

GourmetCoffee

KADRIORG

LIGHT DISHES

CHEESE PLATE

NUTS | JAM | BUCKWHEAT CHIPS

CHOOSE YOUR CHEESE:

ANDRE GOUDA CLASSIC 6,50 €

ANDRE GOUDA GRAND OLD 7,50 €

OVEN BAKED WHOLE CAMEMBERT 7,70 €

CAMEMBERT 4,50 €

MANCHEGO LAMB CHEESE 6,50 €

BURRATA BUFFALO CHEESE 6 €

SNACK PLATTER

AVOCADO CREAM | PROSCIUTTO |
MISO CUCUMBER | BUCKWHEAT CHIPS |
KARASK (ESTONIAN BREAD) AND SHRIMP
SALAD | PICKLED OR FERMENTED
VEGETABLE | OLIVES
19 €

ADD EXTRAS:

SLIGHTLY SALTED TROUT 3 €

FRIED PRAWNS 3 €

BURRATA BUFFALO SALAD

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

WINE: HUGEL GENTIL 15cl

ALSACE FRANCE

6 €

AVOCADO CREAM ON TOASTED

KARASK (T)

AVOCADO CREAM | 62° EGG | OVEN DRIED
TOMATO SPROUTS
7 €

ADD EXTRAS:

FRIED TIGER PRAWNS 3 €

FRIED MUSHROOMS 2,50 €

SLIGHTLY SALTED TROUT 3 €

WINE: ASIO OTUS 15cl

CHARDONNAY, SAUVIGNON BLANC / ITALY

5,50 €

SHRIMP SALAD ON TOASTED

KARASK

CUCUMBER | TROUT ROE

8,50 €

ADD EXTRAS:

SLIGHTLY SALTED TROUT 3 €

PICKLED EGG 1,50 €

WINE: CHAPOUTIER MARIUS ROSE 15cl

GRENACHE, CINSAULT 2018 FRANCE

5,50 €

POKE BOWL WITH PRAWNS OR

WITH SALTED TROUT

WAKAME | AVOCADO CREAM
RED CABBAGE | MISO CUCUMBER
REDDISH | MISO MAYO | RICE | SOY BEANS
11 €

ADD EXTRAS:

FRIED MUSHROOMS 2,50 €

WINE: CHAPOUTIER MARIUS ROSE 15cl

GRENACHE, CINSAULT 2018 FRANCE

5,50 €

POKE BOWL WITH TEMPEH (L,V,G)

AVOCADO CREAM | WAKAME | SOY
BEANS | RED CABBAGE | CUCUMBER |
REDDISH | RICE | MISO MAYO | KIMCHI
10 €

ADD EXTRAS:

FRIED MUSHROOMS 2,50 €

WINE: TORRE DE AZEVEDO 15cl

ALBARINO LOUREIRO 2018 VINHO VERDE
PORTUGAL

5 €

SOUPS

BORŠ WITH PULLED DUCK CONFIT

(G)

SOUR CREAM | GARLIC

7 €

RAMEN

PORK SIDE OR PRAWNS (L, G)

WAKAME | RICE NOODLES | CORN |
MUSHROOMS | PICKLED EGG | REDDISH
| GREEN ONION
10 €

RAMEN WITH TEMPEH (V, G, L)

WAKAME | RICE NOODLES | CORN |
MUSHROOMS | PICKLED EGG | REDDISH |
GREEN ONION
10 €

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

PREPARATION TIME 20 MINUTES

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

PEAS WITH PERSILLADE HERB |
BEURRE BLANC SAUCE
13 €

WINE: HUGEL GENTIL 15cl
ALSACE PRANTSUSMAA
6 €

DUCK FILLET (G) MEDIUM

ROASTED ONIONS WITH WILD
MUSHROOM - KIMCHI GEL
RED WINE SAUCE WITH ROWAN BERRYS
15€

WINE:
OLIVIER COSTE CARIGNAN NOIR 15cl
2018 LANGEUDOC FRANCE
6 €

**PORK SIDE WITH APPLE AND
SAGE SAUCE (G)**

ROASTED CARROTS AND HIPI YEAST
CARROT CREAM
14€

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

**BURGER
ORGANIC BEEF OR PULLED DUCK**

BRIOCH BUN | COLESLAW SALAD |
CHEDDAR | SRIRACHA MAYO | TOMATO
8,90 €

SIDE DISHES A` 3 €

SMALL POTATOES WITH GARLIC (G)

MISO CUCUMBERS (G, L)

**ROASTED CARROTS AND HIPI YEAST
CARROT CREAM**

**ROASTED ONIONS WITH WILD
MUSHROOM- KIMCHI GEL (G)**

PEAS WITH PERSILLADE HERB (G)

**OVEN BAKED SWEET POTATO “FRIES”
WITH MISO MAYO (G, L)**
4,50 €

ADD SOME SPICE - KIMCHI 2 €

PASTA

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)**

COCONUT MILK | LEAK | YEAST
SMOKY OYSTER MUSHROOM | KIMCHI
8,50 €

ADD EXTRAS: BURRATA BUFFALO 4 €

WINE: CHAPOUTIER MARIUS ROSE 15cl
GRENACHE, CINSAULT 2018 FRANCE
5,50 €

SWEETS FROM CHEF

WAITING TIME 20 MINUTES

APPLE CRUMBLE

VANILLA ICE CREAM | HIBISCUS-SALT
CARAMEL
6,50 €

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

**RICOTTA PANNAKES WITH JAM
AND SOUR CREAM**

6,50 €

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

ASK ABOUT ALLERGENS FROM WAITRESS