

## Starters

---

---

### BRUSCHETTAD

- tomato / onion / garlic / herbs	v,l	5
- roasted grapes / goat cheese		6
- prosciutto		6
- shimeji mushroom		6
- estonian farm cheeses		6
- bruschetta sharing for two	v,l	11
<b>SPRAT ON TOASTED BREAD</b>		6

beetroot salad / poached egg

### WHITEFISH TARTARE

fresh whitefish / new potato / marinated pickle / herbs

### TABULA BERRY SALAD

fresh berries / gorgonzola / prosciutto

### TIGER PRAWNS

wasabi / spices / herbs / lime

### FOIE GRAS MOUSSE

berries / cranberry sauce

### STUFFED SWEET POTATO WITH GOAT CHEESE CREAM

pomegranate / herbs

### BLUE MUSSELS

- creamy white wine and herb sauce

- spicy tomato and white wine sauce

### THE BEST IN TOWN SKEWERS

- pork tenderloin

- teriyaki chicken

## Soup

---

---

### SEA STURGEON RUSSIAN SOUP

8

## Platter

---

---

### ESTONIAN FARM CHEESES

11

fresh berries / jams / pickle / black bread

### CHEF'S GOURMET PLATTER FOR TWO

23

## Main Courses

---

---

### GRILLED BEEF RIBEYE

g 21

black currant sauce / potato gratin / carrot-parsnip cream / vegetables

### RACK OF LAMB

g 21

whiskey black currant sauce / pea cream / beans / grilled vegetables

### FRIED BALTIC SEA WHITEFISH

18

saffron white wine sauce / pea cream / steamed vegetables

### GRILLED PORK TENDERLOIN

g 15

cranberry sauce / potato cake / carrot cream / cabbage steamed in red wine

### ROASTED DUCK BREAST

16

orange-white wine sauce / potato gratin / steamed vegetables / carrot cream

### WILD MUSHROOM RISOTTO

g 9

- sweet potato with goat cheese

3

- goat cheese

3

- roasted vegetables

3

## Sweet Ending

---

---

### NAPOLEON CAKE

5

### PASSIONFRUIT CHEESECAKE

5

### KAMA PAVLOVA

5

### CHOCOLATE FONDANT

5

v = vegetarian option

g = gluten free

l = lactose free