



PALACE BRIDGE
SOLO BY SOKOS HOTELS

A large, ornate decorative frame in the center of the page. It features a red and white striped circus tent at the top, surrounded by golden trumpets and red ribbons. The frame is illuminated with golden lights and has a white oval in the center containing the event title.

GOURMET
EVENING
AT RESTAURANT
SEVILLA

2020

Happy New Year!





PALACE BRIDGE

SOLO BY SOKOS HOTELS

GOURMET EVENING AT RESTAURANT SEVILLA

Get closer to grande cuisine and unusual atmosphere celebrating New Year at restaurant Sevilla. Luxury and stylish party for those who appreciate uniqueness and beauty.

From 21:30 guests can enjoy a welcome-drink at Garden Cafe, and at 22:00 the program will start at restaurant Sevilla.

Santa and Snow Maiden, live music and a modern ballet show will make this evening unforgettable.

We have also prepared a special children's program and buffet. Entertainers will make our young guests laugh and enjoy the evening. At 23:50 the children will join the main party to celebrate and take part in a Santa's round dance.

The program will be over at 01:00 and the disco will take place till 02:30.

Adults – 12 500 ₺

Children – 5500 ₺, under 4 y.o free

Tickets for 2 adults

with accommodation at Solo Sokos Hotel Palace Bridge

31.12.2019-01.01.2020 – from 37 500 ₺ (brunch included)

*All the prices are in rubles and include VAT.
Solo Sokos Hotel Palace Bridge reserves the right to alter the prices without notice.*

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V.O. Birzhevoi pereulok 2-4



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GOURMET MENU AT RESTAURANT SEVILLA

WELCOME

Sparkling wine with fruits
Camembert with olives and honey
Melon slices with Parma ham

STARTERS

Tuna tataki black sesame, avocado, and cherry tomatoes
Salmon pastrami with herbes de Provence and sunflower seeds
Shrimps rilletes with lime and leek
Smoked duck marinated in orange juice
Lamb's leg pastrami with blanched apricots

SALADS

Russian salad with smoked chicken breast and pickles
Beef tongue salad with celeriac, leek, and pumpkin mayonnaise

HOT APPETIZER

"Devils on the horses": row smoked chicken with prune marinated in red wine and quinoa

MAINS

Chateaubriand steak with Porto sauce, lettuce, and raspberry oil
Tender Atlantic salmon with fresh asparagus and Bearnaise sauce
Breadbasket with freshly baked bread

DESSERTS

Variety of desserts with berries and caramel sauce

BEVERAGES FOR 2 GUESTS:

a bottle of sparkling, white or red wine,
whiskey or cognac, unlimited soft drinks

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