

METROPOL SPA HOTEL | RESTAURANT CHAT

FESTIVE CHRISTMAS MENU 2026

WELCOME DRINK

Welcome drink from Restaurant Chat
Handcrafted espresso truffle
Glass of wine or a glass of house beer

TO START

Slow-cooked salmon fillet (GF, LF)
Tzatziki, pickled red onion, lemons, capers, olives
Poultry skewers and kimchi-cabbage salad (LF)
Pork tenderloin with brandy-soaked prunes and BBQ sauce (GF, LF)
Grilled eggplant slices with garlic and mint (GF, LF, V)
Beetroot salad with goat cheese and pomegranate seeds (LF, VG)
Celery-apple salad with grapes and nuts (GF, VG)
Crunchy salad with seeds, nuts, and croutons (LF, V)
Vinaigrette dressing (GF, LF, V) and yogurt sauce (GF, VG)
Selection of fresh breads served with butter, olive oil, and balsamic vinegar

MAIN COURSES

Grilled chicken fillet with tarragon sauce (GF)
European sea bass with green peas and chimichurri sauce (GF, LF)
Pulled Christmas ham in a rye bread and mustard glaze (LF)
Creamy oven-roasted potatoes with garlic and herbs (GF, VG)
Braised red cabbage with roasted beetroot and fennel (GF, LF, V)
Roasted vegetables in a ginger-peanut sauce (GF, LF, VG)

DESSERTS

Creamy orange pudding with cinnamon (GF, VG)
Selection of cakes and sweet pastries (VG)
Chocolate mousse with meringue drops and chocolate sauce (VG)
Fresh fruit platter (GF, LF, V)
Cheese selection with olives and artisanal jam (GF, VG)
Selection of coffee, tea, hot chocolate, water