

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, trühvimajonees, 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, ürdisidrunivõi **7**

Krõbe kalmaar tsitruse-aioliga **12**

Suupistevalik kahele **28**

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

Juustuvalik ühele **16**

Gruyere, Gouda, Roquefort

Serveerime muraka- ja viigimarjamoosi ning grissiinidega

E E L R O A D

Salat kitsejuustukreemi ja grillitud arbuusiga 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 9

Krabikoogid 15

Ürdiremulaad, forellimari, kapparid, koriander

Veinisoovitus: Antinori Castello della Sala San Giovanni 2024

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

Veise tartar 16

Kröbe friikartul, maapirnikrõps, 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 9

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

PEAROAD

Grillitud koonuskapsa steik 17

Kreemine orsoto, sojamarinaadis shiitake, röstitud sibul, hoisin

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

Võis praetud Vörtsjärve kohafilee 25

Bimi, 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 28

Kappari-sibula chimichurri, kartul, brokoli, spinat, punane sibul, Romesco kaste

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

Classico Superiore 2019 [*Verdicchio*] 12cl 10

Uruguay lihaveise antrekoot 29

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, Colombarde*] **6cl 6**

Kookose brüleekreem 8

Maasika-mündi tartar

Veinisoovitus: Château Les Justices Sauternes 2019

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

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

Gruyere, Gouda, Roquefort

Serveerime muraka- ja viigimarjamoosi ning 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

S N A C K S

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 **16**

Gruyere, Gouda, Roquefort

Cheeses are served with cloudberry jam, fig jam and grissini

STARTERS

Salad with 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 9

Crab Cakes 15

Herb Rémoulade, Trout Roe, Capers, Cilantro

Wine rec: Antinori Castello della Sala San Giovanni 2024

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

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 9

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

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 25

Bimi, 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 28

Caper-Onion Chimichurri, Potatoes, Broccoli, Spinach, Red Onion, Romesco Sauce

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

Classico Superiore 2019 [*Verdicchio*] 12cl 10

Uruguay Beef Entrecôte 29

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**

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 16

Gruyere, Gouda, Roquefort

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