

GourmetCoffee

KADRIORG

LIGHT DISHES

CHEESE PLATE

NUTS | JAM | BUCKWHEAT CHIPS

CHOOSE YOUR CHEESE:

ANDRE DAIRY GOUDA GRAND OLD 7,50 €

OVEN BAKED WHOLE CAMEMBERT 7,70 €

CAMEMBERT 4,50 €

BURRATA BUFFALO CHEESE 6 €

KOLOTSI DAIRY TRUFFLE CHEESE 7,50 €

SNACK PLATTER

AVOCADO CREAM | PROSCIUTTO
CURED TROUT | BUCKWHEAT CHIPS |
KARASK (ESTONIAN SOUR BREAD) AND
PRAWN SALAD | PICKLED OR FERMENTED
VEGETABLE | OLIVES
22 €

AVOCADO CREAM ON TOASTED OAT BREAD (KARASK) (T)

AVOCADO CREAM | 62°C EGG | OVEN
BAKED TOMATO
7 €

ADD EXTRAS:

SHRIMP SALAD 3 €

FRIED TIGER PRAWNS 3 €

FRIED MUSHROOMS 2,50 €

CURED TROUT 3 €

BURRATA BUFFALO CHEESE 4 €

WINE: AZEVEDO VINHO VERDE 15cl

PORTUGAL

5 €

SHRIMP SALAD ON TOASTED OAT BREAD (KARASK)

CUCUMBER | TROUT ROE
8,50 €

ADD EXTRAS:

CURED TROUT 3,50 €

62°C EGG 1,50 €

WINE: CHAPOUTIER MARIUS ROSE 15cl

GRENACHE, CINSAULT 2018 FRANCE

5,50 €

BURRATA BUFFALO CHEESE SALAD (T)

OVEN BAKED TOMATO | NUTS | OLIVES
VINEGRET
9,90 €

WINE: HUGEL GENTIL 15cl

ALSACE FRANCE

6 €

CURED TROUT WITH 62°C EGG ON TOASTED OAT BREAD

PICKLE CUCUMBER REMULADE | FRESH
GREENS
8,50 €

WINE: HUGEL GENTIL 15cl

ALSACE FRANCE

6 €

BORŠ WITH PULLED DUCK CONFIT

(G) SOUR CREAM | GARLIC
7 €

CREAMY PASTA WITH PRAWNS

GARLIC | LEMON | SWEET-HOT CHILLI
11,50 €

ADD MORE PRAWNS 3 €

WINE: CHAPOUTIER MARIUS ROSE 15cl

GRENACHE, CINSAULT 2018 FRANCE

5,50 €

CREAMY CHICKEN PASTA

SUN-DRIED TOMATO | MUSHROOM
8,50 €

VEIN:

OLIVIER COSTE CARIGNAN NOIR 15cl

2018 LANGEUDOC FRANCE

6 €

SLIGHTLY SPICY RICE NOODLES WITH SMOKY OYSTER MUSHROOMS (V, G, L)

COCONUT MILK | YEAST | LEAK
SMOKY OYSTER MUSHROOM | KIMCHI
8,90 €

ADD EXTRAS: BURRATA BUFFALO 4 €

WINE: CHAPOUTIER MARIUS ROSE 15cl

GRENACHE, CINSAULT 2018 FRANCE

5,50 €

**MAIN COURSE – CHOOSE YOUR
FAVORITE SIDE DISH**

CHEF NEEDS 20 MINUTES TO
PREPARE

**PIKE PERCH FROM PEIPSI LAKE
FRIED IN BUTTER (G)**

PEAS WITH PERSILLADE HERB |
BEURRE BLANC SAUCE
12 €

WINE: HUGEL GENTIL 15cl
ALSACE PRANTSUSMAA
6 €

DUCK FILLET (G)
CHEFS CHOICE MEDIUM

ROASTED ONIONS WITH WILD
MUSHROOM | RED WINE SAUCE
15€

WINE: RESERVA DE PUBELO PAIS 15cl
2015 CHILI
6 €

**ROASTED CAULIFLOWER WITH
KOLOTSI FARM TRUFFLE CHEESE
(G, T)**

SUNROOT CHIPS | KIMCHI | CARROT AND
YEAST CREME
9,50 €

WINE: HUGEL GENTIL 15cl
ALSACE PRANTSUSMAA
6 €

SIDE DISHES A` 3 €

SMALL POTATOES WITH GARLIC (G, T)

PEAS WITH PERSILLADE HERB (G, T)

MINI BROCCOLI (G, T)

ADD SOME SPICE - KIMCHI 2 €

**OVEN BAKED SWEET POTATO “FRIES”
WITH CUCUMBER REMULADE(G, T)**
4 €

BURGER PULLED DUCK

BRIOCH BUN | SALAD | CHEDDAR |
SRIRACHA MAYO | TOMATO
8,50 €

**ADD: OVEN BAKED SWEET POTATO
“FRIES” WITH CUCUMBER REMULADE(G)**
4 €

BURGER ORGANIC BEEF

BRIOCH BUN | SALAD | CHEDDAR |
SRIRACHA MAYO | TOMATO
8,50 €

**ADD: OVEN BAKED SWEET POTATO
“FRIES” WITH CUCUMBER REMULADE(G)**
4 €

SWEETS FROM CHEF

WAITING TIME 20 MINUTES

WARM CHOCOLATE CAKE

VANILLA ICE CREAM | SALTED CARAMEL |
HAZELNUT PRALINE
6,50 €

WINE: “E. VILDE”TAWNI PORTO 6 cl
5 €

**RICOTTA PANCAKES WITH JAM
AND SOUR CREAM**

6,50 €

**WINE: APPLE DESSERT WINE
“PÖLTSAMAA KULDNE” WITH ICE 6cl**
4 €

V- VEGAN
T – VEGETARIAN
G – GLUTEN FREE
L – LACTOSE FREE

ASK ABOUT ALLERGENS FROM WAITRESS