

GourmetCoffee

KADRIORG

SNACK PLATE

SHARING FOR 2-3 GUESTS

GOUDA CHEESE, TRUFFLE SALAMI,
CLOUDBERRY JAM, TOASTED BREAD, PICKLED
MUSHROOMS AND CUCUMBERS,
SHRIMP SALAD, CURED TROUT
26 €

OKONOMIYAKI (V)

JAPANESE CABBAGE PANCAKE, EGG,
PICKLED GINGER, SESAME-SOY SAUCE
11,50 €

PAN FRIED TIGER PRAWNS 4,80 €

CURED TROUT 4,50 €

WINE: NOS RACINES SAUVIGNON BLANC 15cl
FRANCE 8,50 €

BEEF TARTAR (LF)

QUAIL EGG, CAPERS, RICE PAPER
PICKLED MUSHROOMS AND CUCUMBERS,
SPICY TOMATO SAUCE, ONIONS
16,50 €

ADD FRENCH FRIES, TRUFFLE MAYO, KETCHUP
6,50 €

WINE: SCHLOSS BOCKFLIESS ADELE III 15cl
PINOT NOIR, ZWEIGELT 2023 AUSTRIA 8,50 €

MUSSELS IN WHITE WINE SAUCE

SERVED WITH CIABATTA AND SILANDRO
17

**ADD FRENCH FRIES WITH TRUFFLE MAYO AND
KETCHUP**
6,50 €

WINE: PROSECCO BRILLA DOC EXTRA DRY 15cl
8,50 €

SHRIMP SALAD ON TOAST

QUAIL EGG, MAYO, CUCUMBER, GARLIC
16 €

WINE: GRANBAZAN CONTRAPUNTO ALBARINO
15cl RIAS BAIXAS, SPAIN
10 €

TROUT ROE ON POTATOE CAKE

SMOKY SOUR CREAM, ONION, CHIVES
14 €

WINE: NOS RACINES SAUVIGNON BLANC 15cl
FRANCE 8,50 €

HOUSE CAESAR SALAD (LF)

ROME SALAD, CHERRY TOMATO, CUCUMBER,
RED ONION, FORTE CHEESE, CAESAR SAUCE,
GRILLED CIABATTA

CRISPY CHICKEN 15 €

PAN FRIED TIGER PRAWNS 16 €

CHICKEN AND TIGER PRAWNS 19,50 €

WINE: ADELE I SCHLOSS BOCKFLIESS 15cl
GRÜNER VELTLINER, CHARDONNAY / AUSTRIA
8,50 €

CURED TROUT SALAD (GF)

GRILLED POTATOES, QUAIL EGG,
CUCUMBER WITH DILL, PICKLED GINGER,
WAKAME, HORSERADISH SAUCE WITH CHIVES
15 €

ADD FRIED PRAWNS 4,80 €

WINE: DESOM RIESLING 15cl
LUXEMBOURG 8,50 €

GOAT CHEESE SALAD (GF, V)

ROMAINE SALAD, BEETROOT, PINE SEEDS,
STRAWBERRY, ORANGE, BALSAMICO
15 €

WINE: QUIOT LES COUVERSETS ROSE 15cl
COTES DE PROVENCE, FRANCE
7,50 €

BORŠ WITH DUCK CONFIT (GF)

SOUR CREAM, GARLIC
11 €

CREAMY LOBSTER BISQUE (LF)

SHRIMPS, TARRAGON OIL, GREEN HERBS,
TOASTED HOME MADE OAT BREAD
14 €

WINE: PROSECCO BRILLA DOC EXTRA DRY 15cl
8,50 €

RAMEN (LF,GF)

SOYA EGG, NORI, RICE NOODLES,
MUSHROOMS, SILANDRO, CHILLI, GINGER

TIGER PRAWNS 16 €

PULLED PORK 15 €

MUSHROOMS (V) 13 €

CREAMY CHICKEN PASTA (LF)

SUNDRIED TOMATOES, GARLIC, FORTE
CHEESE, RUCCOLA
14 €

ASK GLUTEN FREE RICE NOODLES 1 €

WINE: ADELE I SCHLOSS BOCKFLIESS 15cl
GRÜNER VELTLINER, CHARDONNAY / AUSTRIA
8,50 €

CREAMY TIGERPRAWN PASTA (LF)

GARLIC, SWEET CHILI, CREAM
16 €

ASK GLUTEN FREE RICE NOODLES 1 €
ADD MORE PRAWNS 4,80 €

WINE: NOS RACINES SAUVIGNON BLANC 15cl
FRANCE 8,50 €

RAMSON RISOTTO WITH TIGER PRAWNS (GF, LF)

ONION, GARLIC, CELERY, FORTE CHEESE
19 €

WINE: BIO OLIVIER COSTE ORANGE STAR 15cl
FRANCE 9 €

TRUFFLE RISOTTO WITH MUSHROOMS (GF, LV, V)

ONION, GARLIC, CELERY, FORTE CHEESE,
OYSTER MUSHROOM, CHAMPIGNONS
17 €

WINE: GRANBAZAN CONTRAPUNTO ALBARINO
15cl RIAS BAIXAS SPAIN 10 €

DUCK FILLET (MEDIUM, GF, LF)

GREEN ASPARAGUS, SUNROOT CHIPS,
ONION- PARSNIP PURE,
RED WINE-BLACKCURRANT SAUCE
23€

WINE: SCHLOSS BOCKFLIESS ADELE III 15cl
PINOT NOIR, ZWEIGELT 2023 AUSTRIA
8,50 €

PIKE PERCH (GF, LF)

PEAS WITH PERSILLADE HERB, BUTTER SAUCE,
GARLIC POTATOES
23 €

ADD: PAN FRIED TIGER PRAWNS 4,80 €

WINE: DESOM RIESLING PREMIER CRU 15cl
LUXEMBOURG
8,50 €

ORGANIC BEEF BURGER

BRIOCHE, COLE SLAW SALAD,
MUSTARD-PICKLE SALAD, CHEDDAR
16 €

BBQ PULLED PORK BURGER

BRIOCHE, SRIRACHA MAYO, TOMATO,
MUSTARD-PICKLE SALAD, CHEDDAR
16 €

ASK BURGER ON RYE BREAD

ADD FRIED BACON 3 €

BURGER + FRENCH FRIES, TRUFFLE MAYO
AND KETCHUP
19,50 €

BEER: PÖHJALA KOSMOS TAP BEER IPA 5,5%
44cl
7 €

SIDE DISHES

GREEN ASPARGUS 5 €

PEAS WITH PERSILLADE HERB 4 €

ONION- PARSNIP PURE 4 €

POTATOES WITH LITTLE GARLIC 4 €

MASHED POTATOES 4 €

FRENCH FRIES WITH TRUFFLE MAYO AND
KETCHUP 6,50 €

DESSERTS FROM CHEF

ETON MESS (GF, LF)

LIME-MASCARPONE-WHIPPED CREAM,
RASPBERRY-LIME SAUCE
8,50 €

WINE: PINEAU DES CHARENTES BLANC 6cl
6 €

WARM CHOCOLATE CAKE (20 MIN)

ICE CREAM, RASPBERRY- LIME SAUCE,
HAZELNUT PRALINE
8,50 €

PORTO CRUZ LATE BOTTLED VINTAGE 6cl
7 €

CRÈME BRÛLÉE (LF)

COINTREAU LIQUER
8 €

ASK MORE ALLERGENS INFO FROM WAITER
VG – VEGAN; V – VEGETARIAN; GF – GLUTEN
FREE; LF – LACTOSE FREE