

# GourmetCoffee

KADRIORG

## CHEESE PLATE

NUTS | JAM | BUCKWHEAT CHIPS

### CHOOSE YOUR CHEESE:

ANDRE DAIRY GOUDA GRAND OLD 7,50 €

OVEN BAKED WHOLE CAMEMBERT 7,70 €

CAMEMBERT 4,50 €

BURRATA BUFFALO CHEESE 6 €

KOLOTSI DAIRY TRUFFLE CHEESE 7,50 €

## SNACK PLATTER

AVOCADO CREAM | PROSCIUTTO  
CURED TROUT | BUCKWHEAT CHIPS |  
KARASK (ESTONIAN SOUR BREAD) AND  
PRAWN SALAD | PICKLED OR FERMENTED  
VEGETABLE | OLIVES  
24 €

## AVOCADO CREAM ON TOASTED OAT BREAD (KARASK) (T)

AVOCADO CREAM | 62°C EGG | OVEN  
BAKED TOMATO  
8,50 €

### ADD EXTRAS:

SHRIMP SALAD 3 €

FRIED TIGER PRAWNS 3 €

FRIED MUSHROOMS 2,50 €

CURED TROUT 3,50 €

BURRATA BUFFALO CHEESE 4 €

### WINE: AZEVEDO VINHO VERDE 15cl

PORTUGAL  
6 €

## SHRIMP SALAD ON TOASTED OAT BREAD (KARASK)

CUCUMBER | TROUT ROE  
9,90 €

### ADD EXTRAS:

CURED TROUT 3,50 €

62°C EGG 1,50 €

### WINE: STEININGER GRÜNER VELTLINER 15cl

2019 KAMPTAL AUSTRIA  
6,50 €

## CURED TROUT WITH 62°C EGG ON TOASTED OAT BREAD

PICKLE CUCUMBER REMULADE | FRESH  
GREENS  
9,50 €

### WINE: IPRANDI SOAVE DOC ITALY 15cl

6 €

## BURRATA BUFFALO CHEESE SALAD (T, G)

OVEN BAKED TOMATO | NUTS | OLIVES  
VINEGRET  
12 €

ADD TOASTED OAT BREAD 1,50 €

ADD CURED TROUT 3,50 €

ADD FRIED PRAWNS 3 €

### WINE:

ANNA SPINATO PINOT GRIGIO DOC 15cl  
6,50 €

## POKE BOWL WITH CURED TROUT OR PRAWNS (G)

WAKAME | CAMELINA SEEDS | AVOCADO  
CREAM | CUCUMBER | REDDISH | RED  
CABBAGE | GINGER | SOY BEANS |  
SRIRACHA MAYO  
13 €

## BORŠ WITH PULLED DUCK CONFIT

(G) SOUR CREAM | GARLIC  
8 €

## CREAMY PASTA WITH PRAWNS

GARLIC | LEMON | SWEET-HOT CHILLI  
13 €

ADD MORE PRAWNS 3 €

ADD TOASTED OAT BREAD 1,50 €

### WINE: ROSE "KALAMAJA VEIN" 15cl

ZWEIGELT 2022 WEINVIERTEL AUSTRIA  
6 €

## CREAMY CHICKEN PASTA

SUN-DRIED TOMATO | MUSHROOM  
9,50 €

### WINE:

STEININGER GRÜNER VELTLINER 15cl  
2019 KAMPTAL AUSTRIA  
6,50 €

## RICE NOODLES WITH SMOKY OYSTER MUSHROOMS (V, G, L)

COCONUT MILK | YEAST | LEAK  
SMOKY OYSTER MUSHROOM | KIMCHI  
10,50 €

ADD EXTRAS: BURRATA BUFFALO 4 €

### WINE: ROSE "KALAMAJA VEIN" 15cl

ZWEIGELT 2022 WEINVIERTEL AUSTRIA  
6 €

**MAIN COURSE – CHOOSE YOUR  
FAVORITE SIDE DISH**

CHEF NEEDS 20 MINUTES TO  
PREPARE

**PIKE PERCH FROM PEIPSI LAKE  
FRIED IN BUTTER (G)**

PEAS WITH PERSILLADE HERB |  
BEURRE BLANC SAUCE  
13 €

**WINE: STEININGER GRÜNER VELTLINER 15cl**  
2019 KAMPTAL AUSTRIA  
6,50 €

**DUCK FILLET (G)**  
CHEFS CHOICE MEDIUM

ROASTED ONIONS WITH WILD  
MUSHROOM | RED WINE SAUCE  
16€

**WINE: TAGARO PINATARO PRIMITIVO 15cl**  
2018 PUGLIA ITALY  
6 €

**ROASTED CAULIFLOWER WITH  
KOLOTSI FARM TRUFFLE CHEESE  
(G, T)**

SUNROOT CHIPS | KIMCHI | CARROT AND  
YEAST CREME  
11 €

**WINE: IPRANDI SOAVE DOC ITALY 15cl**  
6 €

**SIDE DISHES A` 3,50 €**

**SMALL POTATOES WITH GARLIC (G, T)**

**PEAS WITH PERSILLADE HERB (G, T)**

**MINI BROCCOLI (G, T)**

**ADD SOME SPICE - KIMCHI 2 €**

**OVEN BAKED SWEET POTATO “FRIES”  
WITH CUCUMBER REMULADE(G, T)**  
4,50 €

**ADD TOASTED OAT BREAD 1,50 €**

**BURGER PULLED DUCK**

BRIOCH BUN | SALAD | CHEDDAR |  
SRIRACHA MAYO | TOMATO  
9,50 €

**ADD: OVEN BAKED SWEET POTATO  
“FRIES” WITH CUCUMBER REMULADE(G)**  
4,50 €

**BURGER ORGANIC BEEF**

BRIOCH BUN | SALAD | CHEDDAR |  
SRIRACHA MAYO | TOMATO  
9,50 €

**ADD: OVEN BAKED SWEET POTATO  
“FRIES” WITH CUCUMBER REMULADE(G)**  
4,50 €

**SWEETS FROM CHEF**

WAITING TIME 20 MINUTES

**WARM CHOCOLATE CAKE**

VANILLA ICE CREAM | SALTED CARAMEL |  
HAZELNUT PRALINE  
7 €

**WINE: “E. VILDE”TAWNI PORTO 6 cl**  
5 €

**RICOTTA PANCAKES WITH JAM  
AND SOUR CREAM**

6,50 €

**WINE: APPLE DESSERT WINE  
“PÖLTSAMAA KULDNE” WITH ICE 6cl**  
5 €

V- VEGAN  
T – VEGETARIAN  
G – GLUTEN FREE  
L – LACTOSE FREE

**ASK ABOUT ALLERGENS FROM WAITRESS**