

All prices are inclusive of 22% VAT

EG - contains eggs MI - contains milk SU - contains sulfites  
SO - contains soya NU - contains nuts LU - contains lupin  
GL - contains cereals containing gluten  
MU - contains mustard SE - contains sesame seeds

LOBBY BAR & DELI

20

No 3

07

SWISSÔTEL TALLINN

# Sandwiches

**Ham and cheese** 5.5  
GL, MI, EG, NU, SU, SO, MU, LU, SE  
rustic French baguette, smoked ham, cream cheese, emmental, cucumber, frillice, paprika, bbq sauce, dash of chipotle sauce

**Vegetarian** 6.5  
GL, MI, EG, NU  
pretzel butter bun, green olive and sundried tomato tapenade pesto cream cheese, cucumber, red onion, frillice, white cheese cubes

**Salami and mozzarella** 6.5  
GL, MI, EG, NU, SU, SO, MU, LU, SE  
pretzel butter bun, cream cheese, sundried tomatoes, milano salami, mozzarella, cucumber, frillice

# Cakes

**Raspberry New York cheesecake** 5  
MI, GL, EG  
A classic New York cheesecake crowned with a luscious raspberry glaze and waffles

**Cherry chocolate mousse delight** 5  
MI, GL, EG  
A fluffy chocolate sponge layered with rich Belgian chocolate mousse and cinnamon infused cherry filling

**Pistachio raspberry bar** 6  
MI, GL, EG, NU  
A vibrant combination of pistachio sponge, pistachio ganache, raspberry filling and kalamansi cream

**Blackcurrant cake** 7  
MI, GL, EG, NU  
Spiral-style blackcurrant mousse and chiffon sponge cake, elegantly covered in rich blackcurrant ganache

**Season's harvest fruit tartlet** 6  
MI, GL, EG, NU  
Crisp tartlet filled with creamy vanilla custard, topped with the freshest seasonal fruits

**Tartlet with tonka cream and coffee ganache** 7  
MI, GL, EG, NU  
Tonka bean mousse with coffee ganache, cream cheese, and passion fruit drops

**Greek Yoghurt cake with berries** 5.5  
MI, GL, EG  
Layers of fluffy vanilla sponge and greek yoghurt mousse infused with mixed berry cream

**Homestyle banana bread** 3.5  
MI, GL, EG  
Moist and rich banana bread with chocolate drops and a crunchy slice of banana on the top

**Honey cake** 4  
MI, GL, EG, NU  
Classic honey cake with sour cream, topped with caramelized biscuit crumbs

**Mascarpone curd cake with raspberries** 6  
MI, GL, EG  
Cake with gentle mascarpone and curd cream, fluffy sponge and whole raspberries

# Small treats

**Selection of handmade candies, 3 pcs** 6  
MI, GL, EG, NU  
Blackcurrant, pistachio and seabuckthorn flavor

**Classic chocolate chip cookie** 3  
MI, GL, EG, NU  
Crispy edges with a soft, gooey center — our ultimate chocolate chip cookie

**Pistachio perfection cookie** 3  
MI, GL, EG, NU  
A buttery cookie studded with crunchy pistachios, a perfect blend of sweet and nutty

**Macaroon, 1 pcs** 2.5  
MI, EG, NU  
Lemon, pistachio, berries, coffee, vanilla

**Orange cupcake** 1.5  
MI, EG, GL  
A zesty orange-infused cupcake topped with a light and tangy citrus frosting

**Chocolate cupcake** 1.5  
MI, EG, GL  
A rich and moist chocolate cupcake crowned with decadent chocolate frosting

**Muesli cookies, 10 pcs** 5  
MI, EG, GL, NU  
Soft cookies with mix of nuts and orange zest

# Hot drinks

Hot chocolate 4.5

Americano 4

Espresso / dbl espresso 3.5/4.5

Cappuccino, Caffè Latte 4.5

Irish Coffee 9.5

Pot of tea 4.5

Matcha Tea / Matcha Latte 4.5

# Cold refreshments

Still / Sparkling water 33cl 3.5

Coca-Cola, Coca-Cola Zero, Sprite, Fanta 4

Fever-Tree Tonics, different flavours 4

Juice 30cl, different flavours 4

Red Bull 6

*Looking for a heartier meal or à la carte options?  
Ask our staff for the à la carte menu!*