soup

Chicken baked with vegetables

Served with carrots and mashed potatoes

Ice cream decorated with fruits

Vegetarian Borsh

Russian national cabbage soup

Pasta - Swiss alpine style and mashed apples

Pasta with potatoes, cream sauce, cheese and fried onions on the top served with mashed apples

Ice cream decorated with fruits

Menus for groups: European menus

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European menus

With meat

Vegetarian

Variation J

Cheese soup

Beef Meat, served with vegetables and rice

Homemade pie with cottage cheese

Cheese soup

Fried vegetables and rice

Homemade pie with cottage cheese

Variation K

Green Salad

Salad, onion, nuts served with oil and vinegar

Chicken

Baked chicken

Mash potatoes

Fruit salad

Green Salad

Roesti with fried egg

Swiss dish with shredded fried potatoes

topped with a fried egg

Fruit salad

Variation L

Cream soup with broccoli

Golubtsy

Russian national dish made of minced beef and rice wrapped in cabbage leaves

Ice cream decorated with fruits

Cream soup with broccoli

Egg-plant with vegetables

Ice cream decorated with fruits
