



### **Eelroad / Starters**

Kergelt suitsutatud lõhe spargli, 63°C muna ja hollandi kastmega  
Slightly smoked salmon with asparagus, 63°C egg and hollandaise sauce  
14€

Burrata juust tomatite, oliivide ja pestoga  
Burrata cheese with tomatoes, olives and pesto  
11€

*Vitello tonnato* – vasikafileelõigud tuunikalakastmega  
*Vitello tonnato* – veal slices in tuna sauce  
14€

Siiakala tartar kalamarja, röstleiva ja pošeeritud munaga  
Lavaret ( whitefish) tartare with fish roe, rye bread and poached egg  
13€

Mereanni kookosesupp mango ja koriandriga  
Coconut seafood soup with mango and coriander  
13€

Praetud *foie Gras* briošši, õuna-viigimarjamoosiga  
Pan fried foie Gras with brioche with fig and apple jam  
19€

Lisainfot allergeenide kohta küsi teenindajalt.  
For more information about allergens, ask from the waiter.



### **Pearoad / Main Courses**

Koha filee, kalamarja, rannakarbi kastme ja lillkapsa-porrukreem  
Pike perch with fish roe, blue mussle sauce and cauliflower-leek puree  
19€

Vuti rinnafilee kirsikastme, maapirni ja ahjupeediga  
Quail breast fillet with cherry sauce, jerusalem artichoke and beetroot  
18€

Grillitud kammkarbid krabirisoto ja suhkruhernega  
Grilled scallops with crab risotto and snap peas  
23€

Veisefilee ja *foie Gras*, metsaseente, varajase kartuli ja spargliga  
Beef fillet with foie Gras, wild mushrooms, spring potato and asparagus  
23€

Peedi orsotto, parmesani ja päikesekuivatatud tomatitega  
Beetroot orsotto with parmesan and sun dried tomatoes  
12€

### **Magus / Desserts**

*Crème brûlée* marjadega  
Crème brûlée with berries  
7€

Šokolaadi-mousse vaarikasorbeega  
Chocolate mousse with raspberry sorbet  
7€

Euroopa ja Eesti juustud murakamoosiga  
European and Estonian cheeses with cloudberry jam  
13 €