



SOCIAL CLUB

OYSTERS

“Fine de Claire”

Au naturel

..with pineapple and basil

..with watermelon and lime

4 per each // 29 per 8 oysters

STARTERS

ARANCINI with chanterelles, porcini and grilled lemon remoulade

9

“POTATO & CAVIAR” roasted potato cremé, trout roe, smetana and grilled brussel sprouts

12

STRACCIATELLA with lemon curd, parsley, sunflower seeds and grilled sourdough

8.50

HALIBUT CEVICHE with mango, passion fruit, cucumber *kimchi* and *Leche de tigre*

10

CALAMARI with roasted pepper dressing, pickled bok choy, peanuts and sesame mayo

9.50

CHICKEN LIVER PATÉ with pickled rhubarb, honey and pumpkin seed crisps

8

TARTAR a la TABAC with sweet mustard and tarragon mayo, pickled mustard seeds and zucchini

11.80

MAINS

GRILLED OCTOPUS with roasted potatoes, chorizo, courgette, pickled red onions and persillade

18.50

SLOW COOKED LAMB with mushroom *velouté*, pickled chanterelles and grilled cabbage

18

ROASTED CAULIFLOWER with cauliflower cream, pine nuts, pickled pumpkin and black truffle from Alba

16

DESSERTS

“CHOCOLATE & PASSION” chocolate ganache with passion fruit, salted caramel and cacao nibs cookies

6.5

CHERRY & VANILLA “*mille feuille*”

6

*Your Chef
Tõnis Saar*

For information about allergies, please ask the personnel.