

# M E N Ü Ü

## SUUPISTED

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

Friikartulid, trühvlimajonees, Kolotsi trühvlijuust **8.5**

Grillitud Padrón piprad meresoola ja Sriracha majoneesiga **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

# EELROAD

## Vürtsikas mereanni-kookosesupp 14

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

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

## Veise tartar 15

Kröbe friikartul, maapirnkröps, 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 8.5

## Pähkla forelli crudo 15

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

**Veinisoovitus:** Leopard's Leap Culinaria Collection Chenin Blanc 2018 [*Chenin Blanc*] 12cl 8

## Võis praetud kammkarbid 15

Lillkapsakreem, kröbe chorizo, forellimari

**Veinisoovitus:** Antinori Castello della Sala San Giovanni 2023

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

# PEAROAD

## 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:** Monte Tondo Foscari Slavino Soave Superiore Classico 2021 [*Garganega*] 12cl 10

## Iberico sea karbonaad 23

Pannikartul, pastinaagikreem, Padrón pipar, koorene konjakikaste

**Veinisoovitus:** Escudero Solar de Becquer Gran Reserva 2011 [*Tempranillo*] 12cl 10.5

## Marmorveisesteik 28

Trühvlikartul, Padrón pipar, grillitud šalottsibul,

röstpeedi-kirsi püree ja chorizo kaste

**Veinisoovitus:** Marques de Griñon 2020 [*Graciano*] 12cl 12

# DESSERT

## **Limoncellokreem ja sidrunisorbett 8**

Sidrunikreem, ananassi-limoncello kreem, sidrunisorbett, vahvlipuru

**Veinisoovitus:** Pierre Ferrand Pineau des Charentes

[*Ugni Blanc, Colombard*] **6cl 6**

## **Cremeux rabarberiga 8**

Marineeritud rabarber, laimibesee, vaarikakaste, vanilje, koorekreem

**Joogisoovitus:** Kokteil Rabarberi-Sour 10

[*Höbe viin, rabarberisiirup, munavalge*]

## **Soe šokolaadifondant 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

**Veinisoovitus:** Château Les Justices Sauternes 2019

[*Sémillon, Sauvignon Blanc, Muscadelle*] **6cl 9.5**

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

Küsi tänast valikut klienditeenindajalt.

Serveerime vahvlipuruga

# M E N U

## SNACKS

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, Jerusalem Artichoke Chips, 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 8.5

## 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:** Leopard's Leap Culinaria Collection Chenin Blanc 2018 [*Chenin Blanc*] 12cl 8

## Butter-Fried Scallops 15

Cauliflower Cream, Crispy Chorizo, Trout Roe

**Wine Rec:** Antinori Castello della Sala San Giovanni 2023  
[*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:** Monte Tondo Foscarin Slavino Soave Superiore Classico 2021 [*Garganega*] 12cl 10

## Iberico Pork Chop 23

Pan-Fried Potatoes, Parsnip Cream, Padrón Pepper, Creamy Cognac Sauce

**Wine Rec:** Escudero Solar de Becquer Gran Reserva 2011 [*Tempranillo*] 12cl 10.5

## Marbled Beef Steak 28

Truffle Potato, Padrón pepper, Grilled Shallot, Roasted Beet - Cherry Puree, Chorizo Sauce

**Wine Rec:** Marques de Griñon 2020 [*Graciano*] 12cl 12

# DESSERT

## **Limoncello Cream and Lemon Sorbet 8**

Lemon Cream, Pineapple and Limoncello Cream, Lemon Sorbet, Wafer Crumbs

**Wine Rec:** Pierre Ferrand Pineau des Charentes

*[Ugni Blanc, Colombard]* **Gcl 6**

## **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 Wafer Crumbs

**Wine Rec:** Maynard's Colheita 2011 Port

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

## **Cheese Platter for One Person 16**

Ask your server for today's selection.

Cheeses are served with cloudberry jam, fig jam and grissini

**Wine Rec:** Château Les Justices Sauternes 2019

*[Sémillon, Sauvignon Blanc, Muscadelle]* **Gcl 9.5**

## **Ice Cream and Sorbet (1 Scoop) 2**

Ask your server for today's selection.

Served with wafer crumbs