



# - Menu -

## A' LA CARTÉ

### APPETIZERS

CAULIFLOWER	18.00€
cauliflower velouté, chorizo oil, dry cauliflower, cocoa	
BLACK SALSIFY AND ACERIN BALLS	19.00€
Roasted black salsify, acerin balls, whitefish roe, quail egg, Hollandaise, bread muesli	
PATÉ	19.00€
Chicken liver paté, Põltsamaa wine jelly, crumble	
BEEF TARTAR	22.00€
Asparagus Bearnaise, egg, pearl barley popcorn, tarragon snow, tomato consomme	

### MAIN COURSES

SCALLOPS OF CHICKEN	28.00€
Basil risotto, tomato velouté, Parmesan crisp	
PIKE PERCH	32.00€
Potato cream, mushroom, flowers, butter sauce, green peas	
CHOUROUTE ROYAL A' LA BORDOO	32.00€
Duck confit, pork belly, pork fillet, pearl onion, potato, fondant, sauerkraut jus	
BEEF	34.00€
Beef fillet, veal cheek, foie gras, vanilla potato, apple cream	

### DESSERTS

FROMAGE BLANC	14.00€
Goat's cheese cream, basil oil, balsamico, cedar pine seeds	
FONDANT	14.00€
Bitter fondant with wild cherry syrup and ice cream	
SAFFRON-YOGHURT	14.00€
Panna cotta	
LEMON TART ALASKA	14.00€
Lemon tart, passionfruit parfait, meringue, ice cream	

# — Surprise menus —

## MENU VOYAGE

### 4 COURSE MENU

Amuse Bouche

—

First course

—

Second course

—

Main course

—

Dessert

**Menu price: 55.00€**

*Matching wines 48.00€*

### 5 COURSE MENU

Amuse Bouche

—

First course

—

Second course

—

Main course

—

Cheese course

—

Dessert

**Menu price: 65.00€**

*Matching wines 58.00€*

### AMUSE BOUCHE

CHEESE CRISP, crunchy cheese chip

PUMPKIN CAPPUCINO, goat's cheese foam, roasted seeds dust

SALMON „CORNETS”, salmon tartar, horseradish

BEEF CIGARS, sketsh-up, edible ash

MARINATED VEGETABLES, vegetable raviolis, apple - Mattjes, beetroot - goat's cheese, carrot



Surprise menus are compiled daily by our Executive Chef.  
With every surprise menu we offer a selection of Amuse Bouche's.

*Chef Tõnis Siigur*

BON APPÉTIT