

"Surely, the span of time between the placing of an order and the arrival of appetizers is one of the most perilous in all human interaction."

Amor Towles, A Gentleman in Moscow

SNACKS

Crostini

Choose one or any combination!

Chicken liver (E)

€1.90 each

Chicken liver pâté with onion jam and pistachios

Wine: *GODELLO 2015*

sobre lias, Valdesil, DO Valdeorras, ESP

Hummus (E, G, L, V)

Carrot hummus with dried cherry tomatoes and pomegranate seeds

Wine: *PROSECCO ROSÉ 2020 BRUT*

Balbinot, DOC Prosecco, Veneto, ITA

Smoked fish (E)

Hot-smoked hake cream with capers and radish sprouts

Wine: *SUMARROCA CAVA BRUT RESERVA 2019*
Sant Sadurní d'Anoia, DO Penedès, Catalonia, ESP

Sweet potato fries (E, G, L, V)

For one

€5.40

Sweet potato fries with sauce

Wine: *GODELLO 2015*

sobre lias, Valdesil, DO Valdeorras, ESP

To share

€7.90

STARTERS

- Spicy prawns (E)** €8.90
Pan-fried prawns with cream, pesto, garlic, spicy sriracha sauce, rocket, lime and warm ciabatta
Wine: *ALBARIÑO 2020*
Newton Johnson, W.O. Hemel-en-Aarde Valley, ZAF
- Jerusalem artichoke and Kale (E, G, L, V)** €7.90
Caramelised Jerusalem artichoke with Jerusalem artichoke cream, Jerusalem artichoke crisps, kale crisps and red wine & balsamic sauce
Wine: *GODELLO 2015*
sobre lias, Valdesil, DO Valdeorras, Galicia, ESP
- Terrine and Brioche (E, L)** €9.90
Duck with orange, pistachios, onion, garlic, dried cherry tomatoes, onion jam, sea buckthorn berry mustard and toasted brioche
Wine: *RIESLING 2017 GRAND CRU KAEFFERKOPF*
J.B. Adam, AOP Alsace, FRA

SOUP

- Clear Fish Soup (E, G, L)** €6.90
Salmon, white fish and prawn soup with kale, tomatoes and mixed vegetables
Wine: *POSSESSIONI BIANCO 2020*
Serego Alighieri, Masi, IGT Veneto, ITA

SALAD

Rahva Raamat Caesar salad	€7.90
Black quinoa, pan-fried mini-potatoes, lactose-free cheese, cherry tomatoes and Romaine lettuce	
Add:	
Tofu	€1.00
Grilled chicken fillet	€1.00
Prawns in a mango & jalapeño glaze	€2.00
<i>Wine: TXAKOLI 2020</i>	
<i>Rezabal, DOP Getariako Txakolina, Basque, ESP</i>	
Portobello and Hummus (E, G, L, V)	€7.90
Grilled portobello mushroom with pomegranate seeds, dried cherry tomatoes, carrot hummus, crunchy raw buckwheat and red wine & balsamic sauce	
<i>Wine: GODELLO 2015</i>	
<i>sobre lias, Valdesil, DO Valdeorras, Galicia, ESP</i>	

PASTA

Nduja pasta (E)	€9.90
Rigatoni with tomatoes, pancetta, spicy nduja paste, ricotta cheese and rocket	
<i>Wine: GARNACHA 2019</i>	
<i>Ramón Roqueta, DO Catalunya, ESP</i>	
Pasta and Pesto (E, L, V)	€7.90
Linguine with house pesto, coconut milk, dried cherry tomatoes, Parmesan cheese and cashew nuts	
Add:	
Grilled prawns	€3.00
<i>Wine: TXAKOLI 2020</i>	
<i>Rezabal, DOP Getariako Txakolina, Basque, ESP</i>	

PIZZA

Margherita (E) €6.90

With tomato sauce, mozzarella cheese and basil

Wine: *PINOT GRIGIO 2020, Sartori, IGT delle Venezie, Veneto, ITA*

Hawaii (E) €7.40

With tomato sauce, mozzarella cheese, Italian ham and pineapple

Wine: *POSSESSIONI BIANCO 2020*

Serego Alighieri, Masi, IGT Veneto, ITA

Diavolo (E) €8.40

With spicy nduja, tomato sauce, mozzarella cheese, salami, onion and sweet pepper

