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STARTERS

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| Beetroot tartar (vegan)
grilled sourdough and spruce sprout cream | 10.00 |
| Kalamatsi dairy farm goat milk "feta" cheese
marinated butternut squash and rose hip dressing | 11.00 |
| Trout roe from Pähkla fish farm
roasted Jerusalem artichoke and cucumber foam | 11.50 |
| Beef tartar
Kopra Karjamõisa chilli mayonnaise, black bread and
semi-dried tomatoes | 12.50 |

SOUP

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| Creamy Peipsi onion soup
crispy garlic and chive oil | 7.50 |
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MAIN COURSES

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| Red cabbage orsoto (vegan)
marinated winter chanterelle and crispy garlic | 15.50 |
| Pan fried pike perch from Pärnu bay
grilled corn from Palu organic farm and
creamy Hokkaido pumpkin sauce | 17.50 |
| Pan fried pork chop from Frank Kutter
roasted kale and apple - quince cider sauce | 16.50 |
| Slow cooked neck of lamb from Muhu island
roasted celeriac, sauerkraut and red wine sauce | 19.50 |
| Pan fried beef tenderloin
roasted parsnip cream, marinated onions and red wine sauce | 23.00 |
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DESSERTS

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

HAND MADE SCHNAPPS

Säde blackcurrant	5.00
Säde rowanberry	5.00
Rhubarb	5.00

