

Plates to share

Fresh oysters

1tk/1pcs -3eur

Fresh scallop carpaccio, lobster foam and green onion

2 tk/pieces 12 eur

Deer tartar, sour bread, smoked bell pepper aioli and fried capers

2 tk/pieces 10 eur

Fried foie gras, brioche, autumn apple, red currant coulis

2 tk/pieces 14 eur

Elk carpaccio, rucicola, cowberry and parmesan chips

2 tk/pieces 10 eur

Tiger prawns in asian coconut cream

4 tk/pieces 8 eur

Tuna with black sesame seeds, soya and plum sauce

2 tk/pieces 10 eur

Morbier tartalette with figs

2 tk/pieces 7 eur

Vegetable chips, hummus, greece yoghurt and fresh cucumber

7 eur

Estonian mushroom Consommé

2 tk/pieces 8 eur

Mains

Marmor beef entrecôte, parsnip and carrot puree, green asparagus and red wine sauce

22 eur

Pan fried duck breast, foie gras, figs, vegetable and cherry sauce

19 eur

Cod fillet, peas cream, marinated fennel and white wine- sauce

18 eur

Blue mussels and tiger prawns in white wine broth or tomato fennel sauce or white wine cream sauce

17 eur

Oven cooked zucchini, tofu, peanut- coconut sauce and steamed vegetables

15 eur

Lamb tenderloin, jerusalem artichoke, tomato- chilli jam, balsamico, marinated onion and rosemary sauce

23 eur

Desserts

Black plum tartalette, sabayon sauce

6eur

Poached pear, greek yoghurt and pear sorbet

6eur

Cold passionfruit souffle with milk chocolate

6eur

Cheese plate

12eur

Selection of hams

12eur