Wine: *PRIMITIVO 2020, Tenute Carlomagno, DOC Puglia, ITA*

Prosciutto (E) €8.90

With tomato sauce, mozzarella cheese, prosciutto, champignons, rocket, Parmesan cheese and capers

Wine: *BELLO OVILE 2018,*

Serego Alighieri Masi, IGT Toscana, ITA

Frutti di mare (E) €9.90

With tomato sauce, mozzarella cheese, prawns, salmon, squid, sweet pepper and rocket

Wine: *POSSESSIONI BIANCO 2020*

Serego Alighieri, Masi, IGT Veneto, ITA

Add: €1.00

Champignons

Sweet pepper

Onion

Pineapple

Dried cherry tomatoes

Add: €2.00

Mussels

Capers

Salami

Prosciutto

Prawns

Salmon

"One cannot think well, love well, sleep well,
if one has not dined well."

Virginia Woolf, *A Room of One's Own*

MAINS

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| Beef and Mushroom (E, G)
Slow-cooked beef neck, potato puree with truffle, warm salad of red cabbage, portobello mushroom and cranberry, red wine sauce
<i>Wine: EGRI BIKAVER 2017, ÁLDÁS</i>
<i>St. Andrea, Eger, HUN</i> | €15.90 |
| Pike-perch and Green Pea (E, G)
Pan-fried pike-perch with pea & rosemary cream, warm radish, soya bean, sugar snap pea & cherry tomato salad and tom kha aioli
<i>Wine: ALBARIÑO 2020</i>
<i>Newton Johnson, W.O. Hemel-en-Aarde Valley, ZAF</i> | €17.90 |
| Duck and Beetroot (E, G)
Pan-fried duck fillet with beetroot cream, steamed Japanese broccoli and red wine-peanut sauce
<i>Wine: BELLO OVILE 2018,</i>
<i>Serego Alighieri, Masi, IGT Toscana, ITA</i> | €14.90 |
| Cauliflower and Oyster Mushroom (E, G, L, V)
Grilled cauliflower steak with cauliflower & rosemary cream and oyster mushroom & sea buckthorn berry stew
<i>Wine: GODELLO 2015</i>
<i>sobre lias, Valdesil, DO Valdeorras, ESP</i> | €13.90 |

"Boys are gonna come, and boys are gonna go. Unfortunately, some friends may even do the same. But dessert, ya'll will never let you down.

Rachel Harris, *The Fine Art of Pretending*

DESSERT

Ice Cream €4.90

Scoops of vanilla, chocolate and mango ice cream with fresh berries and raspberry jam

Wine: MOSCATO D'ASTI SERRALUNGA, Massolino, DOCG Moscato d'Asti, Piemonte, ITA alc. 5.5% vol.

Chocolate and Cherry €6.90

Chocolate lava cake with cherry jam, crushed nuts and vanilla ice cream

Wine: TAYLOR'S LBV PORT 2014, PRT, alc. 20% vol.

Plum and Ice Cream (E, G) €6.90

75°C plum with roasted peanuts and pistachios and vanilla ice cream

Ask a waiter for the vegan version of this dish.

Wine: MAURY 10 YO Mas Amiel, AOC Maury, Languedoc-Roussillon, FRA, alc. 16.5% vol.

Cake of the day

Ask a waiter for details of our cake of the day.

"Your thirst you can slake 'tween mounds of pancake / Dear friends, let me make you my favourite cake, too! / Take it from me that your time won't be wasted - the finest of treats that you've ever tasted!"

Enn Vetemaa, from the song 'Eat and Drink' from the musical 'Pippi Longstocking'

KIDS' MENU

Mini-pasta Pasta with cherry tomatoes and your choice of tomato or cream sauce and chicken or salmon	€4.90
Mini-main Chicken or salmon fillet with salad and your choice of side and sauce Sauce: Warm tomato sauce, warm cream sauce, ketchup or mayonnaise Side: sweet potato fries, French fries, roasted vegetables or fresh salad	€5.90
Mini-pancakes Pancakes with ice cream, fresh berries and raspberry jam	€3.90