

lounge **DEJA VU**
MENU





“Food- it is my passion”

HEAD CHEF INGVAR NEEMRE

Ingvar has been closely associated with food for a long time. He started working in his first kitchen by chance 18 years ago at only 20 years old, and it was “love at first sight”.

During the last 8 years he has been a head chef in Norwegian and Finnish boutique hotels restaurants and large restaurant chains, where his love for food has only intensified.

Ingvars’ body is like a love letter to food and to the culinary arts as it is embellished with tattoos inspired by food and by the best fresh produce.

On his left hand You can see a knife with a text “I love food” and on the right hand there is a leg of pork, on one calf there is a fork and on the other there is a spoon, on his shoulder you can see a long list of his favourite foods in english- salmon, duck, truffle, bacon, egg etc. altogether comprising 40 different foods and the list is constantly updated.

The inspiration for Ingvar in creating the new Deja Vu menu was the best local fresh raw ingredients and natural flavors.

All the raw materials must be fresh, local and healthy, starting with hand-rolled spring rolls made on the spot and ending with minced meat from prime Estonian beef to make the most delicious burgers. The menu retains classics that have been on Deja Vu’s menu for the past 9 years with the addition of Ingvars favourites from different world kitchens, but the theme remains, simplicity, freshness and clean flavors.

As Ingvar says: “Less is more”.

INGVAR NEEMRE
Chef

APPETIZERS AND STARTERS

SHRIMPS - GAMBAS AL AJILLO 11.90

Classic Spanish tapas - shrimps cooked in butter and garlic with bell peppers



HEALTHY CHICKEN YAKITORI 6.95 with a passion fruit sauce (5 skewers)



JUICY BEEF KEBAB YAKITORI WITH SPICY SAUCE 6.95 (5 VARRAST)



JUMBO SHRIMP YAKITORI WITH MANGO-CHILLI SORBET 11.20 (5 SKEWERS)



MINI-BURGERS (4PCS) 9.65 with Prime Estonian beef and bacon mayo



WARM MOZZARELLA STICKS WITH MILD GARLIC SAUCE 7.80



SHRIMPS - GAMBAS AL AJILLO 11.90 Classic Spanish tapas - shrimps cooked in butter and garlic with bell peppers



DEJA VU SUMPTUOUS SNACK PLATE (FOR 4) 28.30

Jumbo shrimp yakitori
Kebab yakitori
Chicken yakitori
Mini burgers
Small mozzarella sticks
Shrimp – Gambas al ajillo

SALADS/SOUPS



OUR SPECIAL CAESAR SALAD 6.95

with grilled chicken fillet 8.95

Wine recommendation Rose White Zinfandel,
Echo Falls (USA) 4.40

GRILLED GOAT'S CHEESE SALAD WITH BEETROOT AND CLOUDBERRY JAM 8.95



FAMOUS POTATO SALAD WITH GRILLED WIENERS 6.95

THE LEGENDARY DEJA VU BORSCH 5.50



PASTAS AND RISOTTOS



PENNES WITH BACON
WRAPPED CHICKEN AND
BECHAMEL SAUCE 9.65



CHANTERELLE RISOTTO 7.35

DEJA VU NEW AND OLD CLASSICS

XXL ESTONIAN PRIME BEEF BURGER 13.70

with fresh avocado-tomato salsa and french fries



CLUB SANDWICH 8.65

with poached egg, avocado,
bacon and tender chicken

* A SENSATION FOR YOUR TASTE BUDS!

AUTHENTIC RUSSIAN DUMPLINGS IN A HOME-MADE BEEF BROTH

 Portion for ladies 5.95

 Portion for gentlemen 11.90

 **RECOMMENDATION** - a cold shot of Estonian
quality vodka Hõbe 4.40



DEJA VU CAESAR SALAD WRAP
WITH CHICKEN 8.95

* Our dishes may contain allergens, ask the server for more information

MAIN COURSES



CATCH OF THE DAY – GRILLED FISH FILET AND
THE HEAD CHEF’S FAVOURITE DESSERT OF THE WEEK 12.30

*Ask the server about the fish and the dessert of the day.



