

# 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 €**

ASK ABOUT ADDITIONAL CHEESE  
SELECTION OPTIONS

### SNACK PLATTER

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

### BURRATA BUFFALO CHEESE 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:**

SHRIMP SALAD 3 €

FRIED TIGER PRAWNS 3 €

FRIED MUSHROOMS 2,50 €

SLIGHTLY SMOKED TROUT 3,50 €

**WINE: ASIO OTUS 15cl**

CHARDONNAY, SAUVIGNON BLANC / ITAALIA  
5,50 €

### SHRIMP SALAD ON TOASTED KARASK

CUCUMBER | TROUT ROE  
8,50 €

**ADD EXTRAS:**

SLIGHTLY SMOKED TROUT 3,50 €

PICKLED EGG 1,50 €

**WINE: CHAPOUTIER MARIUS ROSE 15cl**

GRENACHE, CINSAULT 2018 FRANCE  
5,50 €

### POKE BOWL WITH PRAWNS OR WITH SMOKED TROUT

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

**ADD EXTRAS:**

FRIED MUSHROOMS 2,50 €

FRIED GOAT CHEESE 3 €

**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:**

EXTRA TEMPEH 2,50 €

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 RIBS 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**

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 €

**LAMB NECK (G, L)**

CHEFS CHOICE MEDIUM RARE

ROASTED ONIONS WITH WILD  
MUSHROOM - KIMCHI GEL |  
RED WINE SAUCE WITH CRANBERRYS  
15€

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

**PORK RIBS SLOWLY COOKED IN  
SESAME AND BLACKCURRANT  
SAUCE**

SMOKY CARROTS AND HIPI YEAST  
CARROT CREAM WITH BUCKWHEAT  
14€

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

**BURGER  
ORGANIC BEEF OR PULLED DUCK**

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

**SIDE DISHES A` 3 €**

**SMALL POTATOES WITH GARLIC (G)**

**MISO CUCUMBERS (G, L)**

**SMOKY CARROTS AND HIPI YEAST  
CARROT CREAM WITH BUCKWHEAT**

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

**PEAS WITH PERSILLADE HERB (G)**

**OVEN BAKED SWEET POTATO “FRIES”  
WITH MISO MAYO (G)**  
6 €

**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 €

**WINE: HUGEL GENTIL 15cl**  
ALSACE PRANTSUSMAA  
6 €

**SWEETS FROM CHEF**

WAITING TIME 20 MINUTES

**OLD SCHOOL APPLE PIE**

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

**WINE: “E. VILDE”TAWNI PORTO 6 cl**  
5 €

**ELDERFLOWER AND SKYR**

FERMENTED BIRCH TREE JUICE  
MERINQUE | FERMENTED GREEN  
GOOSEBERRY AND CYDONIA  
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

