

M E N Ü Ü

SUUPISTED

Grillitud oliivid, röstitud tomati-paprikakreem **6.5**

Friikartulid, trühvlimajonees, Kolotsi trühvlijuust **8.5**

Big Green Eggil grillitud Padrón piprad meresoolaga **7**

Grillitud Iberico ribiliha, tomati-sibulasalsa **12**

Krõbedad krevetid vürtsika Sriracha majoneesiga **11**

Suupistevalik kahele **28**

Oliivid, Padrón piprad, krõbedad krevetid, Iberico ribiliha, veisetartari korvikesed, valik juustusid, srirachamajonees, krõbe seemneleib, grissiinid

Juustuvalik ühele **16**

Küsi tänast juustuvalikut klienditeenindajalt.
Serveerime muraka- ja viigimarjamoosi ja grissiinidega

EELROOG

Eesti rohumaaveise tartar 15

Munageel, kapparimajonees, forellimari, punane sibul, anšoovis, marineeritud kurk, krõbe baguette

Veinisoovitus: Dom La Colombe Coteaux Varois Rose 2023

[*Syrah, Cabernet Sauvignon, Grenache*] 12cl 7

Võis praetud kammkarbid 13

Lillkapsakreem, krõbe chorizo, forellimari

Veinisoovitus: Castello della Sala San Giovanni Orvieto

[*Grechetto, Procanico, Pinot Blanc, Viognier*] 12cl 10

Argentiina punase kreveti ceviche 12

Kookose-koriandriõli, koriandrimajonees, suhkruhernes, mango

Veinisoovitus: Champagne Gonet-Medeville, Tradition Brut 1er Cru NV

[*Chardonnay, Pinot Noir, Meunier*] 12cl 15

Vürtsikas mereanni-kookosesupp 14

Kohafilee, hiidkrevetisabad, sinimerekarp, kookoskreem, mangokreem, tšilli, safran

Veinisoovitus: Lagar de Costa 2022 [*Albarino*] 12cl 9

Veise carpaccio 15

Frititud kapparid, musta küüslaugu majonees, kuivatatud munakollane

Veinisoovitus: Grande Cuvée 1531 de Aimery Crémant de Limoux Rosé Brut NV

[*Chardonnay, Chenin Blanc, Pinot Noir*] 12cl 8

KERGEM PEAROOG

Lillkapsasteik (VEGAN) 12

Grillitud lillkapsas, röstitud tomati-paprikakreem, kappari-sibula chimichurri

Veinisoovitus: Leyda Kadun Vineyard 2016 [*Sauvignon Gris*] 12cl 7

TOEKAM PEAROOG

Grillitud pardifilee 25

Kartuligratään, krõbe kale, punaveini-kirsikaste

Veinisoovitus: Tardieu-Laurent Vacqueyras Vieilles Vignes 2018
[*Grenache, Syrah, Mourvèdre*] 12cl 12

Kohafilee 22

Röstitud lillkapsakreem, krevetikaste, bimi

Veinisoovitus: Little Beauty [*Pinot Gris*] 12cl 9

Marmorveisesteik 28

Trühvlikartul, Padrón pipar, grillitud šalottsibul, röstpeedi-kirsi püree ja chorizo kaste

Veinisoovitus: Marques de Griñon 2014 [*Graciano*] 12cl 12

Talle ristluutükk 24

Austerservikuorsoto, punaveinikaste, pärlsibul

Veinisoovitus: Chateau Vignelaure Rouge 2015 [*Cabernet Sauvignon, Syrah*] 12cl 12

DESSERT

Brüleekreem 8

Õuna-kaneeli keedis, kookosrummi rosinad

Veinisoovitus: Post House Treskilling Yellow Noble Late Harvest 2018

[Chenin Blanc] **6cl 9**

Limoncellokreem ja sidrunisorbett 8

Sidrunikreem, ananassi-limoncello kreem, sidrunisorbett, vahvlipuru

Veinisoovitus: Post House Treskilling Yellow Noble Late Harvest 2018

[Chenin Blanc] **6cl 9**

Soe šokolaadi fondant 10

Kondenspiima-marjajäätis, pähkli-vahvlipuru

Veinisoovitus: Portvein Sandeman Old Invalid Porto

[Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão] **6cl 6**

Bodega köögi sorbetivalik (1 pall) 2

Küsi tänast valikut klienditeenindajalt

Juustuvalik ühele 16

Küsi tänast juustuvalikut klienditeenindajalt.

