

M E N Ü Ü

SUUPISTED

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

Suured Apuulia rohelised oliivid kivega 200g **8.5**

Friikartulid, trühvimajonees, Kolotsi trühvlijuust **8.5**

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

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

Krõbedad krevetid vürtsika Sriracha majoneesiga **12**

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

Veinisoovitus: Dom La Colombe Coteaux Varois Rose 2023

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

Võis praetud kammkarbid 15

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

Madalküpsetatud Pähkla forell 14

Hollandi kaste, pošeeritud muna, roheline spargel, forellimari

Veinisoovitus: Cloudy Bay 2024 [*Sauvignon Blanc*] 12cl 12

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) 14

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

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

TOEKAM PEAROOG

Grillitud kaheksajalg 25

Pannikartul, bimi, spinat, kappari-sibula chimichurri

Veinisoovitus: Lagar de Costa Tradición Rias Baixas 2021 [*Albariño*] 12cl 10

Võis praetud kohafilee 22

Röstitud lillkapsakreem, krevetikaste, bimi

Veinisoovitus: Laporte Le Rochoy Sancerre [*Sauvignon Blanc*] 12cl 12

Grillitud Iberico sea sisefilee 23

Pastinaagikreem, pannikartul, Padrón pipar, koorene konjakikaste

Veinisoovitus: Bodegas Escudero Solar de Becquer Reserva 2015
[*Tempranillo*] 12cl 9

Marmorveisesteik 28

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

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

DESSERT

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**

Panna cotta 8

Marineeritud rabarber, laimibesee, vaarikakaste

Joogisoovitus: Kokteil Vaarika Gin-Sour

[Citadelle gin, vaarikasiirup, munavalge]

Juustuvalik ühele 16

Küsi tänast juustuvalikut klienditeenindajalt.

Serveerime muraka- ja viigimarjamoosi ja grissiinidega

Bodega köögi sorbetivalik (1 pall) 2

Küsi tänast valikut klienditeenindajalt

M E N U

SNACKS

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

Large Puglia whole green olives with pit 200g **8.5**

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 **12**

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

Wine rec: Dom La Colombe Coteaux Varois Rose 2023

[Syrah, Cabernet Sauvignon, Grenache] 12cl 7

Butter fried scallops 15

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

Slow-cooked Pähkla trout 14

Hollandaise sauce, poached egg, green asparagus, trout roe

Wine rec: Cloudy Bay 2024 *[Sauvignon Blanc]* 12cl 12

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) 14

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

Grilled Octopus 25

Pan fried potatoes, broccolini, spinach, caper and onion chimichurri

Wine rec: Lagar de Costa Tradición Rias Baixas 2021 [*Albariño*] 12cl 10

Pike perch 22

Roasted cauliflower cream, prawn sauce, broccolini

Wine rec: Laporte Le Rochoy Sancerre [*Sauvignon Blanc*] 12cl 12

Grilled Iberico pork tenderloin 23

Parsnip cream, pan fried potatoes, Padrón pepper, creamy cognac sauce

Wine rec: Bodegas Escudero Solar de Becquer Reserva 2015
[*Tempranillo*] 12cl 10

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

DESSERT

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**

Panna cotta 8

Marinated rhubarb, lime meringue, raspberry sauce

Drink rec: Cocktail Raspberry Gin-Sour

[*Citadelle gin, raspberry syrup, eggwhite*]

Ice Cream and 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