DELICIOUS GRILLED
DUCK FILLET 14.30

with yellow beet and parmesan stew and pickled
crab apples & blackcurrant port sauce

BACON-WRAPPED
PORK TENDERLOIN
GRILLED ON COAL 11.90
with potato-pumpkin puree and chanterelle sauce

 Wine recommend ation
Cono Sur Organic Pinot Noir 6/30



DESSERTS



DEJA VU LEGENDARY BLACKCURRANT CRÈME BRULÉE 4.95

WARNING! IT’S ADDICTIVE!

 *Crème Brule tastes heavenly with a cup of coffee 2.20*

OUR HEAVENLY
CHEESCAKE 5.40
with condensed milk & cherries



DEJA VU’S “MADE WITH LOVE”
CHOCOLATE FONDANT 5.50
with vanilla ice cream and strawberries
drenched in balsamic vinegar

 Enjoying our fondant with a fresh cup
of cappuccino is recommended 3.20

COCKTAILS

DEJA VU NEW AND OLD CLASSICS

DAQUIRIS 7.50

MARGARITAS 7.50

MOJITOS 7.50



APPLE MARTINI **6.50**
Sour Apple, Smirnoff
BIG **12.90**
PITCHER **40**



GRAPEFRUIT-BASIL **6.50**
MARTINI
Martini Rosato, Citrus vodka, fresh orange juice, sea buckthorn juice, basil



MIDSUMMER NIGHT'S **7**
DREAM
Rum, Pisang, pineapple juice, fresh orange juice, coconut milk



PISCO **6.50**
SOUR
Pisco, fresh lime juice, sugar syrup, egg white



LEMONGRASS **6.50**
MARTINI
Bombay Sapphire gin, lemon grass liquor, fresh grapefruit juice, fresh cucumber



PÄRNU BEACH BIMBO'S **6.50**
MARTINI
Tanqueray ten gin, lime juice, cucumber, rosemary



DEJA VU **6.50**
COSMOPOLITAN
Citrus vodka, Grand Marnier, Rose's lime cordinal, cranberry juice, fresh lime juice, Angostura bitter



CHILI DEVIL **7**
Minttu, Baileys, espresso, cinnamon, chili
Spicyness of the cocktail: 🌶️ to 🌶️🌶️🌶️



MANGO, STRAWBERRY, RASPBERRY,
CLASSIC HEMINGWAY



MANGO, STRAWBERRY,
RASPBERRY, CLASSICAL
XXL **13**



BACARDI, PASSION,
STRAWBERRY, RASPBERRY,
BLUEBERRY, HAZELNUT, FROZEN
BIG **12**
PITCHER **40**



ESPRESSO MOJITO **7.50**
Mint, lime, dark rum, sugar syrup, espresso



BOMBAY KIWI MOJITO **7.50**
Bombay Sapphire gin, cucumbers, kiwi, ginger, fresh lime juice, passion syrup, apple syrup



FAR-EASTERN JULEP **9**
Nikka whisky (JAP), peppermint, lime, sugar



MINI ORANGE - RHUBARB CAIPRIOSKA **7.50**
Citrus vodka, Sour Rhubarb, freshly picked peppermint grapefruit syrup, kumquat

LONG AND EXOTIC



MR. PEPPER 6.90
Amaretto di Saronno, Gold Strike, Cherry brandy, Pepsi



MAI TAI 6.90
Bacardi Superior, Bacardi Black, grenadine, fresh lime juice and orange juice



BLUE LAGOON SPECIAL 6.90
Bombay Sapphire gin, Smirnoff Vanilla vodka, Blue Curacao, laimimah!



