

# GourmetCoffee

KADRIORG

## CHEESE AND MEAT PLATE

SHARE WITH 2-4 FRIENDS  
ESTONIAN CHEESE | CLOUDBERRY JAM  
PICKLED ESTONIAN MUSHROOMS  
BEEF TONGUE | TRUFFLE SALAMI |  
TOASTED OAT BREAD | SHRIMP SALAD  
24 €

## BRUSCHETTAS

CURED TROUT TARTAR 3 pcs 9 €  
GRILLED GOAT CHEESE 3 pcs 9,50 €  
PROCIUTTO HAM 3 pcs 9,50 €

## MUSSELS IN WINE SAUCE

15 €

WINE: CAVA CODORNIU BRUT 20cl  
8 €

## VITELLO TONNATO (LF, GF)

ORGANIC BEEF TONGUE | CAPERS  
TUNA SAUCE | SUNDRIED TOMATO |  
12 €

WINE: BIO OLIVIER COSTE ORANGE STAR 15cl  
8,50 €

## TROUT ROE ON POTATOE CAKE

SMOKY SOUR CREAM | RED ONION  
12,50 €

WINE: DESOM RIESLING 15cl LUXEMBOURG  
8,50 €

## BURRATA AND OVEN BAKED TOMATOES ON TOASTED CIABATTA (V)

RUCCOLA | HOME MADE BASIL PESTO  
15,50 €

WINE: BODEGAS MUGA ROSE 15cl SPAIN  
7,50 €

## SHRIMP SALAD ON TOAST

QUAIL EGG | CUCUMBER | GARLIC  
13,50 €

CURED TROUT 4,50 €  
GREEN ASPARGUS 5 €

WINE: BODEGAS MUGA ROSE 15cl SPAIN  
7,50 €

## AVOCADO CREAM ON TOAST (V)

GRILLED PAPRIKA AND ONION |  
CEDAR PINE SEEDS  
12,50 €

### ADD EXTRAS:

CURED TROUT 4,50 €  
GRILLED GOAT CHEESE 4,50 €

WINE: ADELE I SCHLOSS BOCKFLIESS 15cl  
GRÜNER VELTLINER, CHARDONNAY / AUSTRIA  
7,50 €

## GOAT CHEESE SALAD (G)

SALAD | STRAW  
BERRIES | WATERMELON | BEETROOT  
CARPACCIO | BLUEBERRY | PINE SEEDS  
13 €

WINE: NOS RACINES SAUVIGNON BLANC 15cl  
FRANCE  
7,50 €

## CURED TROUT SALAD (G)

GRILLED POTATOES | QUAIL EGG |  
CUCUMBER WITH DILL | PICKLED GINGER |  
WAKAME | HORSERADISH SAUCE  
14 €

ADD FRIED PRAWNS 4,80 €

WINE: DESOM RIESLING 15cl LUXEMBOURG  
8,50 €

## HOUSE CAESAR SALAD

CRISPY CHICKEN 13 €  
PAN FRIED TIGER PRAWNS 15 €  
CRISPY CHICKEN AND TIGER PRAWNS 18 €

WINE: CARINGOLE ROSE, FRANCE 15cl  
8,50 €

## OVEN BAKED FENNEL WITH ONION-BEAN CREAM (GF, V)

RUCOLA | HAZELNUT PRALINE  
13,50 €

WINE: ADELE I SCHLOSS BOCKFLIESS 15cl  
GRÜNER VELTLINER, CHARDONNAY / AUSTRIA  
7,50 €

ADD GREEN ASPARGUS 5 €

## RICE NOODLES WITH SMOKY OYSTER MUSHROOMS (VG, LF, GF)

COCONUT CREAM | KIMCHI | HIPPIE YEAST  
14,50 €

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

WINE: BIO OLIVIER COSTE ORANGE STAR 15cl  
8,50 €

**CREAMY PASTA WITH CHICKEN  
(LF)**

BASIL PESTO | SUNDRIED TOMATOES  
12,50 €

ASK GLUTEN FREE RICE NOODLES 1 €

WINE: IPRANDI CHARDONNAY 15cl ITALY  
7 €

**CREAMY PRAWN PASTA (LF)**

LACTOSE FREE CREAM |  
GARLIC AND SWEET HOT CHILLI  
15 €

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

WINE: NOS RACINES SAUVIGNON BLANC 15cl  
7,50 €

**SOUPS**

**TOM KHA VEGAN (VG, LF, GF)**

CHILLI | RICE NOODLES | MUSHROOMS  
8,50 €

**TOM KHA WITH TIGER PRAWNS  
(LF, GF)**

CHILLI | RICE NOODLES | MUSHROOMS  
13 €

**BORŠ WITH DUCK CONFIT (GF)**

SOUR CREAM | GARLIC  
9,50 €

**MAIN COURSE**

20 MINUTES

**DUCK FILLET (GF)**

CHEFS CHOICE MEDIUM

GRILLED VEGETABLES  
RED WINE-BLACKCURRANT SAUCE  
21€

WINE: NOS RACINES MERLOT 15cl FRANCE  
7,50 €

**PAN FRIED ESTONIAN TROUT  
WITH GREEN ASPARGUS (GF, LF)**

BELUGA LENTILS | BEURRE BLANC SAUCE  
23 €

PAN FRIED TIGER PRAWNS 4,80 €

WINE: DESOM RIESLING 15cl LUXEMBOURG  
8,50 €

**CAULIFLOWER WITH KOLOTSI  
FARM TRUFFLE CHEESE (GF, V)**

SUNROOT CHIPS | KIMCHI |  
CARROT AND HIPPIE YEAST PUREE  
18 €

ASK VEGAN AND LACTOSE FREE OPTION

WINE: BIO OLIVIER COSTE ORANGE STAR 15cl  
8,50 €

**BURGER PULLED DUCK**

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

ASK BURGER ON RYE BREAD OR „NAKED“

**OVEN BAKED SWEET POTATO 5 €  
POTATOES WITH LITTLE GARLIC 3,50 €**

**SIDE DISHES**

SMALL GREEN SALAD 4,50 €

BELUGA BLACK LENTILS 3,50 €

GRILLED VEGETABLES 3,50 €

GREEN ASPARGUS 5 €

POTATOES WITH LITTLE GARLIC 3,50 €

OVEN BAKED SWEET POTATO “FRIES”  
5 €

ADD SOME SPICE - KIMCHI 3,50 €

**SWEETS FROM CHEF**

WAITING TIME 20 MINUTES

**ETON MESS ELIC BROKEN  
PAVLOVA (GF)**

MASCARPONE CREAM | BERRIES |  
MANGO PUREE  
8,50 €

WINE: PINEAU DES CHARENTES BLANC 6cl  
6 €

**PANNA COTTA WITH SOUR  
RASPBERRY-LIME SAUCE (GF)**

8,50 €

WINE: PORTO CRUZ LATE BOTTLED VINTAGE  
6 €

VG – VEGAN      V – VEGETARIAN  
GF – GLUTEN FREE      LF – LACTOSE FREE  
FOR MORE INFO ON ALLERGENS PLEASE ASK  
YOUR WAITRESS