

MUNCH FOR STARTERS

<i>Pickles with honey and sour cream</i>	4.-
<i>Salted herring with warm boiled potatoes, sour cream and egg</i>	6.-
<i>Seto people's farmer's cheese sõir, served with cowberry dip and herb-butter-baked bread chips</i>	6.-
<i>Homemade chicken liver pâté, served with salt pickles and black bread</i>	5.-
<i>Traditional meat jelly of pork with black bread, horseradish, strong mustard and green peas</i>	6.-
<i>Beef tongue salad with beetroot and mayonnaise sauce</i>	7.-
<i>Fresh salad</i>	5.-
<i>Cheese platter for two of cheeses from Nopri farm</i>	19.-
<i>Fish platter for two</i>	19.-
<i>(salted herring, pickled baltic herring, spiced spratfillets, roasted sprats, salted salmon, sour cream, toast, black bread)</i>	

COMPANIONS OF THE BEER

<i>Fried black bread served with cheese dip and garlic</i>	4.-
<i>Chicken gizzards served with horseradish dip</i>	6.-
<i>Fried crispy cheese balls served with garlic dip</i>	6.-
<i>Crispy pig's ears served with garlic dip</i>	6.-

HEARTY BROTH

<i>Traditionally made sauerkraut soup with pork</i>	6.-
<i>Thick pea soup with smoked ham</i>	6.-
<i>Beetroot soup with beef, served with sour cream</i>	6.-

STUMPY BELL YFUL

<i>Potatoe-pearl barley mash with fried bacon</i>	8.-
<i>Witch's casserole (mashed potatoe and wild mushrooms , gratinated with cheese)</i>	12.-
<i>Fried liver in creamy sauce with buckwheat and beetroot-garlic salad</i>	14.-
<i>Blood sausage with sauerkraut, oven potatoes, pickled pumpkin and cowberry sauce</i>	15.-
<i>Traditional pork roast with sauerkraut, oven potatoes and rich mustard sauce</i>	16.-
<i>Oven roasted chicken thighs with oven potatoes, fresh salad and mushroom sauce</i>	16.-
<i>Breaded cod fillet with boiled potatoes, pickled veggie-salad and mustard sauce</i>	17.-
<i>Duck fillet with smoky mashed carrots, kohlrabi - apple salad and blackcurrant balsamico</i>	20.-
<i>Lamb mince cutlets with potatoe-pearl-barley mash , beetroot salad and wine sauce</i>	19.-
<i>Moose meat and wild mushrooms stewed in dark beer, served with mashed potatoes and</i>	
<i>Estonian veggies</i>	24.-
<i>Estonian sausage feast for two:</i>	29.-
<i>(selection of Estonian meat- and game meat sausages, oven potatoes, sauerkraut, sauces/dips)</i>	
<i>Estonian meat feast for two:</i>	39.-
<i>(shank, chicken, pork, bacon, meatball, honeyed vegetables, oven potato, sauerkraut, wine sauce and strong mustard)</i>	
<i>Chef's recommendation:</i>	
<i>"Golden Piglet" crispy pork shank, served with strong mustard, sauerkraut and oven potatoes</i>	23.-

SWEET TREATS

<i>Traditional kama with berries</i>	4.-
<i>The Inn's berry pie with vanilla custard</i>	6.-
<i>Ice cream (vanilla, chocolate, strawberry) with sea buckthorn syrup</i>	6.-
<i>Warm berry pot with biscuits and vanilla custard</i>	6.-
<i>Cheesecake with our famous "Vana Tallinn" liqueur and black bread</i>	7.-

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