

GourmetCoffee

K A D R I O R G

CHEESE AND MEAT PLATE

CHEESE FROM ESTONIAN SMALL
PRODUCERS AND MEAT CUTS
19,50 €

CARPACCIO (G)

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

WINE: LAROCHE PINOT NOIR 15cl
2020 LANGUEDOC-ROUSSILLON FRANCE
7,50 €

BRUSCHETTAS

CURED TROUT TARTAR 3 pcs 8,40 €
AVOCADO CREAM (L, T) 3 pcs 6,90 €

WINE: PAUL MAS VALMONT BLANC 15cl
2018 LANGUEDOC-ROUSSILLON FRANCE
7 €

SHRIMP SALAD ON TOAST

SHRIMPS | EGG | MAYO | CUCUMBER WITH DILL
12,50 €

ADD EXTRA CURED TROUT 4,50 €

WINE: CARINGOLE ROSE GRENACHE 15cl
2022 SYRAH, GRENACHE / FRANCE
7 €

AVOCADO CREAM ON TOAST (L)

AVOCADO CREAM | 62°C EGG |
GRILLED CHERRY TOMATO | SPROUTS
9 €

ADD EXTRAS:

FRIED TIGER PRAWNS 4,80 €

CURED TROUT 4,50 €

GRILLED GOAT CHEESE 4,50 €

WINE: DESOM RIESLING PREMIER CRU 15cl
2020 LUXEMBOURG
8 €

GRILLED GOAT CHEESE SALAD

GREEN SALAD | WALNUT | PUMPKIN
CIABATTA | BEETROOT
12,50 €

ADD FRIED TIGER PRAWNS 4,80 €

WINE: CARINGOLE ROSE GRENACHE 15cl
2022 SYRAH, GRENACHE / FRANCE
7 €

CURED TROUT SALAD (G)

GRILLED POTATOES | QUAIL EGG |
HORSERADISH SAUCE | PICKLED FENNEL
13,50 €

ADD TOASTED OAT BREAD 2 €

ADD FRIED PRAWNS 4,80 €

WINE: PAUL MAS VALMONT BLANC 15cl
2018 LANGUEDOC-ROUSSILLON FRANCE
7 €

TOM KHA SOUP VEGAN (V, L, G)

CHILLI | RICE NOODLES | MUSHROOMS
8,50 €

TOM KHA SOUP WITH PULLED CHICKEN (L, G)

CHILLI | RICE NOODLES | MUSHROOMS
10,50 €

TOM KHA SOUP WITH TIGER PRAWNS (L, G)

CHILLI | RICE NOODLES | MUSHROOMS
12,50 €

BORŠ WITH DUCK CONFIT (G)

SOUR CREAM | GARLIC
9 €

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

COCONUT CREAM | KIMCHI | HIPI YEAST |
LEAK | SMOKY OYSTER MUSHROOM
13 €

ADD GRILLED GOAT CHEESE 4,50 €

ADD FRIED TIGER PRAWNS 4,80 €

WINE: CARINGOLE ROSE GRENACHE 15cl
2022 SYRAH, GRENACHE / FRANCE
7 €

CREAMY PASTA WITH CHICKEN (L)

ONION | SUNDRIED TOMATOES |
PULLED CHICKEN MEAT
10,50 €

ASK GLUTEN FREE RICE NOODLES 1 €

WINE: DESOM RIESLING PREMIER CRU 15cl
2020 LUXEMBOURG
8 €

CREAMY PASTA WITH PRAWNS (L)

LACTOSE FREE CREAM |
GARLIC AND SWEET HOT CHILLI
15 €

ADD MORE PRAWNS 4,80 €

ADD TOASTED OAT BREAD 2 €

ASK GLUTEN FREE RICE NOODLES 1 €

VEIN: CARINGOLE ROSE GRENACHE 15cl
2022 SYRAH, GRENACHE / FRANCE

7 €
MAIN COURSE
20 MINUTES

DUCK FILLET (G)
CHEFS CHOICE MEDIUM

CELERIAC ROOT PURE | RED WINE SAUCE
22€

WINE: LAROCHE LA CHEVALIERE PINOT NOIR
2020 LANGUEDOC-ROUSSILLON FRANCE
7,50 €

ORGANIC LAMB MEATBALL
SALSA VERDE |
OVEN BAKED VEGETABLES.
18 €

WINE: CONDOMINO RIBERA DEL DUERO 15cl
ROBLE 2019 HISPANIA/SPAIN
7,50 €

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

WINE: DESOM RIESLING PREMIER CRU 15cl
2020 LUXEMBOURG
8 €

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

ASK VEGAN AND LACTOSE FREE OPTION

WINE: PAUL MAS VALMONT BLANC 15cl
2018 LANGUEDOC-ROUSSILLON FRANCE
7 €

BURGER PULLED DUCK
BRIOCH BUN | SALAD | CHEDDAR |
SRIRACHA MAYO | TOMATO |
PICKLED ONION | CUCUMBER WITH DILL
12,50 €

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 €

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)
5 €

ADD SOME SPICE - KIMCHI 3,50 €

ADD TOASTED OAT BREAD 2 €

SWEETS FROM CHEF
WAITING TIME 20 MINUTES

WARM CHOCOLATE CAKE
VANILLA ICE CREAM | SALTED CARAMEL |
HAZELNUT PRALINE
7,50 €

WINE: TAWNI PORTO 6 cl
6 €

CRUNCHI APPLE- PLUM CAKE
WITH VANILLA ICE CREAM
7 €

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

RICOTTA PANCAKES WITH JAM
AND SOUR CREAM
7 €

V- VEGAN
T – VEGETARIAN
G – GLUTEN FREE
L – LACTOSE FREE
ASK ABOUT ALLERGENS FROM WAITRESS