

GourmetCoffee

KADRIORG

CHEESE AND MEAT PLATE

CHEESE FROM ESTONIAN SMALL
PRODUCERS AND MEAT CUTS
18 €

CARPACCIO (G)

RUCOLA | SUNDRIED TOMATOES | CAPERS
| HARD CHEESE
10,50 €

WINE: LAROCHE PINOT NOIR 15cl
LANGUEDOC-ROUSSILLON / FRANCE
7 €

BRUSCHETTAS

CURED TROUT TARTAR 3 pcs 7,50 €
AVOCADO CREAM 3 pcs 6 €

WINE: PAUL MAS SAUVIGNON BLANC, CHENIN
BLANC, GRENACHE BLANC 15cl
LANGUEDOC-ROUSSILLON / FRANCE
6,50 €

SHRIMP SALAD ON TOAST

12 €

ADD EXTRAS:
CURED TROUT 3,5 €
62°C EGG 1,50 €

WINE: SAN LEO PINOT GRIGIO ITALY 15cl
6,50 €

AVOCADO CREAM ON TOAST (T)

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

ADD EXTRAS:
FRIED TIGER PRAWNS 4,80 €
CURED TROUT 3,50 €
FRIED GOAT CHEESE 3,50 €

WINE: DESOM RIESLING LUXEMBOURG 15cl
7,50 €

FRIED GOAT CHEESE SALAD

GREEN SALAD | WALNUT | PUMPKIN
CIABATTA | BEETROOT
12 €

ADD FRIED TIGER PRAWNS 4,80 €

WINE: CARINGOLE ROSE GRENACHE 15cl
SYRAH, GRENACHE / FRANCE
7 €

CURED TROUT SALAD (G)

GRILLED POTATOES | HORSERADISH
SAUCE | QUAIL EGG | PICKLED FENNEL
12 €

ADD TOASTED OAT BREAD 1,50 €
ADD FRIED PRAWNS 4,80 €

WINE: PAUL MAS SAUVIGNON BLANC, CHENIN
BLANC, GRENACHE BLANC 15cl FRANCE
6,50 €

TOM KHA SOUP WITH MUSHROOMS (V, L, G)

CHILLI | RICE NOODLES
7,50 €

TOM KHA SOUP WITH TIGER PRAWNS (L, G)

CHILLI | RICE NOODLES | MUSHROOMS
11,50 €

BORŠ WITH DUCK CONFIT (G)

SOUR CREAM | GARLIC
8,50 €

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

COCONUT CREAM | KIMCHI | HIPI YEAST |
LEAK | SMOKY OYSTER MUSHROOM
12,50 €

ADD PANFRIED GOAT CHEESE 3,50 €
ADD FRIED TIGER PRAWNS 4,80 €

WINE: CARINGOLE ROSE GRENACHE 15cl
SYRAH, GRENACHE / FRANCE
7 €

CREAMY PASTA WITH HAM

GARLIC | ONION | SUNDRIED TOMATOES |
CAPER
9,50 €

ASK GLUTEN FREE RICE NOODLES 1 €

WINE: SAN LEO PRIMITIVO ITALY 15cl
6,50 €

CREAMY PASTA WITH PRAWNS (L)

LACTOSE FREE CREAM | GARLIC AND
CHILLI | WHITE WINE
14 €

ADD MORE PRAWNS 4,80 €
ADD TOASTED OAT BREAD 1,50 €

ASK GLUTEN FREE RICE NOODLES 1 €

VEIN: CARINGOLE ROSE GRENACHE 15cl
SYRAH, GRENACHE / FRANCE
7 €

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

20 MINUTES

DUCK FILLET (G)

CHEFS CHOICE MEDIUM

CELERIAC ROOT PURE | RED WINE SAUCE
18€

WINE: LAROCHE LA CHEVALIERE PINOT NOIR
LANGUEDOC-ROUSSILLON / FRANCE
7 €

ORGANIC LAMB MEATBALL

SALSA VERDE | OVEN BAKED
VEGETABLES.
16 €

WINE: LEITHABERG DAC BLAUFRÄNKISCH 15cl
2017 BURGENLAND AUSTRIA
7 €

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

BUTTER FRIED CAULIFLOWER |
FERMENTED FENNEL
BEURRE BLANC SAUCE
16 €

**WINE: PAUL MAS SAUVIGNON BLANC, CHENIN
BLANC, GRENACHE BLANC 15cl FRANCE**
6,50 €

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

SUNROOT CHIPS | KIMCHI | CARROT AND
YEAST CREME
15 €

NB! ASK VEGAN AND LACTOSE FREE
OPTION

WINE: DESOM RIESLING LUXEMBOURG 15cl
7,50 €

BURGER PULLED DUCK

BRIOCH BUN | SALAD | CHEDDAR |
SRIRACHA MAYO | TOMATO | PICKLED
ONION AND CUCUMBER WITH DILL
10,50 €

WE CAN ALSO MAKE IT ON BLACK BREAD
OR „NAKED“

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

ADD: SMALL GARLIC POTATOES 3,50 €

WINE: CONDOMINO RIBERA DEL DUERO 15cl
PAIS 2019 SPAIN
6,50 €

SIDE DISHES

SMALL GARLIC POTATOES 3,50 €

BUTTER FRIED CAULIFLOWER 3,50 €

OVEN BAKED VEGETABLES 3,50 €

CELERIAC ROOT PURE 3,50 €

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

ADD SOME SPICE - KIMCHI 2 €

ADD TOASTED OAT BREAD 1,50 €

SWEETS FROM CHEF

WAITING TIME 20 MINUTES

WARM CHOCOLATE CAKE

VANILLA ICE CREAM | SALTED CARAMEL |
HAZELNUT PRALINE
7 €

WINE: TAWNI PORTO 6 cl
6 €

**CRUNCHI APPLE- PLUM CAKE
WITH VANILLA ICE CREAM**

6,50 €

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

**RICOTTA PANCAKES WITH JAM
AND SOUR CREAM**

6,50 €

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

ASK ABOUT ALLERGENS FROM WAITRESS