

GourmetCoffee

KADRIORG

LIGHT DISHES

CHEESE PLATTER

ANDRE FARM GRAND OLD CHEESE |
CAMEMBERT | FIGS | STRAWBERRIES |
ALMONDS IN CHOCOLATE | HONEY WITH
COFFEE GROUND | HANDMADE GRISSINIS
14 €

PROSCIUTTO- PRAWN PLATTER

MELON | FIGS | PROSCIUTTO | PRAWNS |
HANDMADE GRISSINI
14 €

ASPARAGUS WITH SHRIMP SALAD

HANDMADE BRIOCH | TROUT ROE
8,50 €

ADD SLIGHTLY SALTED TROUT 2,50 €

WINE: STEININGER GRÜNER VELTLINER DAC 15cl
2019 KAMPTAL AUSTRIA
5,50 €

GRILLED GOAT CHEESE SALAD (T, G)

RUCOLA | SPINACH | FIGS
SEEDS | MELON | RASPBERRY VINEGRET
8 €

WINE: MANNARA PINOT GRIGIO 15cl
2019 SICILY ITALY
5,50 €

AVOCADO CREAM ON TOAST (T)

AVOCADO CREAM | 62° EGG | OVEN DRIED TOMATO
SPROUTS
6,50 €

ADD SHRIMP SALAD 3 €
ADD FRIED TIGER PRAWNS 3 €
ADD FRIED GOAT CHEESE 3 €
ADD FRIED MUSHROOMS 2,50 €
ADD SALTED TROUT 2,50 €

WINE: TORRE DE AZEVEDO 15cl
ALBARINO LOUREIRO 2018 VINHO VERDE PORTUGAL
5 €

SHRIMP SALAD OPEN FACE SANDWICH ON LAPLAND BREAD

7,50 €

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

POKE BOWL WITH PRAWNS OR WITH SALTED TROUT

WAKAME | CHICKPEA | AVOCADO CREAM
RED CABBAGE | CUCUMBER | REDDISH | SPINACH
QUAIL EGG | QUINOA | SRIRACHA MAYO
10,90 €

ADD MORE PRAWNS 3 €

ADD MORE SALTED TROUT 2,50 €

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

POKE BOWL VEGETARIAN (L, V, G)

AVOCADO CREAM | WAKAME | SOY BEANS | RED
CABBAGE | CUCUMBER | REDDISH | SPINACH |
QUINOA | KIMCHI | CASHEW NUT SAUCE
8,50 €

ADD FRIED CHEESE 2,50 €

ADD FRIED GOAT CHEESE 3 €

ADD FRIED MUSHROOM 2,50 €

WINE: TORRE DE AZEVEDO 15cl
ALBARINO LOUREIRO 2018 VINHO VERDE PORTUGAL
5 €

CLUB SANDWICH

WHOLE GRAIN TOAST | FRIED EGG | BACON
PULLED DUCK CONFIT | SRIRACHA MAYO
8,50 €

ADD SWEET POTATO FRIES 4 €

ADD AVOCADO CREAM 1,90 €

WINE: LA CHASSE COTES DU RHONE ROUGE 15cl
GRENACHE, SYRAH 2017 FRANCE
5 €

BORŠ WITH PULLED DUCK CONFIT (G)

SOUR CREAM | GARLIC
6,50 €

TOM KHA SOUP WITH PRAWNS (G, L)

WE CAN ALSO MAKE IT VEGAN
6,50 €

MAIN COURSE – PLEASE CHOOSE YOUR SIDE DISH

CHEF NEEDS 20 MINUTES TO PREPARE

PIKE PERCH FROM PEIPSI LAKE FRIED IN BUTTER (G)

GRATINATED CAULIFLOWER | BEURRE BLANC
9,50 €

WINE: IPRANDI SOAVE DOC 15cl
GARGANEGA TREBBIANO 2019 VERONA ITALY
5 €

ORGANIC BEEF STEAK (G)

CHEF'S CHOICE IS MEDIUM

PICKLED ONION | GRILLED TOMATO | CREAMY
WHISKY SAUCE WITH PEPPER
13 €

WINE: TORRES ALTOS IBERICOS CRIANZA 18,7cl
TEMPRANILLO RIOJA HISPAANIA
6 €

DUCK FILLET (G)

MINI BROCCOLI | RED WINE SAUCE
11 €

WINE: LEYDA LAS BRISAS PINOT NOIR
2017 CHILI 15cl
6 €

SIDE DISHES a` 3 €

BOILED FRESH POTATO WITH BUTTER AND DILL (G)

ASPARGUS (G)

GRATINATED CAULIFLOWER (G)

MINI BROCCOLI (G)

SWEET POTATO "FRIES" – OVEN BAKED (G) 4 €

PASTA

CREAMY PASTA WITH PRAWNS

GARLIC | LEMON | SWEET-HOT CHILLI
10,90 €

ADD MORE PRAWNS 3 €

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

CREAMY CHICKEN PASTA

SUN- DRIED TOMATO | MUSHROOM
8,50 €

WINE: IPRANDI SOAVE DOC 15cl
GARGANEGA TREBBIANO 2019 VERONA ITALY
5 €

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

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

WINE: MANNARA PINOT GRIGIO 15cl
2019 SICILY ITALY
5,50 €

SWEETS FROM CHEF

WAITING TIME 20 MINUTES

WARM CHOCOLATE CAKE

RASPBERRY- LIME SAUCE | ALMOND PRALINE |
VANILLA | CE CREAM
6 €

COFFEE: V60 KENYA KIRIMIRI PEABERRY
4,50 €

"E.VILDE PORT WINE" TAWNI PORTO RESERVA 6cl
5 €

RICOTTA PANCAKES (SÕRNIKUD)

BLACK CURRANT | STRAWBERRY JAM
6,50 €

COFFEE: V60 COLOMBIA INGA APONTE
4 €

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