

GourmetCoffee

KADRIORG

CHEESE AND MEAT PLATE

SHARE WITH 2-4 FRIENDS

ESTONIAN CHEESE | PICKLED CUCUMBER
PROSCIUTTO | TOASTED OAT BREAD
TRUFFLE SALAMI | EGGPLANT CREAM
24 €

BABA GANOUSH

EGGPLANT DIP WITH VEGETABLES
8,50 €

ORGANIC BEEF TARTAR (ASK LF VERSION)

TOASTED OAT BREAD | QUAIL EGG
PICKLED MUSHROOMS AND CUCUMBERS |
CAPERS | SPICY TOMATO SAUCE | ONIONS
16 €

ADD FRENCH FRIES WITH TRUFFLE MAYO
6,50 €

WINE: GR VALPOLICELLA RIPASSO 15cl ITALY
9,50 €

TROUT ROE ON POTATOE CAKE

SMOKY SOUR CREAM | ONION | CHIVES
13 €

WINE: DESOM RIESLING 15cl LUXEMBOURG
8,50 €

SHRIMP SALAD ON TOAST

QUAIL EGG | CUCUMBER | GARLIC
14 €

ADD CURED TROUT 4,50 €
ADD GREEN ASPARAGUS 4,50 €

WINE: MOONLIGHT & ROSES ROSE 15cl FRANCE
8,50 €

GOAT CHEESE SALAD

CIABATTA | RUCCOLA | BEETROOT
ONION JAM | PICKLED PUMPKIN |
PINE SEEDS | BALSAMICO |
POMENGRANATE SEEDS
14 €

WINE: MOONLIGHT & ROSES ROSE 15cl FRANCE
8,50 €

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

HOUSE CAESAR SALAD

CRISPY CHICKEN 14 €

PAN FRIED TIGER PRAWNS 16 €

CRISPY CHICKEN AND TIGER PRAWNS 19 €

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

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

RUCOLA | HAZELNUT PRALINE |
POMENGRANATE SEEDS
15 €

ADD POTATOES WITH GARLIC 3,50 €

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

CREAMY LOBSTER SOUP

SHRIMPS | TARRAGON OIL | PARSLEY
TOASTED OAT BREAD
13,50 €

WINE: PROSECCO BRILLA DOC EXTRA DRY 15cl
8 €

TOM KHA SOUP

CHILLI | RICE NOODLES | MUSHROOMS |
SILANDRO

VEGAN (VG, LF, GF) 9,50 €

TIGER PRAWNS (LF, GF) 14 €

BORŠ WITH DUCK CONFIT (GF)

SOUR CREAM | GARLIC
9,50 €

PASTAS

ASK GLUTEN FREE RICE NOODLES 1 €

**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 CHICKEN PASTA (LF)
BACON | SUNDRIED TOMATOES
13 €

WINE: **DOMAINE DE MONTROSE CHARDONNAY**
15 cl LANGUEDOC-ROUSSILLON FRANCE
9,50 €

CREAMY PRAWN PASTA (LF)
CREAM | GARLIC AND SWEET HOT CHILLI
15 €

ADD MORE PRAWNS 4,80 €

WINE: **NOS RACINES SAUVIGNON BLANC 15cl**
FRANCE
8 €

MAIN COURSE

DUCK FILLET (MEDIUM, GF)
GREEN ASPARAGUS | PARSNIP PURE |
RED WINE-BLACKCURRANT SAUCE
23€

WINE: **SCHLOSS BOCKFLIESS ADELE III 15cl**
PINOT NOIR, ZWEIGELT 2023 AUSTRIA
8,50 €

LAMB STEW (GF)
TOMATO- RED WINE SAUCE |
PARSNIP AND CARROT | POTATO MASH
23€

WINE: **LA CONDA CABERNET SAUVIGNON 15cl**
CHILI
7 €

PIKE PERCH (GF, LF)
PEAS WITH PERSILLADE HERB |
BUTTER SAUCE | GARLIC POTATOES
23 €

PAN FRIED TIGER PRAWNS 4,80 €

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

**CAULIFLOWER WITH KOLOTSI
FARM TRUFFLE CHEESE (GF, V)**
SUNROOT CHIPS | KIMCHI |
CARROT AND HIPPIE YEAST PUREE
19 €

ASK VEGAN AND LACTOSE FREE OPTION

WINE: **DOMAINE DE MONTROSE CHARDONNAY**
15 cl LANGUEDOC-ROUSSILLON FRANCE
9,50 €

BURGER WITH CRISPY CHICKEN
BRIOCHE BUN | SALAD | CHEDDAR |
TOMATO | PICKLED ONION | CUCUMBER
SRIRACHA MAYO
15 €

ASK BURGER ON RYE BREAD OR „NAKED“

POTATOES WITH LITTLE GARLIC 3,50 €

FRENCH FRIES WITH TRUFFLE MAYO 6,50 €

SIDE DISHES

PEAS WITH PERSILLADE HERB 3,50 €

GREEN ASPARAGUS 4,50 €

PARSNIP PURE 3,50 €

POTATOES WITH LITTLE GARLIC 3,50 €

MASHED POTATOES 3,50 €

FRENCH FRIES WITH TRUFFLE MAYO 6,50 €

DESSERTS

ETON MESS (PAVLOVA, GF)
MASCARPONE CREAM | BERRIES |
MANGO PUREE
8,50 €

WINE: **PINEAU DES CHARENTES BLANC 6cl**
6 €

APPLE CRUMBLE
CARAMEL SAUCE | ICE CREAM
8 €

CALVADOS CHATEAU DU BREUIL FINE 4cl
6 €

WARM CHOCOLATE CAKE (20 MIN)
ICE CREAM | BERRY SAUCE | HAZELNUT
PRALINE
8,50 €

WINE: **PORTO CRUZ LATE BOTTLED VINTAGE**
6 €