Serveerime muraka- ja viigimarjamoosi ja grissiinidega

M E N U

SNACKS

Grilled olives, roasted tomato and bell pepper cream **6.5**

Fries with truffle mayonnaise and Kolotsi truffle cheese **8.5**

Charcoal-grilled Padrón peppers with sea salt **7**

Grilled Iberico boneless ribs, tomato-onion sauce **12**

Crispy prawns with spicy sriracha sauce **11**

Appetizer selection for two **28**

Olives, Crispy prawns, Padrón peppers, grilled Iberico boneless ribs, beef tartare, crispy bread, choice of cheeses, sriracha mayonnaise, grissini

Cheese platter for one person **16**

Ask your server for today's selection

Cheeses are served with cloudberry jam, fig jam and grissini

APPETIZERS

Estonian grass-fed beef tartare 15

Egg yolk, caper mayonnaise, trout roe, red onion, anchovy, marinated cucumber, crispy baguette

Wine rec: Dom La Colombe Coteaux Varois Rose 2023

[Syrah, Cabernet Sauvignon, Grenache] 12cl 7

Butter fried scallops 13

Cauliflower cream, crispy chorizo, trout roe

Wine rec: Castello della Sala San Giovanni Orvieto

[Grechetto, Procanico, Pinot Blanc, Viognier] 12cl 10

Argentina red prawn ceviche 12

Coconut-cilantro oil, cilantro mayonnaise, sugar peas, mango

Wine rec: Champagne Gonet-Medeville, Tradition Brut 1er Cru NV

[Chardonnay, Pinot Noir, Meunier] 12cl 15

Spicy seafood-coconut soup 14

Pike perch, shrimps, mussels, coconut cream, mango cream, chili

Wine rec: Lagar de Costa 2022 *[Albarino]* 12cl 9

Beef carpaccio 15

Organic beef fillet, fried capers, black garlic mayonnaise, dried egg yolk

Wine rec: Grande Cuvée 1531 de Aimery Crémant de Limoux Rosé Brut NV

[Chardonnay, Chenin Blanc, Pinot Noir] 12cl 8

LIGHTER MAIN COURSE

Cauliflower steak (VEGAN) 12

Grilled cauliflower, roasted tomato and bell pepper cream, caper and onion chimichurri

Wine rec: Leyda Kadun Vineyard 2016 [*Sauvignon Gris*] 12cl 7

HEAVIER MAIN COURSE

Smoked duck breast 25

Potato gratin, red wine and cherry sauce, grilled kale

Wine rec: Tardieu-Laurent Vacqueyras Vieilles Vignes 2018 [*Grenache, Syrah, Mourvèdre*] 12cl 12

Pike perch 22

Roasted cauliflower cream, prawn sauce, bimi

Wine rec: Little Beauty [*Pinot Gris*] 12cl 9

Marbled beef steak 28

Truffle potato, Padrón pepper, grilled shallot, roasted beet-cherry puree, chorizo sauce

Wine rec: Marques de Griñon 2014 [*Graciano*] 12cl 12

Young Lamb saddle chop 24

Oyster mushroom orsotto, red wine sauce, pearl onion

Wine rec: Chateau Vignelaure Rouge 2015 [*Cabernet Sauvignon, Syrah*] 12cl 12

DESSERT

Crème brûlée 8

Apple-cinnamon jam, coconut-rum raisins

Wine rec: Post House Treskilling Yellow Noble Late Harvest 2018 [*Chenin Blanc*] **6cl 9**

Limoncello cream and lemon sorbet 8

Lemon cream, pineapple and Limoncello cream, lemon sorbet, waffle crumbs

Wine rec: Post House Treskilling Yellow Noble Late Harvest 2018 [*Chenin Blanc*] **6cl 9**

Chocolate lava cake 10

Condensed milk ice cream, berries, nuts and waffle crumbs

Wine rec: Portwine Sandeman Old Invalid Porto

[*Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão*] **6cl 6**

Sorbet (1 scoop) 2

Ask your server for today's selection

Cheese platter for one person 16

Ask your server for today's selection

Cheeses are served with cloudberry jam, fig jam and grissini