

starters

PORTOBELLO MUSHROOM (vegan)
oven baked portobello mushroom, heart of palm and leek salad with truffle sauce

TROUT ROE
with smoked potatoes, egg and mustard mayonnaise

TUNA SASHIMI**
with avocado, water chestnut, sesame seeds and wasabi-soy sauce

CRISPY BEEF**
deep fried strips of beef with kimchi, rucola, marinated ginger, cilantro and Korean sauce

DUCK TATAKI**
with marinated celeriac, radish, cilantro and mango-soy sauce

soups

FISH POND 6.50
rustic fish soup with young potatoes and spinach

LAKSA** 8.50
coconut-curry soup with shrimps, kimchi, water chestnut, cilantro and rice noodles

side dishes

UMAMI FRENCH FRIES 4.50

SWEET POTATO FRIES 4.50

UMAMI KIMCHI 4.50

GREEN SALAD WITH HOUSE DRESSING 4.00

9.50



10.50

12.00

9.00

9.50

Main Courses

VEGE POKE** (vegan) 14.50
with sushi rice, kimchi cabbage, green peas, cured beetroot, fermented vegetables and goma sauce

TROUT 15.00
Umami smoked trout fillet with white beans and vegetables in broth

CRUNCHY CHICKEN** 14.00
breaded chicken with roasted carrots, hummus, hazelnuts and fermented tomato lecho

UMAMI BOEUF A LA TARTARE 16.00
grass-fed Liivimaa beef with french fries and chilli mayonnaise

UMAMI BURGER 12.50
with crunchy chicken, Kotzebue Brioche, french fries and chilli mayonnaise

ENTRECOTE 21.50
grass-fed Liivimaa beef with smoked potatoes, curly kale and Hollandaise

desserts

PANNA COTTA 5.50
vanilla panna cotta with passion fruit and waffle crumbs

PAVLOVA 6.50
with strawberry cream and fresh berries

CHOCOLATE (vegan) 6.50
chocolate mousse with marine salt, olive oil and kumquat

CAKE 5.00
ask our service staff for today's offer

Handmade cheeses 8.00
*two selected cheeses from local farmers



*Information about allergens available from our service staff

**Food contains cilantro

UMAMI