

METROPOL HOTEL | NOONBOX

FESTIVE CHRISTMAS MENU 2026

WELCOME DRINKS & BITES

Welcome drink from Noonbox Christmas signature selection

Handcrafted espresso truffle

Glass of wine or a glass of house beer

STARTERS

Marinated blue mussel meat with parsley and lemon (GF, LF)

Blackcurrant-cured salmon with caper-cucumber tartar (GF)

Bacon-wrapped chicken fillet bites with carrot salad (GF, LF)

Olive-stuffed pork with chimichurri sauce (GF, LF)

Sauerkraut and carrot salad with red onion and bell pepper (GF, LF, V)

Wild mushroom salad in creamy dressing (GF, VG)

Traditional beetroot salad with apple (GF, LF, V)

Crunchy salad with seeds, nuts, and croutons (LF, V)

Grated Parmesan, apple-lingonberry chutney, pickled pumpkin

Herb oil dressing (GF, LF, V) and yogurt dressing (GF, VG)

Selection of fresh bread and rolls, butter, olive oil, and balsamic vinegar

MAIN COURSES

Duck leg confit with kale and berry mulled wine sauce (GF, LF)

Perch cutlets in white wine and shrimp sauce (GF, LF)

Barley groats sausages with smoked bacon (LF)

Roasted carrots with lemongrass and mint (GF, LF, V)

Red cabbage stew with roasted beetroot and fennel (GF, LF, V)

Rosemary roasted potatoes (GF, LF, V)

DESSERTS

Cinnamon-spiced pears poached in Prosecco syrup (GF, LF, V)

Chocolate brownie (VG)

Berry-flavored curd mousse with honey (GF, VG)

Fresh sliced fruit (GF, LF, V)

Christmas cookies (LF, V)

Dessert sauces (GF, VG)

Selection of coffee, tea, hot chocolate, water

GF - Gluten-Free, LF - Lactose-Free, VG - Vegetarian (Not suitable for vegans), V - Vegan