

JOYCE

MIHKEL MANGLUS

HEAD CHEF

SNACKS

Good for sharing

Pork croquette

kimchi, horseradish dip

6

Duck burger (L)

8

Horseradish cucumbers (G, V, L)

dill cream

3

Tiger prawns

sesame dressing, lime

8

Cheese selection

cloudberry jam, handmade crispbread

12

*L - lactose free

*G - gluten free

*V - vegan

APPETISERS

Lightly cooked lavaret

celery-whitefish roe taco, crispy sourdough

10

Beef tartar (L)

spicy mustard adzika, 65°C egg yolk

9

Tuna (G)

mussel sauce, herb cream, tobiko

10

Salt baked root celery (V;L)

tarragon emulsion, horseradish,

marinated cucumber

8

SOUPS

Cucumber and almond soup (L, G)

shrimps, lime gel, lemon marinated

cucumber

8

* vegan option available*

6

Oxtail soup (G, L)

bacon broth, marinated quail eggs, kohlrabi

9

*L - lactose free

*G - gluten free

*V - vegan



MAIN COURSES

Ribeye steak (250 g)

jus, herb butter, asparagus, parsley root
28

Rainbow trout

brown butter sabajon, beetroot mustard,
cauliflower
16

Argentinian King Prawns

handmade pasta, saffron, black parmesan
15

Pork tenderloin (G)

grilled cucumber, potato puree, bacon-cep
sauce
13

Portobello (V, L, G)

onion-mustard marmalade,
crispy kale, green pea cream
13

Cauliflower (V, L, G)

pea pesto, crispy buckwheat
11

Estonian quail (G)

Jerusalem artichoke puree, apple vinegar
glaze, quince
15

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*G - gluten free

*V - vegan





DESSERT

Caramel cream

praline, lingonberry sorbet and
meringue

6

Curd doughnuts

blackcurrant, yoghurt

6

Panna Cotta (G)

white chocolate, apple-elderflower
granita

6

Selection of handmade ice cream (G) and sorbet (L;G)

1,5/ scoop

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*G - gluten free

*V - vegan

