

# GourmetCoffee

KADRIORG

## CHEESE AND MEAT PLATE

SHARE WITH 2-4 FRIENDS  
ESTONIAN CHEESE | PICKLED CUCUMBER  
PROSCIUTTO | TOASTED OAT BREAD  
TRUFFLE SALAMI | EGGPLANT CREAM  
24 €

## BABA GANOUS

EGGPLANT DIP WITH VEGETABLES  
8,50 €

## MUSSELS IN CREAMY WHITE WINE SAUCE

16 €

ADD FRENCH FRIES WITH TRUFFLE MAYO  
6,50 €

WINE: PROSECCO BRILLA DOC EXTRA DRY 15cl  
8 €

## ORGANIC BEEF TARTAR (ASK LF VERSION)

TOASTED OAT BREAD | QUAIL EGG  
PICKLED MUSHROOMS AND CUCUMBERS |  
CAPERS | SPICY TOMATO SAUCE | ONIONS  
16 €

ADD FRENCH FRIES WITH TRUFFLE MAYO  
6,50 €

WINE: BISCARDO NEROPASSO ROSSO 15cl  
VENETO ITALY  
8,50 €

## TROUT ROE ON POTATOE CAKE

SMOKY SOUR CREAM | RED ONION  
13 €

WINE: DESOM RIESLING 15cl LUXEMBOURG  
8,50 €

## SHRIMP SALAD ON TOAST

QUAIL EGG | CUCUMBER | GARLIC  
14 €

ADD CURED TROUT 4,50 €

WINE: MOONLIGHT & ROSES ROSE 15cl FRANCE  
8,50 €

## GOAT CHEESE SALAD (G)

CIABATTA | RUCCOLA |  
BEETROOT „CARPACCIO“  
ONION JAM | PICKLED PUMPKIN |  
PINE SEEDS | BALSAMICO  
14 €

WINE: MOONLIGHT & ROSES ROSE 15cl FRANCE  
8,50 €

## HOUSE CAESAR SALAD

CRISPY CHICKEN 14 €

PAN FRIED TIGER PRAWNS 16 €

CRISPY CHICKEN AND TIGER PRAWNS 19 €

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  
14 €

ADD FRIED PRAWNS 4,80 €

WINE: DESOM RIESLING 15cl LUXEMBOURG  
8,50 €

## OVEN BAKED FENNEL WITH ONION-BEAN CREAM (GF, V)

RUCOLA | HAZELNUT PRALINE  
15 €

ADD POTATOES WITH GARLIC 3,50 €

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

## SOUPS

### CREAMY LOBSTER SOUP WITH SHRIMPS, TOASTED OAT BREAD

13,50 €

WINE: PROSECCO BRILLA DOC EXTRA DRY 15cl  
8 €

### TOM KHA SOUP

CHILLI | RICE NOODLES | MUSHROOMS |  
SILANDRO

VEGAN (VG, LF, GF) 9,50 €

TIGER PRAWNS (LF, GF) 14 €

### BORŠ WITH DUCK CONFIT (GF)

SOUR CREAM | GARLIC  
9,50 €

## PASTAS

ASK GLUTEN FREE RICE NOODLES 1 €

### RICE NOODLES WITH SMOKY OYSTER MUSHROOMS (VG, LF, GF)

COCONUT CREAM | HOUSE KIMCHI |  
HIPPIE YEAST

14,50 €

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

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

### CREAMY CHICKEN PASTA (LF)

BACON | SUNDRIED TOMATOES  
13 €

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

### CREAMY PRAWN PASTA (LF)

CREAM | GARLIC AND SWEET HOT CHILLI  
15 €

ADD MORE PRAWNS 4,80 €

WINE: NOS RACINES SAUVIGNON BLANC 15cl  
FRANCE  
8 €

## MAIN COURSE

### DUCK FILLET (MEDIUM, GF)

SWEET-SPICY RED CABBAGE  
SWEET POTATOE- ONION CREAM  
RED WINE-BLACKCURRANT SAUCE  
23€

WINE: CONDOMINO RIBERA DEL DUERO 15cl  
8 €

### ESTONIAN ORGANIC LAMB STEW

TOMATO- RED WINE SAUCE |  
KALE CABBAGE  
PARSNIP AND CARROT | POTATO MASH

WINE: BISCARDO NEROPASSO ROSSO 15cl  
VENETO ITALY  
8,50 €

### ESTONIAN TROUT (GF, LF)

BIMI | BELUGA LENTILS | BEURRE BLANC  
23 €

PAN FRIED TIGER PRAWNS 4,80 €

WINE: DESOM RIESLING 15cl LUXEMBOURG  
8,50 €

### CABBAGE STEAK (GF)

SALSA ROMESCO | TRUFFLE CHEESE |  
HOUSE KIMCHI  
18 €

ASK VEGAN AND LACTOSE FREE OPTION

WINE: NOS RACINES SAUVIGNON BLANC 15cl  
FRANCE  
8 €

### CRISPY CHICKEN BURGER

BRIOCHE BUN | SALAD | CHEDDAR |  
TOMATO | PICKLED ONION | CUCUMBER  
SRIRACHA MAYO  
15 €

ASK BURGER ON RYE BREAD OR „NAKED“

POTATOES WITH LITTLE GARLIC 3,50 €

FRENCH FRIES WITH TRUFFLE MAYO 6,50 €

## SIDE DISHES

BELUGA BLACK LENTILS 3,50 €

SWEET-SPICY RED CABBAGE 3,50 €

SWEET POTATOE PURE 3,50 €

POTATOES WITH LITTLE GARLIC 3,50 €

MASHED POTATOES 3,50 €

BIMI (MINI BROCCOLI) 3.50 €

FRENCH FRIES WITH TRUFFLE MAYO 6,50 €

## DESSERTS

### ETON MESS (PAVLOVA, GF)

MASCARPONE CREAM | BERRIES |  
MANGO PUREE  
8,50 €

WINE: PINEAU DES CHARENTES BLANC 6cl  
6 €

### APPLE CRUMBLE

CARAMEL SAUCE | ICE CREAM  
8 €

CALVADOS CHATEAU DU BREUIL FINE 4cl  
6 €

### WARM CHOCOLATE CAKE (20 MIN )

ICE CREAM | BERRY SAUCE | HAZELNUT  
PRALINE  
8,50 €

WINE: PORTO CRUZ LATE BOTTLED VINTAGE  
6 €

VG – VEGAN      V – VEGETARIAN  
GF – GLUTEN FREE      LF – LACTOSE FREE  
FOR MORE INFO ON ALLERGENS PLEASE ASK  
YOUR WAITRESS