

Eelroad Appetisers

Pliin soolalõhe ja kaaviariga Blini with salted salmon and caviar	11
Andri-Peedo talu kitsepiimast kreemjuust pirni-fenkolisalatiga Andri-Peedo Farm's goat milk cream cheese with pear and fennel salad	8
Suitsune metspardi rinnafilee paprikakreemi ja õunasalsaga Smoky wild duck breast with bell pepper cream and apple salsa	9
Eesti maheveisehake suitsujuustukreemi ja redisega Organic Estonian beef tartare with smoked cheese cream and radish	11
Suupistevalik kahele: soolatud siifilee <i>wasabi</i> -kreemi ja <i>wakame</i> 'ga, forellimari kõrvitsasaiaga, maheveise süda luuüdi ja kukeseenega ning marineeritud artišokk kitsejuustukreemiga Assortment of snacks for two: salted whitefish fillet with wasabi and wakame, trout caviar with pumpkin bread, organic beef heart with bone marrow and chanterelles, and pickled artichokes with goat cheese cream	16

Salat Salad

Röstitud tuunikala kevadise värskel salati ja seesamiga Roasted tuna with fresh spring salad and sesame seeds	13
--	----

Supp Soup

Kõrvetatud angerjafilee kreemja maapirnisupiga Seared eel fillet with creamy sunchoke soup	11
---	----

Pearoog Main course

Muskaatkõrvitsakreem minibrokoli ja mandlitega Nutmeg and pumpkin cream with broccolini and almonds	14
Kevadine siifilee bataadikreemi ja <i>beurre blanc</i> -kastmega Whitefish fillet with sweet potato cream and <i>beurre blanc</i> sauce	18
Pardikoib trühvli-kartulipüree ja kirsikonjakikastmega Duck leg with truffled potato purée and cognac cherry sauce	16
Lihaveise sisefilee punase veini kastme ja kõrvitsa-sibulaseemnegratääniga Beef tenderloin with red wine sauce and onion seed and pumpkin gratin	24
Röstitud lamba välisfilee sooja köögiviljasalati ja kukeseentega Lamb sirloin roast with warm vegetable salad and chanterelles	19

Dessert Dessert

Key Lime Pie (Ameerika laimipirukas) maasikasorbeti ja maasikasalatiga Key Lime Pie with strawberry sorbet and strawberry salad	7
<i>Matcha crème brûlée</i> mangosalsaga Matcha crème brûlée with mango salsa	7
Šokolaadi-kookosekook kirsikadakaakompotiga Chocolate coconut cake with cherry and juniper compote	7

- Laste menüü kohta küsi infot teenindajalt
- Allergeenide kohta küsi teenindajalt
- Please ask the waiter for more information about the children's menu.
- Please ask the waiter about allergens.