

..... **TO SHARE FOR 2**

COLORFUL GREENS 12.-
vegetables, chick-pea hummus, crispy ciabatta

HAM & SALAMI PLATTER 16.-
Kotzebue's and Italian hams and salamis, stuffed mini-paprika, capers, crispy ciabatta

CHEESE PLATTER 14.-
cow's and lamb's milk cheeses, olives, crispy ciabatta, flavored jams

..... **APPETIZERS**

EGGPLANT & KIMCHI 6,9
cherry tomato, cucumber, chickpea mayo, garlic oil

OYSTER 3,5.-/pc
with onion vinaigrette

SALTED SALMON & CRAB MEAT SALAD 8,5
potato, egg cream, white radish, apple, green salad

KORSTEN'S BOEUF A LA TARTAR 8,5
pickles, pearl onion, egg, marinated mushrooms,
hemp seed bread crisp

KING PRAWNS 11,5
in spicy tomato and white wine sauce

..... **SOUP**

ZUCCHINI PUREE SOUP 5.-
gorgonzola, zucchini crisp

KORSTEN RAMEN 6.-
pork leg meat, quail egg, pak-choy, squid noodles, nuts

..... **PASTA & RISOTTO**

CREAMY SMOKED SALMON PASTA 10,5

PASTA CARBONARA 9,5

DUCK PAPERDELLE 9,9

CREAMY MUSHROOM RISOTTO 9,5

BEETROOT AND GOAT CHEESE RISOTTO 8,9

*We serve homemade Italian bread, with cold pressed extra virgin olive oil Congedi "Aulivoro" from Puglia and balsamic vinegar from Modena made by Carandini. Our Parmigiano Reggiano has been in the cheese cellars for 24 months, Grana Padano takes 12 months to mature. * Pork comes from Oma Pörsas, a farm at Väjangu.*

** Wild boar is hunted on the island of Saaremaa by locals. * We buy calf's liver from Estonian small producers at the market.*

** In case of any food allergies or intolerances, please ask your server about ingredients before ordering.*

..... **MAIN**

PERCH & CRUNCHY VEGGIES 14.-

fennel, radish, celery

GRILLED CHICK & SUMMER SALAD 12.-

Green salad, celery stalk, pear, herb mayo

CALF'S LIVER 11,9

caramelized onion, warm green beans

KORSTEN BURGER 14.-

beef burger, pickles, roasted onion, tomato, garlic sauce, green salad, crispy potato

PORK & SWEET POTATO 16.-

pork loin with spices from the Philippines, sugar snap peas, pak-choy

FLANK STEAK 15.-

truffle potato, black garlic hollandaise

STUFFED CABBAGE & TOMATO (vegan) 8,5

Beluga lentils, mushrooms, celeriac cream, grilled cherry tomatoe, vegan demi-glace

..... **SIDES**

Oven-roasted potatoes with rosemary and garlic 3.-

Green salad with white radish 3.-

Warm green beans with mint and garlic 3.-

..... **DESSERT**

BREAD & SKYR 4,9

lingonberry jam, rye beer syrup

KORSTEN'S TIRAMISÙ 4,9

CHOCOLATE TART* 4,9

KORSTEN CRÈME BRULÉE 4,9

Gorgonzola & pear jam

ICE CREAM AND SORBET 1,5 / scoop

*Vanilla ice cream also available

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