DEJA VU 7.90
PIÑA COLADA
Bacardi Superior, fresh pineapple, coconut syrup, pineapple juice



2 COCONUTS 7.90
CROSSED THE ROAD
Bacardi Superior, Blue Curacao, fresh pineapple, coconut milk, coconut puree



MANAGEMENT MEETING 6.90
J.W. Red Label, Sour Apple, apple juice, fresh lime juice
PITCHER 40



CHILL BREEZE 6.90
Bacardi Superior, Melon liqueur, Coconut, pineapple juice
PITCHER 40



TALLINN SLING 7.50
Bombay Sapphire gin, Crème de Cassis, cranberry- and lime juice



LIMONCELLO AND 7.90
STRAWBERRY AFFAIR
Grand Marnier, Limoncello, tropical juice, fresh strawberries, peppermint, watermelon syrup



MASCARPONE CREAM 7.90
Bacardi Oakheart, Amaretto di Saronno, mascarpone cheese, caramel syrup, milk



MUDSLIDE 7.90
Virus Valge vodka, Baileys, pineapple juice, ice-cream, chocolate



SUMMER BREEZE 7.50
Virus Valge vodka, Malibu, orange juice, cranberry juice, watermelon syrup

SWEET AND CREAMY



LUCY IN THE SKY 7
WITH DIAMONDS
Limoncello, Citrus vodka, lemon juice, ice-cream



CREME BRÛLÉE 7
MARTINI
Smirnoff Vanilla, Baileys, whipped cream, vanilla syrup, fresh orange juice



RASPBERRY CREAM 7
Smirnoff Raspberry vodka, Raspberry liqueur, Natural Yoghurt liqueur, raspberry puree and ice-cream

SHOTS



SLIPPERY NIPPLE 4



RED HEADED SLUT 3.50



BLOW JOB 4.50



BLING BLING 3.50



CHEESECAKE 3.50



GANG BANG 40
10 BLOW JOBS

SMOOTHIES



BERRY SMOOTHIE 6



STRAWBERRY-MANGO SMOOTHIE 6



CUCUMBER SMOOTHIE 6

BUCKTHORN ICE-CREAM SHAKE 4.50

BORA BORA JUICE COCKTAIL 4

FOR THE MIGHTY



MEESTE ERI 12.90

Viru Valge vodka, Bombay Sapphire gin, Bacardi Superior rum, Camino Bianco Amaretto di Saronno, siider

CHAMPAGNE

MOËT CHANDON BRUT	99
MOËT CHANDON BRUT 150CL	199
MOËT CHANDON ROSE	115
MOËT CHANDON NECTAR	105
VEUVE CLICQUOT	115
VEUVE CLICQUOT ROSE	125
KRUG	260
DOM PERIGNON	270
DOM RUINART BRUT	270
DOM RUINART BRUT ROSE	515
ROEDERER CRISTAL	550

SPARKLING WINE

BACH CAVA, SEMI SECO Spain	5/25
ZONIN PROSECCO SPECIAL Italy	7.20/36
MARTINI ASTI Piedmonte, Italy	36
FREIXENET, ROSADO SECO CAVA Penedes, Spain	32

LIVIKO SIGNATURE COCKTAILS

BACARDI CUBA LIBRE	6.20
CINNAMON OAKHEART COLA	6.20
MARTINI BIANCO TONIC	8
HÔBE VODKA BLOODY MARY	7.50
CRAFTERS LONDON DRY SIGNATURE	8.40
BOMBAY GT @ IT`S FINEST	7.90



MOËT CHANDON BRUT 99

WHITE WINE

HOUSE WINE	15cl/75cl
LAMBERTI PINOT GRIGIO/ VENETO Italy	5.90/30
VEO GRANDE CHARDONNAY VIOGNER Chile	4.20/21
GEORGES DUBOEUF, SAUVIGNON BLANC France	5.20/26
CONO SUR BICICLETA GEWÜRTZTRAMINIER Chile	6/30

OLD WORLD

CHABLIS DOMAINE SAINT CLAIR, JEAN MARC BROCARD France	59
SANCERRE “LES FINDETTES”, SAUVION Loire, France	69
MAS DE MAS PICPOUL DE PINET AOP France	44
LÖSS, SONNHOFJURTSCHITSCH , GRÜNER VELTLINER Kamptal, Austria	46
ROCCA DI MONTEMASSI VERMENTINO Tuscany, Italy	40
FONTANAFREDDA, GAVI DI GAVI Piedmonte, Italy	51
BARON KNYPHAUSEN, ESTATE RIESLING DRY Rheingau, Germany	52
VALCENBERG, GEWÜRZTRAMINER Pfalz, Germany	33
VERUS SAUVIGNON BLANC Slovenia	47
VERUS PINOT GRIS Slovenia	47

