

GourmetCoffee

KADRIORG

CHEESE AND MEAT PLATE

SHARE WITH 2-4 FRIENDS
ESTONIAN CHEESES | CURED TROUT
PROSCIUTTO | BUCKWHEAT CHIPS
MOZZARELLA
21 €

MUSSELS IN CREAMY WINE SAUCE

14,50 €

IT IS JUST WONDERFUL WITH:
CAVA CODORNIU BRUT 20cl
7 €

VITELLO TONNATO (L, G)

ORGANIC LIIVIMAA BEEF TONGUE
TUNA SAUCE | SUNDRIED TOMATO |
CAPERS
12 €

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

SCALLOPS WITH WINE-TARRAGON-TOMATO SAUCE (G)

14 €

WINE: DESOM RIESLING LUXEMBOURG 15cl
8,50 €

BRUSCHETTAS

CURED TROUT TARTAR 3 pcs 9 €

MOZZARELLA-PESTO-TOMATO 3 pcs 9 €

TROUT ROE ON POTATOE CAKE

SOUR CREAM | RED ONION
12,50 €

WINE: DESOM RIESLING 15cl LUXEMBOURG
8,50 €

SHRIMP SALAD ON TOAST

QUAIL EGG | MAYO | CUCUMBER | GARLIC
13,50 €

ADD EXTRA CURED TROUT 4,50 €

WINE: BODEGAS MUGA ROSE 15cl SPAIN
8 €

GOAT CHEESE SALAD (G)

CELERIAC ROOT AND BEETROOT
CARPACCIO | NUTS | GREEN SALAD
POMEGRANATES SAUCE
13 €

WINE: IPRANDI CHARDONNAY 15cl ITALY
7,50 €

CURED TROUT SALAD (G)

GRILLED POTATOES | QUAIL EGG |
CUCUMBER WITH DILL | OVEN BAKED
TOMATO | HORSERADISH SAUCE
13,50 €

ADD FRIED PRAWNS 4,80 €

WINE: DESOM RIESLING LUXEMBOURG 15cl
8,50 €

RICE NOODLES WITH OYSTER MUSHROOMS (V, L, G)

COCONUT CREAM | KIMCHI | HIPPIE YEAST
13,50 €

ADD GRILLED GOAT CHEESE 4,50 €
ADD FRIED TIGER PRAWNS 4,80 €

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

CREAMY PASTA WITH CHICKEN (L)

BASIL PESTO | SUNDRIED TOMATOES
GARLIC
12 €

ASK GLUTEN FREE RICE NOODLES 1 €

WINE: IPRANDI CHARDONNAY 15cl ITALY
7,50 €

CREAMY PASTA WITH PRAWNS (L)

LACTOSE FREE CREAM |
GARLIC AND SWEET HOT CHILLI
15 €

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

WINE: MUGA ROSE 15cl SPAIN
8 €

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

FOR MORE INFO ON ALLERGENS PLEASE ASK
YOUR WAITRESS

SOUPS

TOM KHA SOUP VEGAN (V, L, G)
CHILLI | RICE NOODLES | MUSHROOMS
8,50 €

**TOM KHA SOUP WITH TIGER
PRAWNS (L, G)**
CHILLI | RICE NOODLES | MUSHROOMS
13 €

BORŠ WITH DUCK CONFIT (G)
SOUR CREAM | GARLIC
9,50 €

MAIN COURSE

20 MINUTES

DUCK FILLET (G)
CHEFS CHOICE MEDIUM

CELERIAC ROOT-APPLE CREAM
RED WINE-BLACKCURRANT SAUCE
ONION JAM
23€

WINE: ZWEIGELT ELEGANT AUSTRIA 15cl
8,50 €

STEAK (G)
CHEFS CHOICE MEDIUM

WHISKY -PEPPER SAUCE AND GRILLED
VEGETABLES
28€

WINE: NEMM ROSSO VENETO ITALY 15 cl
9,50 €

**PIKE PERCH FROM PEIPSI LAKE
FRIED IN BUTTER (G, L)**
CAULIFLOWER | PICKLED FENNEL |
BEURRE BLANC SAUCE
17 €

WINE: DESOM RIESLING 15cl LUXEMBOURG
8,50 €

**CAULIFLOWER WITH KOLOTSI
FARM TRUFFLE CHEESE (G, T)**
SUNROOT CHIPS | KIMCHI |
CARROT AND HIPPIE YEAST PUREE
17 €

ASK VEGAN AND LACTOSE FREE OPTION

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

BURGER PULLED DUCK
BRIOCHE BUN | SALAD | CHEDDAR |
SRIRACHA MAYO | TOMATO |
PICKLED ONION | CUCUMBER WITH DILL
14 €

ASK BURGER ON RYE BREAD OR „NAKED“

ADD: OVEN BAKED SWEET POTATO
“FRIES” WITH CUCUMBER REMULADE(G)
5 €

ADD: SMALL GREEN SALAD 4,50 €

SIDE DISHES

SMALL GREEN SALAD 4,50 €

BUTTER FRIED CAULIFLOWER 3,50 €

GRILLED VEGETABLES 3,50 €

CELERIAC ROOT-APPLE CREAM 3,50 €

OVEN BAKED SWEET POTATO “FRIES”
5 €

ADD SOME SPICE - KIMCHI 3,50 €

SWEETS FROM CHEF

WAITING TIME 20 MINUTES

WARM CHOCOLATE CAKE
VANILLA ICE CREAM | BERRY SAUCE |
HAZELNUT PRALINE
8 €

WINE: PORTO CRUZ LB VINTAGE 6cl
6 €

**ETON MESS ELIC BROKEN
PAVLOVA (G)**
MASCARPONE CREAM | BERRIES |
MANGO PUREE
8,50 €

WINE: PINEAU DES CHARENTES BLANC 6cl
6 €

**CREME BRULEE WITH COINTREAU
AND BERRIES (G)**
7,50 €

WINE: “PÖLTSAMAA KULDNE” APPLE WINE 6cl
5 €