

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 €

MUSSELS IN WINE SAUCE

15 €

IT IS JUST WONDERFUL WITH:
CAVA CODORNIU BRUT 20cl
8 €

VITELLO TONNATO (LF, GF)

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

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

BRUSCHETTAS

CURED TROUT TARTAR 3 pcs 9 €

AVOCADO CREAM (LF, V) 3 pcs 9 €

TROUT ROE ON POTATOE CAKE

SMOKY SOUR CREAM | RED ONION
12,50 €

WINE: COLMAR RIESLING 15cl FRANCE
9,50 €

SHRIMP SALAD ON TOAST

QUAIL EGG | MAYO | CUCUMBER | GARLIC
13,50 €

CURED TROUT 4,50 €
GREEN ASPARGUS 5 €

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

BURRATA AND OVEN BAKED TOMATOES ON TOASTED CIABATTA (V)

RUCCOLA | HOME MADE BASIL PESTO
15,50 €

WINE: COLMAR RIESLING 15cl FRANCE
9,50 €

POKE BOWL (GF, LF)

KINOA | CARROT
CUCUMBER | WAKAME | EDAMAME SOYA
BEANS | CABBAGE | PICKLED GINGER |
RADDISH

MAKE YOUR CHOICE:

CURED TROUT, SRIRACHA MAYO
CRISPY CHICKEN, SRIRACHA MAYO (LF)
FRIED TIGER PRAWNS, SRIRACHA MAYO
OYSTER MUSHROOMS, SESAME SAUCE
(VG)
GRILLED GOAT CHEESE, SESAME SAUCE
(V)
13,50 €

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 €

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
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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: COLMAR RIESLING 15cl FRANCE
9,50 €

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 €

VG – VEGAN
V – VEGETARIAN
GF – GLUTEN FREE
LF – LACTOSE FREE

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 €

STRAWBERRY TIRAMISU WITH AMARETTO

8,50 €

ENHANCE THE TASTE WITH DOUBLE ESPRESSO
3,50 €

FOR MORE INFO ON ALLERGENS PLEASE ASK
YOUR WAITRESS

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