NEW WORLD

WILLIAM HARDY, CHARDONNAY Australia	39
VICARS CHOISE , SAINT CLAIR, SAUVIGNON BLANC Marlborough, New Zealand	55
CHATEAU STE MICHELLE, RIESLING Washington State, USA	43
COTES DE GREVENMACHER, RIESLING Vinsmoselle, Luxembourg	30

ROSE WINE

ECHO FALLS, WHITE ZINFANDEL California, USA	4.40/22
D` ANJOU SAUVION CHEMIN DES SABLES Loire, France	30
BERINGER ZINFANDEL ROSE California, USA	36

RED WINE

HOUSE WINE	15cl/75cl
LAMBERTI VALPOLICCELLA, VENETO Italy	5.90 /30
VEO GRANDE CABERNET -SHIRAZ Chile	4.20/21
GEORGES DUBOEUF, MERLOT France	5.20/26
CONO SUR ORGANIC PINOT NOIR Chile	6/30

OLD WORLD

CHATEAUNEUF DU PAPE, “HAUTE PIERRE”, DELAS FRERES Rhone, France	99
MAISON LOUIS JADOT, PINOT NOIR Rhone, France	59
ROCCA DELLE MACIE, CHIANTI Toskaana, Italy	31
BODEGAS LUIS CANAS, CRIANZA Rioja, Spain	42
MARANI KINDZMARAU LI Gruusia	35
ROCCA DI MONTEMASSI “LA FOCAIE” SANGIOVESE Toskaana, Italy	45
ZONIN AMARONE DELLA VALPOLICELLA DOC Veneto, Italy	65

NEW WORLD

VICARS CHOISE, SAINT CLAIR, PINOT NOIR Marlborough New Zealand	60
LA MASCOTA MALBEC Argentina	35
WILLIAM HARDY, SHIRAZ Australia	39
VIÑA CARMEN, CARMENERE RESERVA Maipo Valley, Chile	30
CHATEAU STE.MICHELLE, CABERNET SAUVIGNON Washington State, USA	59
THE CHOCLATE BLOCK South Africa	70

PORT WINE

FINE RUBY PORT, NV, QUINTA DO NOVAL 8CL Portugal	6
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APERITIF

APEROL 4CL	3
CAMPARI 4CL	4
MARTINI VERMUT 8CL bianco, rosado	5
MARTINI RESERVA 8CL rubino, ambrato	6

VODKA

VIRU VALGE	4
HÖBE	4.40
SMIRNOFF red, raspberry, vanilla, apple	4.20
GREY GOOSE	7.30
KETEL ONE	6.90
CACHACA 51	4.20
PERNOD	4.20
ABSINTHE	6.20
SAKE Sake Jozen Junmai Ginjo, Shiratake Brewery	4.20
GRAPPA DI BAROLO RISERVA	9
PISCO GOBERNADOR Latin-American traditional grape brandy	4.20

GIN

BOMBAY SAPPHIRE	4.90
CRAFTERS	5.40
TANQUERAY TEN	7
STAR OF BOMBAY	7
THE BITTER TRUTH PINK GIN	8

TEQUILA

CAMINO Blanco/Gold	5.30
JOSE CUERVO Silver/Gold	5

RUM

BACARDI CARTA BLANCA	4.20
BACARDI CARTA NEGRA	4.20
BACARDI CARTA ORO	4.20
OAKHEART ORIGINAL SPICED	4.20
OAKHEART SMOKED CINNAMON	4.20
BACARDI 8 ANOS	5.70

