

MUNCH FOR STARTERS

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| <i>Pickles with honey and sour cream</i> | 4.- |
| <i>Salted herring, served with warm boiled potatoes, sour cream and egg</i> | 6.- |
| <i>Seto cheese "sõir" served with cowberry dip and herb-butter-baked white bread chips</i> | 6.- |
| <i>Homemade chicken liver pâté, served with salted pickles and black bread</i> | 6.- |
| <i>Summer fresh salad</i> | 5.- |
| <i>Smoked chicken salad, served with mustard-honey dressing</i> | 7.- |
| <i>Smoked salmon salad, served with yogurt dip</i> | 11.- |
| <i>Cheese platter for two of cheeses from Nopri farm</i> | 19.- |
| <i>Fish platter for two</i> | 19.- |
| <i>(salted herring, cold-smoked salmon, spiced sprat, salted whitefish, light-salted salmon)</i> | |

COMPANIONS OF THE BEER

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| <i>Fried black bread , served with cheese dip and garlic</i> | 4.- |
| <i>Crispy pig's ears, served with garlic dip</i> | 6.- |
| <i>Salted beans, served with fried bacon</i> | 5.- |
| <i>Fried cheeseballs, served with garlic dip</i> | 6.- |

HEARTY BROTH

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| <i>Traditionally made sauerkraut soup with pork</i> | 5.- |
| <i>Beetroot soup with beef, served with sour cream</i> | 5.- |
| <i>Fish soup</i> | 6.- |

STUMPY BELL YFUL

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| <i>Witch's casserole (mashed potatoes, wild mushroom sauce, cheese)</i> | 10.- |
| <i>Blood sausage with sauerkraut, oven potatoes, pickled pumpkin and cowberry jam</i> | 15.- |
| <i>Marinated chicken thigh with oven potatoes, fresh salad and mushroom sauce</i> | 15.- |
| <i>Salmon fillet with parsnip mash, green beans and tar-tar sauce</i> | 21.- |
| <i>Duck fillet with smoky carrot puree, kohlrabi-apple salad and wine sauce</i> | 18.- |
| <i>Traditional pork roast with sauerkraut, oven potatoes and rich mustard sauce</i> | 16.- |
| <i>Elk stewed with wild mushrooms and dark beer, served with mashed potatoes and Estonian vegetables</i> | 24.- |
| <i>Beef tenderloin, served with potato casserole, tomato-cucumber jam and pepper sauce</i> | 26.- |
| <i>Estonian sausage feast for two: (selection of Estonian meat and game sausages, oven potatoes, sauerkraut, sauces/dips)</i> | 29.- |
| <i>Generous meat feast for two: (pork shank, chicken, pork, bacon, meatball, honeyed vegetables, oven potato, sauerkraut with wine sauce and mustard)</i> | 39.- |
| <i>Chef's recommendation: "Golden Piglet" crispy pork shank, served with mustard, sauerkraut and oven potatoes</i> | 22.- |

SWEET TREATS

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| <i>Traditional kama with berries</i> | 4.- |
| <i>The Inn's apple pie, served with vanilla custard</i> | 6.- |
| <i>Ice cream selection (vanilla, chocolate, strawberry), served with sea buckthorn syrup</i> | 6.- |
| <i>Curd cheese cream with rhubarb jam and roasted oatflakes</i> | 5.- |
| <i>Chocolate cake with cherry sauce and vanilla ice cream</i> | 7.- |
| <i>Cheesecake Vana Tallinn liqueur</i> | 8.- |

*Prices are inclusive of 20% VAT
Some of our dishes include allergens or additives – kindly ask your server
for more information.
Happy dining!*