

M E N Ü Ü

SUUPISTED

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

Friikartulid, trühvlimajonees, Grana Padano juust **8.5**

Sütel grillitud Padrón piprad meresoolaga **7**

Sütel grillitud Iberico ribiliha, tomati-sibulasalsa **12**

Krõbedad krevetid, vürtsikas Sriracha majonees **12**

Sütel grillitud mais, ürdi-sidrunivõi **7**

Suupistevalik kahele 28

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

Juustuvalik ühele 16

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

E E L R O A D

Kooriklooma bisque - kreemsupp 14

Grillitud krevetid, grillitud ciabatta, peterselliõli

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

Veise tartar 15

Krõbe friikartul, maapirnokrõps, munageel, kapparid, 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, forellimari,
tillimajonees, kuivatatud munakollane, laimi-oliiviõli vinegrett

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

Võis praetud kammkarbid 16

Lillkapsakreem, krõbe chorizo, forellimari, pruun või

Veinisoovitus: Antinori Castello della Sala San Giovanni 2024
[*Grechetto, Procanico, Pinot Blanc, Viognier*] 12cl 10

PEAROAD

Grillitud koonuskapsa steik 17

Kreemine orsoto, sojamarinaadis shiitake, röstitud sibul, hoisin

Veinisoovitus: Eidosela Albariño 2023

[*Albariño*] 12cl 8

Võis praetud Vörtsjärve kohafilee 24

Röstitud lillkapsakreem, edamame uba, suhkruhernes, yuzu-võikaste, murulauk

Veinisoovitus: Laporte Le Rochoy Sancerre 2022

[*Sauvignon Blanc*] 12cl 12

Grillitud kaheksajalg 26

Kappari-sibula chimichurri, kartul, bimi, spinat, punane sibul

Veinisoovitus: Vicari L'Insolito del Pozzo Buono dei Castelli di Jesi

Classico Superiore 2019 [*Verdicchio*] 12cl 10

Iberico sea karbonaad 24

Soolas küpsetatud juurseller, pruuni või kartul,

marineeritud roheline õun, koorene konjakikaste

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

Uruguay lihaveise antrekoot 28

Seene-maapirnikreem, Padrón pipar, grillitud šalottsibul,

pruuni või kartul, punase veini kaste, sinepiseemned

Veinisoovitus: Marques de Griñon 2021 [*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**

Roquefort juustu panna cotta 8

Õuna-viigimarja kaste, mandli-tonka oa puru

Joogisoovitus: Gonzalez Byass Apostoles Medium 30Y Sherry

[Palomino Fino, Pedro Ximenez] **6cl 9**

Soe šokolaadifondant 10

Mustsõstrajäätis, marjapüree, pähkli-pralinee, vahvlipuru

Veinisoovitus: Portvein Maynard's Colheita 2011

[Tinta Barroca, Tinta Cão, Touriga 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 Grana Padano Cheese **8.5**

Grilled Padrón Peppers with Sea Salt **7**

Grilled Iberico Boneless Ribs, Tomato-Onion Sauce **12**

Crispy Prawns with Spicy Sriracha Sauce **12**

Grilled Corn, Herb-Lemon Butter **7**

Appetizer Selection for Two **28**

Olives, Crispy Prawns, Padrón Peppers, Grilled Iberico Boneless Ribs, Beef Tartare Snacks,
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

Shellfish Bisque 14

Grilled Prawns, Grilled Ciabatta, Parsley Oil

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

Beef Tartare 15

Crispy Fries, Jerusalem Artichoke Chips, Egg Yolk, Capers, 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, Trout Roe,
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 16

Cauliflower Cream, Crispy Chorizo, Trout Roe, Brown Butter

Wine Rec: Antinori Castello della Sala San Giovanni 2024

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

MAIN COURSES

Charred Pointed Cabbage Steak 17

Creamy Barley Orsotto, Soy-Marinated Mushrooms, Hoisin

Wine Rec: Eidosela Albariño 2023

[Albariño] 12cl 8

Butter-Fried Lake Vörtsjärv Zander 24

Roasted Cauliflower Cream, Edamame Beans, Sugar Snap Peas, Yuzu-Butter Sauce, Chives

Wine Rec: Laporte Le Rochoy Sancerre 2022

[Sauvignon Blanc] 12cl 12

Grilled Octopus 26

Caper-Onion Chimichurri, Potatoes, Broccolini, Spinach, Red Onion

Wine Rec: Vicari L'Insolito del Pozzo Buono dei Castelli di Jesi

Classico Superiore 2019 *[Verdicchio]* 12cl 10

Iberico Pork Chop 24

Salt-Baked Celeriac, Brown Butter Potatoes, Marinated Green Apple, Creamy Cognac Sauce

Wine Rec: Escudero Solar de Becquer Gran Reserva 2011

[Tempranillo] 12cl 10.5

Uruguay Beef Entrecôte 28

Jerusalem Artichoke – Mushroom Cream, Padrón pepper, Grilled Shallot,

Brown Butter Potatoes, Red Wine Sauce, Mustard Seeds

Wine Rec: Marques de Griñon 2021

[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] **6cl 6**

Roquefort Cheese Panna Cotta 8

Apple - Fig Sauce, Almond – Tonka Crumbs

Drink rec: Gonzalez Byass Apostoles Medium 30Y Sherry

[Palomino Fino, Pedro Ximenez] **6cl 9**

Chocolate Lava Cake 10

Blackcurrant Ice Cream, Berry Puree, Nut Praline, Wafer 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

Wine Rec: Château Les Justices Sauternes 2019

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

Ice Cream and Sorbet (1 Scoop) 2

Ask your server for today's selection.

Served with wafer crumbs