

M E N Ü Ü

S U U P I S T E D

Suured Apuulia rohelised oliivid kividega (75g marineeritud + 75g grillitud) **8.5**

Friikartulid, trühvlimagonees, Kolotsi trühvlijuust **8.5**

Grillitud Padrón piprad meresoola ja Sriracha majoneesiga **7**

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

Kröbedad krevetid vürtsika Sriracha majoneesiga **12**

Suupistevalik kahele **28**

Oliivid, Padrón piprad, kröbedad krevetid, Iberico ribiliha, veisetartari korvikesed, valik juustusid, srirachamajonees, kröbe seemneleib, grissiinid

Juustuvalik ühele **16**

Küsi tänast juustuvalikut klienditeenindajalt.

Serveerime muraka- ja viigimarjamoosi ja grissiinidega

E E L R O A D

Vürtsikas mereanni-kookosesupp 14

Kohafilee, hiidkrevetisabad, sinimerekarp, kookoskreem, mango, laim, värsked tšilli, safran

Veinisoovitus: Hugel Classic 2018/2023 [*Gewürztraminer*] 12cl 10

Veise tartar 15

Krõbedad friikartulid, munageel, kapparid, forellimari, punane sibul,
marineeritud kurk, musta küüslaugu majonees

Veinisoovitus: Grande Cuvée 1531 de Aimery Crémant de Limoux Rosé Brut NV
[*Chardonnay, Chenin Blanc, Pinot Noir*] 12cl 8

Pähkla forelli crudo 15

Brioche, sinepiseemne-murakamoos, marineeritud jalapeño ja šalott,
tillimajonees, kuivatatud munakollane, laimi-oliivõli vinegrett

Veinisoovitus: De Trafford Chenin Blanc 2019 [*Chenin Blanc*] 12cl 11

Võis praetud kammkarbid 15

Lillkapsakreem, krõbe chorizo, forellimari

Veinisoovitus: Castello della Sala San Giovanni Orvieto
[*Grechetto, Procanico, Pinot Blanc, Viognier*] 12cl 10

PEARO D

Grillitud koonuskapsa steik 16

Kreemine orsoto, sojamarinaadis shiitake, röstitud sibul, hoisin

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

Võis praetud Vörtsjärve kohafilee 23

Röstitud lillkapsakreem, krevetikaste, bimi

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

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: Tardieu-Laurent Vacqueyras Vieilles Vignes 2019
[*Grenache, Syrah, Mourvèdre*] 12cl 12

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**

Cremeux rabarberiga 8

Marineeritud rabarber, laimibesee, vaarikakaste, vanilje, koorekreem

Joogisoovitus: Kokteil Rabarberi-Sour 10

[*Höbe viin, rabarberisiirup, munavalge*]

Soe šoklaadifondant 10

Kondenspiima-marjajäätis, pähkli-vahvlipuru

Veinisoovitus: Portvein Maynard's Colheita 2011

[*Tinta Barroca, Tinta CãoTouriga Nacional, Touriga Franca, Tinta Roriz*] **6cl 8**

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

S N A C K S

Large Puglia whole green olives with pit (75g marinated + 75g grilled) **8.5**

Fries with Truffle Mayonnaise and Kolotsi Truffle Cheese **8.5**

Grilled Padrón Peppers with Sea Salt and Sriracha Mayonnaise **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

STARTERS

Spicy Seafood – Coconut Soup 14

Zander, Shrimps, Mussels, Coconut Cream, Mango Cream, Chili, Saffron

Wine Rec: Hugel Classic Gewürztraminer 2018/2023 [*Gewürztraminer*] 12cl 10

Beef Tartare 15

Crispy Fries, Egg Yolk, Capers, Trout Roe, Red Onion,

Marinated Cucumber, Black Garlic Mayonnaise

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

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

Pähkla Trout Crudo 15

Brioche, Mustard Seed – Cloudberry Jam, Pickled Jalapeño and Shallot,

Dill Mayonnaise, Cured Egg Yolk, Lime and Olive Oil Vinaigrette

Wine Rec: De Trafford Chenin Blanc 2019 [Chenin Blanc] 12cl 11

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

MAIN COURSES

Charred Pointed Cabbage Steak 16

Creamy Barley Orsotto, Soy-Marinated Mushrooms, Hoisin

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

Butter-Fried Lake Vörtsjärv Zander 23

Roasted Cauliflower Cream, Prawn Sauce, Broccolini

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

Grilled Octopus 25

Pan-Fried Potatoes, Broccolini, Spinach, Caper-Onion Chimichurri

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

Iberico Pork Chop 23

Asparagus, Pan-Fried Potatoes, Padrón Pepper, Creamy Cognac Sauce

Wine Rec: Tardieu-Laurent Vacqueyras Vieilles Vignes 2019
[*Grenache, Syrah, Mourvèdre*] 12cl 12

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**

Cremeux with Rhubarb 8

Marinated Rhubarb, Lime Meringue, Raspberry Sauce, Vanilla Cream

Drink rec: Cocktail Rhubarb-Sour 10

[*Höbe Vodka, Rhubarb Syrup, Egg White*]

Chocolate Lava Cake 10

Condensed Milk Ice Cream, Berries, Nuts and Waffle Crumbs

Wine Rec: Maynard's Colheita 2011 Port

[*Tinta Barroca, Tinta Cão Touriga Nacional, Touriga Franca, Tinta Roriz*] **6cl 8**

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