

GourmetCoffee

K A D R I O R G

CHEESE PLATES:

OVEN BAKED CAMEMBERT 13 €
CRANBERRY JAM, FIG, CRACKER

ANDRE FARM GOUDA (EST) 8,50€
CLOUDBERRY JAM, FIG, CRACKER

KOLOTSI TRUFFLE CHEESE (EST) 10€
CLOUDBERRY JAM, FIG, CRACKER

BRUSCHETTAS 2psc 9,60 €

TROUT TARTAR, HORSERADISH CREAM (LF)

GOAT CHEESE, FIG, BALSAMICO

PROSCIUTTO HAM, FIG, CLOUDBERRY JAM (LF)

BEEF TARTAR (LF)

QUAIL EGG, CAPERS, RICE PAPER
PICKLED MUSHROOMS AND CUCUMBERS,
SPICY TOMATO SAUCE, ONIONS
16,50 €

ADD FRENCH FRIES, TRUFFLE MAYO, KETCHUP
6,50 €

WINE: CONDOMINO RIBERA DEL DUERO 15cl
PAIS 2019 SPAIN 8,50 €

PULLED BBQ PORK OPEN FACE SANDWICH (LV)

GARLIC AIOLI, PEARL ONION, ROASTED
BELL PEPPER
12 €

WINE: BIO OLIVIER COSTE ORANGE STAR 15cl
FRANCE 8,50 €

SHRIMP SALAD ON TOAST

QUAIL EGG, MAYO, CUCUMBER, GARLIC
15 €

WINE: GRANBAZAN CONTRAPUNTO ALBARINO
15cl RIAS BAIXAS SPAIN 9 €

TROUT ROE ON POTATOE CAKE

SMOKY SOUR CREAM, ONION, CHIVES
14 €

WINE: NOS RACINES SAUVIGNON BLANC 15cl
FRANCE 8 €

PAN FRIED TIGER PRAWNS IN TOM KHA SAUCE

11 €

WINE: LA SMILLA GAVI CORTESE ITALY 15cl
9 €

GOAT CHEESE SALAD (GF, V)

HOUSE RYE BREAD, SALAD, BEETROOT,
PICKLED PUMPKIN, FIGS, CRANBERRY,
HAZELNUT PRALINE, BALSAMICO
15 €

WINE: GRANBAZAN CONTRAPUNTO ALBARINO
15cl RIAS BAIXAS SPAIN 9 €

HOUSE CAESAR SALAD (LF)

ROME SALAD, CHERRY TOMATO,
CUCUMBER, RED ONION, FORTE CHEESE,
CAESAR SAUCE, GRILLED CIABATTA

CRISPY CHICKEN 15 €

PAN FRIED TIGER PRAWNS 16 €

CHICKEN AND TIGER PRAWNS 19,50 €

WINE: ADELE I SCHLOSS BOCKFLIESS 15cl
GRÜNER VELTLINER, CHARDONNAY / AUSTRIA
7,50 €

CURED TROUT SALAD (G)

GRILLED POTATOES, QUAIL EGG,
CUCUMBER WITH DILL, PICKLED GINGER,
WAKAME, HORSERADISH SAUCE WITH
CHIVES
14,50 €

ADD FRIED PRAWNS 4,80 €

WINE: DESOM RIESLING 15cl
LUXEMBOURG 8,50 €

CREAMY LOBSTER SOUP

SHRIMPS, TARRAGON OIL, GREEN HERBS,
TOASTED OAT BREAD
13,50 €

WINE: PROSECCO BRILLA DOC EXTRA DRY 15cl
8 €

RAMEN (LF,GF)

SOYA EGG, NORI, RICE NOODLES,
MUSHROOMS, SILANDRO, CHILLI, GINGER,
GARLIC

TIGER PRAWNS 16 €

PULLED PORK 13 €

MUSHROOM 12 €

BORŠ WITH DUCK CONFIT (GF)

