



Exquisite dishes of Scandinavian cuisine from our chef Alexander Denisov: smørrebrød with red king crab, alder-smoked beef, Karelian trout with extraordinary sauce. And the traditional Russian Olivier salad will be served with crayfish tails and red caviar. Discover haut Russian cuisine and enjoy the heart-warming atmosphere of Sevilla restaurant.

Historical interiors with fine details: chandeliers of Murano glass, candles, live band and cozy atrium bridges of a five-star hotel. A luxurious and elegant New Year's eve for true aesthetes.

Special kids' table and entertainment in the children's room with an entertainer for children.

Adult ticket - 11 000 ₽

Children's ticket - 5 000 ₽, children under 4 years free of charge

Adult ticket with accommodation 31.12.2018 - 01.01.2019 - from 18 500 ₽ (the price is quoted per person for accommodation of 2 people in standard double room)



APPETIZERS

Beetroot ravioli with goat cheese and balsamic caviar
Smørrebrød with red king crab and egg
Beef anti tartare with horseradish sauce and herb butter
Karelian trout in sweet pickle with smoked sour cream
and charcoal smoked potatoes

Olivier salad with crayfish and roe

MAIN COURSE TO CHOOSE

Beef medallions with sauce and rosemary
Salmon fillet and pike perch with lemon sauce
Pork chops with mushroom sauce
Choice of garnish: baked potatoes
or grilled vegetables with spicy herbs

DESSERT

Assorted desserts with wild berries

BEVERAGES

We are glad to offer you following drink list for two: a bottle of sparkling, white or red wine, whiskey or cognac, unlimited non-alcoholic drinks

All prices are in rubles and include VAT.
Solo Sokos Hotel Palace Bridge can change the prices without prior notification.