

GourmetCoffee

K A D R I O R G

LIGHT DISHES

CHEESE & TAPAS

ESTONIAN HANDCRAFT CHEESES | MUSHROOMS
LECHO | HUMMUS | PROCIUTTO | SALTED TROUT
BRIOCH | HOUSE RYE BREAD

19 €

CHICKEN LIVER PATÉ

CRANBERRY JAM | BRIOCH | PICKLES | ESTONIAN
WILD MUSHROOM SALAD

8 €

WINE: LEYDA LAS BRISAS PINOT NOIR 15cl

2017 CHILI

6 €

SLIGHTLY SALTED TROUT SANDWICH

HORSERADISH CREAM | QUAIL EGG | ONION CHIPS
AVOCADO CREAM | HOUSE DARK RYE BREAD

8,90 €

WINE: COSTEGGIOLA SOAVE 15cl

CHARDONNAY, GARGANEGA 2017 ITALY

5,5 €

GRILLED GOAT CHEESE SALAD (T, G)

RUCOLA | SPINACH | PEARS | WALNUT | RHUBARB
VINEGRET

7,50 €

WINE: IL PAPAVERO PINOT GRIGIO 2018 ITALY 15cl

5 €

AVOCADO TOAST ON BRIOCH (T)

AVOCADO CREAM | 62° EGG | OVEN DRIED TOMATO
SPROUTS

6 €

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 €

POKE BOWL WITH PRAWNS OR WITH SALTED TROUT

WAKAME | CHICKPEA | AVOCADO CREAM | CARROT
SPINACH | QUINOA & BULGUR | SRIRACHA MAYO

10 €

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)

AVOCADO CREAM | WAKAME | SOY BEANS | RED
CABBAGE | CARROT | SPINACH | QUINOA & BULGUR
KIMCHI | CASHEW NUT SAUCE

7,70 €

ADD FRIED CHEESE 2,50 €

ADD FRIED GOAT CHEESE 3 €

ADD FRIED MUSHROOMS 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 €

ADD SWEET POTATOE FRIES 4 €

WINE: TORRES ALTOS IBERICOS CRIANZA 18,7cl

TEMPRANILLO RIOJA SPAIN

6 €

BORŠ WITH PULLED DUCK CONFIT

SOUR CREAM | GARLIC

6 €

PASTA

CREAMY PASTA WITH PRAWNS

GARLIC | LEMON | SWEET-HOT CHILLI

9,90 €

ADD MORE PRAWNS

3 €

WINE: CHAPOUTIER MARIUS ROSE 15cl

GRENACHE, CINSAULT 2018 FRANCE

5 €

CREAMY CHICKEN PASTA

SUNDRIED TOMATO | MUSHROOMS

7,50 €

WINE: COSTEGGIOLA SOAVE 15cl

CHARDONNAY, GARGANEGA 2017 ITALY

5,50 €

V- VEGAN

T - VEGETARIAN

G - GLUTEN FREE

L - LACTOSE FREE

ASK ABOUT ALLERGENS FROM WAITER

GourmetCoffee

KADRIORG

MAIN COURSE – PLEASE CHOOSE YOUR SIDE DISH

WAITING TIME 20 MINUTES

PAJU FARM'S TENDERLOIN PORK ROLL

ROASTED CABBAGE | MUSTARD-APPLE SAUCE
8 €

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

BUTTER FRIED PIKE PERCH

GRATINATED CAULIFLOWER | BEURRE BLANC
8 €

WINE: COSTEGGIOLA SOAVE
CHARDONNAY, GARGANEGA 2017 ITALY 15cl
5,50 €

ORGANIC BEEF SCHNITZEL

PICKLED ONION | GRILLED TOMATO | KAPPAR-
PARSLEY BUTTER
11 €

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

DUCK FILLET

MINI BROCCOLI | RED WINE SAUCE
9,50 €

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

CABBAGE TRIO (V)

YEAST | CASHEW NUT SAUCE
8 €

WINE: IL PAPAVERO PINOT GRIGIO 2018 ITALY 15cl
5 €

SIDE DISHES a` 3 €

BOILED FRESH POTATOES WITH BUTTER AND DILL

GRILLED VEGETABLE SALAD

GRATINATED CAULIFLOWER

MINI BROCCOLI

SWEET POTATO FRIES 4 €

SWEETS FROM CHEF

WAITING TIME 20 MINUTES

WARM CHOCOLATE CAKE

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

COFFEE: V60 KENYA KIRIMIRI PEABERRY
4,50 €

RICOTTA PANCAKES (SÖRNIKUD)

BLACK CURRANT | STRAWBERRY JAM
6 €

COFFEE: V60 COLOMBIA INGA APONTE
4 €

FOR CHILDREN ☺

LITTLE CHICKEN PASTA

PULLED CHICKEN | CREAM | CHEESE
4,50 €

SWEET POTATO FRIES

TOMATO | CUCUMBER | TAR-TAR KASTE
4,50 €

ICE CREAM 3 BALLS

4 €

V- VEGAN
T – VEGETARIAN

G – GLUTEN FREE
L – LACTOSE FREE

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