



**3 & 4 KÄIGULINE MENÜÜ**  
**3 & 4 COURSE SET MENU**

Kreemine kukeseenesupp vutimuna ja ubadega  
Creamy chanterelle soup with quail egg and beans

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Veisetartar karulaugu ja marineeritud seentega  
Beef tartare with wild garlic and pickled mushrooms

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Norra lõhe brokoli, siamarja ja ingveri-sidrunheina *bisque*-ga  
Norwegian salmon with broccoli, whitefish caviar and ginger-lemongrass *bisque*  
*või / or*

Veise *hanger steak* seenepüree, Boulangère kartuli ja Padrón pipardegaga  
Beef hanger steak with mushroom puree, Boulangère potato and Padrón peppers

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Valge šokolaadi "juustukook" granadilliga  
White chocolate "cheesecake" with passion fruit

*Juustukäik +5.-*  
*Cheese course +5.-*

**3 KÄIKU / 3 COURSES 29.-**  
Veinid / Wines 19.-

**4 KÄIKU / 4 COURSES 35.-**  
Veinid / Wines: 25.-

Chef de cuisine: Rado Mitro  
Sommelier: Tanel Turk





**PEAKOKA MENÜÜ**  
**CHEF'S MENU**

Kreemine kõrvitsasupp Parmesaniga  
Creamy pumpkin soup with Parmesan

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Vasikatartar karulaugu ja marineetud seentega  
Veal tartare with wild garlic and pickled mushrooms

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Pannil praetud *foie gras*, kirsikompoti ja brioche-ga  
Pan fried *foie gras* with cherry compote and brioche

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Norra lõhe brokoli, siiamarja ja ingveri-sidrunheina *bisque*-ga  
Norwegian salmon with broccoli, whitefish caviar and ginger-lemongrass *bisque*  
või / or

Lambafilee Rooma salati, herneste ja ürdikreemiga  
Lamb loin with Romaine lettuce, peas and herb cream

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Maitsepuhastaja  
Palate cleanser

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Maasikad vahukoorega  
Strawberries and cream

*Juustukäik +5.-*  
*Cheese course +5.-*

**6 KÄIGULINE MENÜÜ / 6 COURSE MENU 44.-**  
Veinid / Wines 32.-

Chef de cuisine: Rado Mitro  
Sommelier: Tanel Turk

