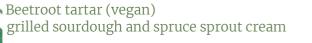






STARTERS



Kalamatsi dairy farm goat milk "feta" cheese marinated butternut squash and rose hip dressing

Trout roe from Pähkla fish farm roasted Jerusalem artichoke and cucumber foam

Beef tartar Kopra Karjamõisa chilli mayonnaise, black bread and semi-dried tomatoes

SOUP

Creamy Peipsi onion soup crispy garlic and chive oil



15.50

17.50

16.50

19.50

23.00

10.00

11.00

11.50

12.50

MAIN COURSES

Red cabbage orsoto (vegan) marinated winter chanterelle and crispy garlic

Pan fried pike perch from Pärnu bay grilled corn from Palu organic farm and creamy Hokkaido pumpkin sauce

Pan fried pork chop from Frank Kutter roasted kale and apple - quince cider sauce

Slow cooked neck of lamb from Muhu island roasted celeriac, sauerkraut and red wine sauce

Pan fried beef tenderloin roasted parsnip cream, marinated onions and red wine sauce













DESSERTS

Creme brulee with black bread	7.00
Pain perdue marinated cranberries and yogurt ice cream	7.00
Baked chocolate torte Greek yoghurt and honeycomb	8.50
Oat milk cream (vegan) sea buckthorn ice cream and black pepper shortbread	7.00
Handmade cheeses *two selected cheeses from local farmers	13.00



Säde blackcurrant	5.00
Säde rowanberry	5.00
Rhubarb	5.00

