

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**

Krõbe kalmaar tsitruse-aioliga **12**

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 ning grissiinidega

Infot võimalike allergeenide kohta küsi palun klienditeenindajalt
Please ask your server about possible allergens!

E E L R O A D

Kitsejuustukreem ja grillitud arbuus 13

Röstitud peedi carpaccio, karamelliseeritud kreeka pähkel, peterselliõli,
punases veinis hautatud viigimari

Veinisoovitus: Dom La Colombe Coteaux Varois Rose 2023
[*Syrah, Cabernet Sauvignon, Grenache*] **12cl 8**

Veise tartar 16

Kröbe friikartul, maapirnokröps, munageel, kapparid, punane sibul,
marineeritud kurk, musta küüslaugu majonees

Veinisoovitus: Crémant de Limoux Grande Cuvée 1531 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, kröbe 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

Spargel, põletatud kartul, värske soolakurk, yuzu-võikaste, murulauk

Veinisoovitus: Laporte Le Rochoy Sancerre 2022 [*Sauvignon Blanc*] 12cl 13

Iberico sea karbonaad 24

Õuna-juurselleri kreem, Padrón pipar, grillitud rooma salat,
krõbe sibul, sinepi-konjakikaste

Veinisoovitus: Yalumba Samuel's Collection Viognier 2021 [*Viognier*] 12cl 10

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

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

Rabarber ja martsipan 8

Martsipanikreem, marineeritud rabarber, mandli - tonka oa puru, rabarberi sorbett

Veinisoovitus: Egly-Duriet Ratafia de Champagne [*Pinot Noir*] **6cl 10**

Kookose brüleekreem 8

Maasika-mündi tartar

Veinisoovitus: Château Les Justices Sauternes 2019

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

Soe šokolaadifondant 10

Mustsöstrajäätis, 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) 2.5

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**

Crispy squid with citrus aioli **12**

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

Goat Cheese Cream and Grilled Watermelon 13

Roasted Beet Carpaccio, Caramelized Walnut, Parsley Oil, Fig Stewed in Red Wine

Wine Rec: Dom La Colombe Coteaux Varois Rose 2023

[*Syrah, Cabernet Sauvignon, Grenache*] **12cl 8**

Beef Tartare 16

Crispy Fries, Jerusalem Artichoke Chips, Egg Yolk, Capers, Red Onion,

Marinated Cucumber, Black Garlic Mayonnaise

Wine Rec: Crémant de Limoux Grande Cuvée 1531 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

Asparagus, Charred Potatoes, Fresh Pickles, Yuzu - Butter Sauce, Chives

Wine Rec: Laporte Le Rochoy Sancerre 2022 [*Sauvignon Blanc*] 12cl 13

Iberico Pork Chop 24

Apple - Celery Cream, Padrón Pepper, Grilled Romaine Lettuce,

Crispy Onion, Mustard - Cognac Sauce

Wine Rec: Yalumba Samuel´s Collection Viognier 2021 [*Viognier*] 12cl 10

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

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

Rhubarb and Marzipan 8

Marzipan Cream, Marinated Rhubarb,
Tonka Bean - Almond Crumble, Rhubarb Sorbet

Wine Rec: Egly-Duriet Ratafia de Champagne [*Pinot Noir*] **6cl 10**

Coconut Crème brûlée 8

Strawberry – Mint Tartare

Wine Rec: Château Les Justices Sauternes 2019

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

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) 2.5

Ask your server for today's selection. Served with wafer crumbs