SOUR CREAM, GARLIC
9,50 €

ASK MORE ALLERGENS INFO FROM WAITER
VG – VEGAN; V – VEGETARIAN; GF – GLUTEN
FREE; LF – LACTOSE FREE

CREAMY CHICKEN PASTA (LF)
SUNDRIED TOMATOES, GARLIC, FORTE
CHEESE, RUCCOLA
13 €

ASK GLUTEN FREE RICE NOODLES 1 €

WINE: NOS RACINES SAUVIGNON BLANC 15cl
FRANCE 8 €

CREAMY TIGERPRAWN PASTA (LF)
GARLIC, SWEET CHILI, CREAM
15 €

ASK GLUTEN FREE RICE NOODLES 1 €
ADD MORE PRAWNS 4,80 €

WINE: NOS RACINES SAUVIGNON BLANC 15cl
FRANCE 8 €

**RAMSON RISOTTO WITH
TIGER PRAWNS (GF)**

19 €
ONION, GARLIC, CELERY, FORTE CHEESE

WINE: BIO OLIVIER COSTE ORANGE STAR 15cl
FRANCE 8,50 €

**TRUFFLE RISOTTO WITH
MUSHROOMS (GF, V)**

ONION, GARLIC, CELERY, FORTE CHEESE,
OYSTER MUSHROOM, CHAMPIGNONS
17 €

WINE: LA SMILLA GAVI, ITALY 15cl 9 €

PIKE PERCH (GF, LF)

PEAS WITH PERSILLADE HERB, BUTTER
SAUCE, GARLIC POTATOES
23 €

ADD: PAN FRIED TIGER PRAWNS 4,80 €

WINE: DESOM RIESLING PREMIER CRU 15cl
LUXEMBOURG
8,50 €

**SLOWLY COOKED BEEF CHEEK
(GF)**

RED WINE SAUCE, MASHED POTATOES,
ROASTED ONIONS, PLUMS
23€

WINE: RODELIA PRIMITIVO 15cl ITALY 9 €

DUCK FILLET (MEDIUM, GF)

GREEN ASPARAGUS, SUNROOT CHIPS,
ONION- PARSNIP PURE,
RED WINE-BLACKCURRANT SAUCE
23€

WINE: SCHLOSS BOCKFLIESS ADELE III 15cl
PINOT NOIR, ZWEIGELT 2023 AUSTRIA
8,50 €

**CAULIFLOWER WITH TRUFFLE
CHEESE (GF, V)**

SUNROOT CHIPS, KIMCHI,
CARROT-HIPPIE YEAST PUREE
19 €

ASK VEGAN AND LACTOSE FREE OPTION

WINE: OLIVIER COSTE ORANGE, BIO 15cl
FRANCE 8,50 €

ORGANIC BEEF BURGER

BRIOCHE, COLE SLAW SALAD,
MUSTARD-PICKLE SALAD, CHEDDAR
16 €

ASK BURGER ON RYE BREAD OR „NAKED“

ADD FRIED BACON 3 €

**ORGANIC BEEF BURGER WITH FRENCH FRIES,
TRUFFLE MAYO AND KETCHUP 19,50 €**

BEER: PÖHJALA KOSMOS NE IPA 5,5% 44cl
7.50 €

SIDE DISHES

GREEN ASPARGUS 5 €

PEAS WITH PERSILLADE HERB 3,50 €

ONION- PARSNIP PURE 4 €

POTATOES WITH LITTLE GARLIC 4 €

MASHED POTATOES 4 €

FRENCH FRIES WITH TRUFFLE MAYO AND
KETCHUP 6,50 €

DESSERTS FROM CHEF

ETON MESS (GF)

LIME-MASCARPONE-WHIPPED CREAM,
MANGO PUREE, BERRIES
8,50 €

WINE: PINEAU DES CHARENTES BLANC 6cl
6 €

WARM CHOCOLATE CAKE (20 MIN)

ICE CREAM, RASPBERRY SAUCE,
HAZELNUT PRALINE
8,50 €

PORTO CRUZ LATE BOTTLED VINTAGE 6cl
7 €

**PANNA COTTA WITH SEA-
BUCKTHORNS (GF, LF)**

7,50 €

MAXIM TRIJOL ORANGE LIQUER 4cl 6,50 €