

GourmetCoffee

KADRIORG

CHEESE AND MEAT PLATE

SHARE WITH 2-4 FRIENDS
CHEESE FROM ESTONIAN SMALL
PRODUCERS AND MEAT CUTS
19,50 €

MUSSELS IN WINE SAUCE

19,50 €

IT IS JUST WONDERFUL WITH CAVA ROSE 20cl
8 €

CARPACCIO (G)

RUCOLA | SUNDRIED TOMATOES |
CAPERS | HARD CHEESE
11,50 €

VEIN: VENTISQUERO PINOT NOIR 15cl CHILI
7,50 €

BRUSCHETTAS

CURED TROUT TARTAR 3 pcs 9 €

AVOCADO CREAM (L, T) 3 pcs 7,50 €

TROUT ROE ON POTATOE CAKE

SOUR CREAM | RED ONION
12 €

WINE: DESOM RIESLING 15cl LUXEMBOURG
8,50 €

SHRIMP SALAD ON TOAST

QUAIL EGG | MAYO | CUCUMBER | GARLIC
12,50 €

ADD EXTRA CURED TROUT 4,50 €

WINE: BODEGAS MUGA ROSE 15cl
SPAIN
8,50 €

GRILLED GOAT CHEESE SALAD

GREEN SALAD | MELON | CASHEW NUT |
BALSAMICO CREAM
13 €

ADD FRIED TIGER PRAWNS 4,80 €

WINE: BODEGAS MUGA ROSE 15cl
SPAIN
8,50 €

AVOCADO CREAM ON TOAST (T)

NORI CHIPS | SMOKED CARROTS
9,90 €

ADD EXTRAS:

FRIED TIGER PRAWNS 4,80 €
CURED TROUT 4,50 €
GRILLED GOAT CHEESE 4,50 €

WINE: DESOM RIESLING 15cl LUXEMBOURG
8,50 €

CURED TROUT SALAD (G)

GRILLED POTATOES | QUAIL EGG |
HORSERADISH SAUCE | PICKLED FENNEL
13,50 €

ADD FRIED PRAWNS 4,80 €

WINE: DESOM RIESLING 15cl LUXEMBOURG
8,50 €

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

COCONUT CREAM | KIMCHI | HIPPIE YEAST
13 €

ADD GRILLED GOAT CHEESE 4,50 €
ADD FRIED TIGER PRAWNS 4,80 €

WINE: BORGIO PINOT GRIGIO 15cl ITALY
7 €

CREAMY PASTA WITH CHICKEN (L)

BASIL PESTO | TOMATOES
12 €

ASK GLUTEN FREE RICE NOODLES 1 €

WINE: VINHO VERDE 15cl PORTUGAL
7 €

CREAMY PASTA WITH PRAWNS (L)

LACTOSE FREE CREAM |
GARLIC AND SWEET HOT CHILLI
15 €

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

VEIN: BODEGAS MUGA ROSE 15cl
SPAIN
8,50 €

SOUPS

TOM KHA SOUP VEGAN (V, L, G)
CHILLI | RICE NOODLES | MUSHROOMS
9,50 €

**TOM KHA SOUP WITH TIGER
PRAWNS (L, G)**
CHILLI | RICE NOODLES | MUSHROOMS
13 €

BORŠ WITH DUCK CONFIT (G)
SOUR CREAM | GARLIC
9,50 €

MAIN COURSE

20 MINUTES

DUCK FILLET (G)
CHEFS CHOICE MEDIUM

MASHED CARROT WITH BROWN BUTTER
RED WINE SAUCE
PICKLED BEETROOT
23€

WINE: VENTISQUERO PINOT NOIR 15cl CHILI
7,50 €

**PIKE PERCH FROM PEIPSI LAKE
FRIED IN BUTTER (G, L)**
PEAS WITH PERSILLADE HERB | PICKLED
FENNEL | BEURRE BLANC SAUCE
17 €

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

**CAULIFLOWER WITH KOLOTSI
FARM TRUFFLE CHEESE (G, T)**
SUNROOT CHIPS | KIMCHI |
CARROT AND HIPPIE YEAST PUREE
16 €

ASK VEGAN AND LACTOSE FREE OPTION

WINE: BORGIO PINOT GRIGIO 15cl ITALY
7 €

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

ASK ABOUT ALLERGENS FROM WAITRESS

BURGER PULLED DUCK
BRIOCHE BUN | SALAD | CHEDDAR |
SRIRACHA MAYO | TOMATO |
PICKLED ONION | CUCUMBER WITH DILL
14 €

ASK BURGER ON RYE BREAD OR „NAKED“

**ADD: OVEN BAKED SWEET POTATO
“FRIES” WITH CUCUMBER REMULADE(G)**
5 €

ADD: SMALL GARLIC POTATOES 3,50 €

SIDE DISHES

SMALL GARLIC POTATOES 3,50 €

PEAS WITH PERSILLADE HERB 3,50 €

MASHED CARROT 3,50 €

ASPARAGUS 6 €

OVEN BAKED SWEET POTATO “FRIES”
WITH CUCUMBER REMULADE(G, T)
5 €

ADD SOME SPICE - KIMCHI 3,50 €

SWEETS FROM CHEF

WAITING TIME 20 MINUTES

WARM CHOCOLATE CAKE
VANILLA ICE CREAM | BERRY SAUCE
7,50 €

WINE: SANDEMAN RUBY PORTO 6 cl
6 €

PAVLOVA DESSERT
MASCARPONE CREAM | BERRIES |
MANGO PUREE
8,50 €

WINE: „PÖLTSAMAA KULDNE“ APPLE WINE
WITH ICE 6cl
5 €

CREME BRULEE WITH BERRIES
7,50 €