Dominic

WINE RESTAURANT

Eelroad / Starters

Mereanni kookosesupp mango ja koriandriga
Coconut seafood soup with mango and coriander
14€

Kõrvitsa püree grillitud kammkarbi, tuunikalahelveste ja peterselliõliga
Pumpkin *purée with grilled scallops, tuna flakes and parsley oil*
16€

Grillitud kitsejuust marineeritud peedi, granaatõuna, tikri ja rohelise salatiga
Grilled goat cheese with pickled beetroot, pomegranate, gooseberry and fresh salat
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
15€

Veiseliha tartar kilu, kappari, vutimuna ja safrani majoneesiga
Boeuf à la tartar with sprat, caper, quail egg and saffron mayonnaise
14€

Praetud *Foie Gras* briošši ja murakamoosiga
Pan fried Foie Gras with brioche and cloudberry jam
19€

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Pearoad / Main Courses

Hooajaline kalafilee lillkapsa-porrukreemi ja bisque kastmega
Seasonal fish fillet with cauliflower-leek cream and bisque sauce
19€

45 ºC küpsetatud metsik lõhe kartuli-murulaugukreemi, kalamarja ja suhkruhernega
45 ºC cooked wild salmon fillet with potato-chive cream, roe and snap peas
19€

Pardi rinnafilee selleri-pastinaagikreemi, ahjupeedi ja kirsikastmega
Duck breast with cellery-parsnip cream, ovenbaked beetroot and cherry sauce
18€

Tallekarree odrakruubi, kaalikakreemi, seente ja punaveinikastmega
Lamb chop with barley, turnip cream, mushrooms and red wine sauce
24€

Iberico seapõsk kartuli, sibula, chorizo ja musta küüslauguga
Iberico pork cheek with potatoes,onion, chorizo and black garlic
18€

Metsaseene risotto parmesaniga
Mushroom risotto with parmesan
12€

Allergeenide puhul palun informeerige oma teenindajat
About allergenes please inform our staff

Magus / Desserts

Crème brûlée
Crème brûlée
7€

Šokolaadi-fondant calvadose jäätisega
Chocolate-fondant with calvados ice cream
7€

Gorgonzola kook röstitud valge šokolaadiga
Gorgonzola cake with roasted white chocolate
7€

Juustud viigimarja-õunamoosiga
Cheeses with fig-apple jam
13 €

Praetud *Foie Gras* briošši ja murakamoosiga
Pan fried Foie Gras with brioche and cloudberry jam
19€

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