BRANDY/ CALVADOS

FERNANDO CASTILLO	4.50
P. MAGLOIRE VSOP	6.70
P. MAGLOIRE XO	14.50

COGNAC

HENNESSY V.S	7.90
HENNESSY VSOP	12.50
HENNESSY XO	25
HENNESSY PARADIS	62
HENNESSY RICHARD	210

WHISKY

J.W. RED LABEL (SCOTLAND)	4.50
J.W. BLACK LABEL (SCOTLAND)	7.90
J.W. GOLD LABEL RESERVE (SCOTLAND)	11.30
J.W. BLUE LABEL (SCOTLAND)	45
TALISKER 10 YO SINGLE MALT (SCOTLAND)	12.40
CHIVAS REGAL 12 YO (SCOTLAND)	7
CHIVAS REGAL 18 YO (SCOTLAND)	14.50
CHIVAS REGAL 21 YO (SCOTLAND)	38
TULLAMORE (IRELAND)	4.50
JACK DANIELS (USA)	5
JACK DANIELS HONEY (USA)	5
JIM BEAM (USA)	4
NIKKA WHISKY- ALL MALT (JAPAN)	7

LIQUEUR

DE KUYPER cherry, cacao white/brown, melon, peachtree, coco- nut, sour apple, passion,raspberry, wild strawberry, blue curacao, triple sec, banana, menthe, apricot, sour rhubarb, creme de cassis	3.60
BOLS cinnamon, natural yoghurt	3.60
VANA TALLINN	4.10
VANA TALLINN CREAM	4.10
MALIBU	4.10
BAILEYS	4.10
PISANG AMBON	4.10
AMARETTO DI SARONNO	4.10
GALLIANO VANILLA	4.10
MINTTU	4.10
JÄGERMEISTER	4.10
SAMBUCA	4.10
LIMONCELLO	4.10
GRAND MARNIER	6.70
KAHLUA	4.10
XANTE	4.50

COOLER

SMIRNOFF ICE 0,3L	6.20
BACARDI BREEZER 0,3 L orange, watermelon	6.20
LONG DRINK GRAPE 0,3L	5

BEER & CIDER

KISS PREMIUM DRY 0,3 L	5
SOMERSBY APPLE FROM TAP 0,5L/0,3L	6/5
SOMERSBY PEAR CIDER 0,3L	5
SAKU ORIGINAAL FROM TAP 0,5L/0,3L	6/5
SAKU KULD 0,5L	6
SAKU TUME 0,5L	6
STAROPRAMEN 0,5L	6
SAKU ANTVÄRK DARK LAGER 0,3L	5
SAKU ANTVÄRK AMERICAN ALE 0,3L	5
SAKU ANTVÄRK CITRA IPA 0,3L	5
SAKU ON ICE 0,3L	5
CARLSBERG 0,3L	5
TUBORG 0,3L	5
BALTICA ALK.FREE 0,5L	3

SOFT DRINKS

BATTERY 0,33L	3.50
COCA-COLA 0,25L	2
SPRITE 0,25L	2
VESI 0,25L	2
VICHY CLASSIQUE 0,33L still, carbonated	2.50
LURISIA FRIZZANTE , NATURALE (BOTTLE) 0,75L	6
TONIC 0,25L regular, ginger ale, red mixer	2
FENTIMANS BOTANICAL TONIC 0,2L	3
FENTIMANS ROSE LEMONADE 0,2L	3
JUICES 0,25L Orange, tomato, plum, multi, apple, pineapple, cranberry	2
BIG TOM SPICED TOMATO JUICE 0,25L	3.50
FRESHLY SQUEEZED JUICE	5
ASK THE WAITER!	



HOOKAH

CLASSIC TEA 2.20, pot 3.30

BLACK TEA Blend of black teas from India and Sri Lanka	2.20
GREEN TEA Slightly sweet pure green tea	2.20
GREEN TEA JASMINE Light green jasmine tea with raspberries	2.20
APPLE-FRUIT TEA Light fruit infusion with redcurrant	2.20
SWEET BERRY Flavourful red wild berry infusion	2.20
BLACK TEA EARL GREY Black Spiced Tea	2.20
MARRAKESH MINT Green Tea	2.20

COFFEE

COFFEE	2.20
ESPRESSO	2.20
CAPPUCCINO	3.20
CAFFE LATTE	3.20
COCOA	3.20

CIGARETTES

MARLBORO PARLIAMENT

lounge DEJA VU

HOOKAH LOUNGE



Ask Deja Vu Hookah menu from the waitress!