

# 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 CHAMPAGNE

PERRIER- JOUËT GRAND BRUT 37,5cl  
45 €

## CARPACCIO (G)

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

VEIN: VENTISQUERO PINOT NOIR 15cl CHILI

7 €

## 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: VENTISQUERO SAUVIGNON BLANC 15cl

CHILI  
7 €

## SHRIMP SALAD ON TOAST

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

ADD EXTRA CURED TROUT 4,50 €

WINE: CARINGOLE ROSE GRENACHE 15cl

FRANCE  
8,50 €

## GRILLED GOAT CHEESE SALAD

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

ADD FRIED TIGER PRAWNS 4,80 €

WINE: CARINGOLE ROSE GRENACHE 15cl

FRANCE  
8,5€

## AVOCADO CREAM ON TOAST (L)

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 €

## 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 €

## 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

6,50 €

## CREAMY PASTA WITH CHICKEN (L)

BASIL PESTO | TOMATOES  
10,50 €

ASK GLUTEN FREE RICE NOODLES 1 €

WINE: VINHO VERDE 15cl PORTUGAL

6,50 €

## 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: CARINGOLE ROSE GRENACHE 15cl

FRANCE  
8,50 €

## SOUPS

**TOM KHA SOUP VEGAN (V, L, G)**  
CHILLI | RICE NOODLES | MUSHROOMS  
8,50 €

**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  
CARROT PUREE | RED WINE SAUCE  
PICKLED BEETROOT  
23€

WINE: VENTISQUERO PINOT NOIR 15cl CHILI  
7 €

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

WINE: DESOM RIESLING PREMIER CRU 15cl  
LUXEMBOURG  
8 €

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

ASK VEGAN AND LACTOSE FREE OPTION

WINE: VENTISQUERO SAUVIGNON BLANC 15cl  
CHILI  
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 €

CARROT PUREE 3,50 €

ASPARGUS 4,50 €

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 | SALTED CARAMEL |  
HAZELNUT PRALINE  
7,50 €

WINE: SANDEMAN RUBY PORTO 6 cl  
6 €

**ETON MESS**  
MASCARPONE CREAM | BERRIES |  
MANGO PUREE  
8,50 €

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

**CREME BRULEE WITH BERRIES**  
7,50 €