

# M E N Ü Ü

## SUUPISTED

- Grillitud oliivid, röstitud tomati-sibulasalsa **6.5**
- Suured Apuulia rohelised oliivid kivega 200g **8.5**
- 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 **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

# KÜLMAST KÖÖGIST

## 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

## Fetajuustu- pistaatsiakreem 12

Arbuus, värsked salat, oliivid, kirsstomat, pähkel

**Veinisoovitus:** Dom La Colombe Coteaux Varois Rose 2023

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

## 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

## 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

# SOOJAST KÖÖGIST

## MIDAGI KERGEMAT

### **Madalküpsetatud Pähkla forell 14**

Hollandi kaste, pošeeritud muna, roheline spargel, forellimari

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

### **Võis praetud kammkarbid 15**

Lillkapsakreem, kröbe chorizo, forellimari

**Veinisoovitus:** Castello della Sala San Giovanni Orvieto

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

### **Võis praetud kohafilee 23**

Röstitud lillkapsakreem, krevetikaste, bimi

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

## GRILLITUD ELAVAL TULEL

### **Varajase kapsa steik 16**

Kreemine orsoto, sojamarinaadis shiitake, röstitud sibul, hoisin

**Veinisoovitus:** Eidosela Albariño 2023 [*Albariño*] 12cl 8

### **Grillitud kaheksajalg 25**

Pannikartul, bimi, spinat, kappari-sibula chimichurri

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

### **Iberico sea karbonaad 23**

Pannikartul, spargel, Padrón pipar, koorene konjakikaste

**Veinisoovitus:** Escudero Solar de Becquer Reserva 2015 [*Tempranillo*] 12cl 10

### **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**

### ***Crèmeux* rabarberiga 8**

Marineeritud rabarber, laimibesee, vaarikakaste, vanilje, koorekreem

**Joogisoovitus:** Kokteil Vaarika Gin-Sour 10

[*Citadelle gin, vaarikasiirup, munavalge*]

### **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**

### **Juustuvalik ühele 16**

Küsi tänast juustuvalikut klienditeenindajalt.

Serveerime muraka- ja viigimarjamoosi ja grissiinidega

### **Bodega köögi jäätise- ja sorbetivalik (1 pall) 2**

Küsi tänast valikut klienditeenindajalt

# M E N U

## SNACKS

Grilled olives, roasted tomato and tomato-onion sauce **6.5**

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

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

Crispy prawns with spicy sriracha sauce **12**

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

Grilled Iberico boneless ribs, tomato-onion 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

# FROM COLD KITCHEN

## **Feta cheese-pistachio cream 12**

Watermelon, fresh salad, olives, cherry tomato, walnut

**Wine rec:** Dom La Colombe Coteaux Varois Rose 2023

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

## **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*

## **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*

## **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*

# FROM HOT KITCHEN

## LIGHTER MEALS

### Slow-cooked Pähkla trout 14

Hollandaise sauce, poached egg, green asparagus, trout roe

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

### 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

### Butter fried pikeperch 23

Roasted cauliflower cream, prawn sauce, broccolini

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

## GRILLED ON OPEN FIRE

### Early Cabbage Steak 16

Creamy barley orsotto, soy-marinated mushrooms, hoisin

**Wine rec:** Eidosela Albariño 2023 [*Albariño*] 12cl 8

### Grilled octopus 25

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

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

### Grilled Iberico pork chop 23

Asparagus, pan fried potatoes, Padrón pepper, creamy cognac sauce

**Wine rec:** 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**

### ***Crèmeux* with rhubarb 8**

Marinated rhubarb, lime meringue, raspberry sauce, vanilla cream

**Drink rec:** Cocktail Raspberry Gin-Sour 10

[*Citadelle gin, raspberry syrup, eggwhite*]

### **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**

### **Cheese platter for one person 16**

Ask your server for today's selection

Cheeses are served with cloudberry jam, fig jam and grissini

### **Ice Cream and sorbet (1 scoop) 2**

Ask your server for today's selection