



**Food**  
Summer 2018

## Starters

---

<b>BRUSCHETTA</b>	
Roasted bread/tomato, onion, garlic, herbs v	5
Roasted grapes/goat cheese	6
- Prosciutto	6
- Shimeji mushroom	6
- Estonian farm cheeses	6
Bruschetta sharing for two	v,l 11
<b>SPICED SPRAT ON TOASTED BREAD</b>	6
Beetroot salad/poached egg	11,8
<b>WHITEFISH TARTARE</b>	11,8
Fresh whitefish/new potato/ marinated fresh pickle/herbs	
<b>TABULA BERRY FRUIT SALAD</b>	g 11
Fresh estonian berries/ gorgonzola/prosciutto	
<b>TIGER PRAWNS</b>	g,l 12
Wasabi/spices/herbs/lime	
<b>STUFFED SWEET POTATO WITH GOAT CHEESE CREAM</b>	v 7,7
Pomegranate/herbs	
<b>BLUE MUSSELS</b>	g 11,5
- In creamy white wine and herb sauce	
- Spicy tomato and white wine sauce	
<b>ESCARGOT BAKED IN HERB BUTTER</b>	g 8,5
<b>MUSHROOM TRIP</b>	v,g 8,5
Portobello/goat cheese/ gorgonzola/vegetable ragu	

## Platter

---

<b>CHEFS GOURMET PLATTER FOR TWO</b>	21
<b>ESTONIAN FARM CHEESES</b>	11
Fresh berries/jams/pickle/bread	

## Main Courses/Grill

---

<b>THE BEST IN TOWN SKEWERS</b>	g,l 11,5
- Pork tenderloin	
- Teriyaki chicken (Green egg grilled)	
<b>GRILLED BEEF RIBEYE</b>	g 19
Black-currant sauce/potato gratin/ carrot-parsnip cream/vegetables	
<b>RACK OF LAMB</b>	g 21
Whiskey black-currant sauce/ pea cream/beans/grilled vegetables	
<b>FRIED DELICATE BUTTERFISH</b>	g 14
Saffron white wine sauce/ beetroot risotto/pea cream/ steamed vegetables	
<b>ROASTED DUCK BREAST</b>	g 15
Orange white wine sauce/potato gratin/ steamed vegetables/carrot cream	
<b>GRILLED PORK TENDERLOIN</b>	g 14
Cranberry sauce/potato cake/ carrot cream/cabbage steamed in red wine	
<b>WILD MUSHROOM RISOTTO</b>	g 9
- Butterfish	3
- Goat cheese	3

## Sweet Ending

---

<b>FRESH BERRIES WITH AN ICE CREAM TRIO</b>	5
<b>PASSIONFRUIT CHEESECAKE</b>	5
<b>„KAMA“ PAVLOVA</b>	5
<b>CHOCOLATE FONDANT</b>	5

v = vegetarian option

g = gluten free

l = lactose free