



MENU

STARTERS

Smoked catfish/chive cucumbers/pickled beets/mustard seeds/ rye crisp	10€
<i>Drink recommendation: Riesling Reserve AOC, Gustave Lorentz, Alsace 37.5cl/75cl</i>	21/36€
<i>EST Sparkling rhubarb wine RABARBRA 12cl/75cl</i>	6/32€
Spiced Baltic sprats/cream cheese and wild garlic mousse/crispy bread/fresh vegetable salad	8€
<i>Drink recommendation: Sauvignon Blanc, Marlborough Springs, NZL 12cl/75cl</i>	6/30€
<i>EST Handsa 4cl</i>	5€
Steak tartare/fermented cherry tomato and herb salad/buckwheat crisp/caper sauce	12€
<i>Drink recommendation: Chianti Classico, Borgo Salcetino, ITA 37.5cl/75cl</i>	26/41€
<i>EST Bloody Mary with Hõbe Vodka</i>	8€
Smoky quail fillet/roasted onions/brioche toast/pine nuts/ sea buckthorn jelly	10€
<i>Drink recommendation: Rothschild Cadet d'Oc Pinot Noir, FRA 12cl/75cl</i>	6/32€
<i>EST Jaanihanso No.12, apple sparkling wine 12cl/75cl</i>	6/29€
Carrot tartare/potato waffle/spicy tomato and nut cream/ tarragon and elderflower vinaigrette	8€
<i>Drink recommendation: Grüner Veltliner Federspiel Terrassen, AUT 37.5cl/75cl</i>	19/37€
<i>EST Pühaste craft beer Vulin, Session IPA 33cl</i>	7€

SOUPS

Lobster bisque/fish and shellfish/vegetables	9€
<i>Drink recommendation: Chardonnay, Ironstone Vineyards, USA 75cl</i>	29€
<i>EST Saku Kuld, Light beer 33cl/50cl</i>	5/6€
Chilled tomato consommé/herb salad/pumpkin seed pesto	7€
<i>Drink recommendation: Sauvignon Blanc, Marlborough Springs, NZL 12cl/75cl</i>	6/30€
<i>EST Rhubarb wine with birch nectar, Allikukivi Winery 12cl/75cl</i>	6/29€

Chef de Cuisine Mihkel Kalbus



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MAIN COURSE

Lamb topside roast/carrot and fennel seed pure/caramelized black salsify/wine and pepper sauce	20€
<i>Drink recommendation: Cabernet Sauvignon Gran Reserva, Koyle, Chile 75cl</i>	43€
<i>EST Chokeberry-blackcurrant wine, Allikukivi Winery 12/75cl</i>	6/29€
Duck breast/apple and celery cream/pan-fried kale/warm nut and raisin salad/red wine and blackberry sauce	18€
<i>Drink recommendation: Zinfandel, Ironstone Vineyards, USA 75cl</i>	36€
<i>EST Chokeberry-blackcurrant wine, Allikukivi Winery 12/75cl</i>	6/29€
Shrimp and catfish burger/cherry tomato and caper salad/pan fried romaine lettuce/chipotle chili sauce	16€
<i>Drink recommendation: Riesling Reserve AOC, Gustave Lorentz, Alsace 37.5cl/75cl</i>	21/36€
<i>EST Pühaste craft beer Talisman, Pilsner 33cl</i>	7€
Pan fried pike-perch fillet/leeks/creamed green peas/asparagus/lemon verbena and sparkling wine sauce	18€
<i>Drink recommendation: Champagne Mumm Cordon Rouge Brut 12cl/75cl</i>	12/71€
<i>EST Jaanihanso No.12 Brut Méthode Traditionnelle 12cl/75cl</i>	6/29€
Roasted cauliflower/warm buckwheat and cherry tomato salad/crispy soy beans/chervil vinaigrette	14€
<i>Drink recommendation: Dr.H.Thanisch Riesling Feinherb, Mosel 12cl/75cl</i>	6/29€
<i>EST Rhubarb wine with birch nectar, Allikukivi Winery 12/75cl</i>	6/29€

DESSERTS

Rye malt and almond meringue/cottage cheese and kama cream/buttermilk ice cream/berries	7€
<i>Drink recommendation: Moscato d'Asti, Alasia 12cl</i>	6€
Caramelized rhubarb/creamy semolina vanilla pudding/spelt biscuit crumble/strawberry and balsamic vinegar sauce	7€
<i>Drink recommendation: EST Jaanihanso ice cider 6cl</i>	6€
Warm chocolate cake/ice cider and currant jelly/sea salt caramel ice cream	7€
<i>Drink recommendation: EST Põltsamaa Tõmmu 8cl</i>	4€
Tower ice cream selection (1 scoop)	2,50€

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