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STARTERS

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| Beetroot tartar (<i>vegan</i>)
sourdough mayonnaise and sprouts | 10.00 |
| Pan fried goat cheese from Kalamatsi farm
carrot pesto, grilled sourdough bread and cilantro | 10.50 |
| Herby local fish sausage
black bread, seaweed mayonnaise with pickled onion and
cucumber salad | 10.50 |
| Home smoked Järveotsa farm quail
onion cream, pickled swede and pumpkin seed oil | 11.00 |

SOUP

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| Borsch with Liivimaa grass-fed beef
cilantro and whipped smetana | 7.50 |
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MAIN COURSES

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| Peri Mahemõisa farm pumpkin dumplings (<i>vegan</i>)
yellow pea cream and hearty vegetable broth | 14.50 |
| Pan fried pike perch from Pärnu bay
Blue Congo potatoes, roasted celeriac and
caramelized whey sauce | 17.50 |
| Slow cooked local goat shank
pea sprouts, marinated red cabbage and shiitake salad with
creamy oregano sauce | 18.00 |
| Saaremaa venison sirloin
Nurgaanik farm lentils, burnt salsify and bone marrow sauce | 24.00 |

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DESSERTS

Creme brulee with black bread	6.00
Chocolate cake blackcurrant compote and homemade "Daim" chips	7.00
Almond cookie cherry cream and blueberry yogurt	6.00
Oat milk cream (<i>vegan</i>) sea buckthorn ice cream and black pepper shortbread	6.50
Handmade cheeses <i>*two selected cheeses from local farmers</i>	12.00

HAND MADE SCHNAPPS

Säde blackcurrant	5.00
Säde rowanberry	5.00
Rhubarb	5.00
Sea buckthorn	5.00