

APPETIZERS

HOMEMADE RYE BREAD, BUTTER WITH SMOKED SALT

1.50€

SUMMER GREEN SALAD

frillice lettuce, cucumber, orange, grapefruit, orange dressing

7.50€

CHICKEN LIVER PÂTÉ

toast, lingonberry jam

8.00€

SMOKED BEETROOT “CARPACCIO”

vegan feta-style cheese

8.50€

SNOW CRAB MEAT

trout roe, boiled egg, cream cheese

17.50€

VEAL TENDERLOIN “VITELLO TONNATO”

tuna mayo, toast, capers, cherry tomato confit

14.00€

VENISON TARTARE

homemade smoked mayo, shallots, Dijon mustard seeds, rye crisps

17.00€

STRACCIATELLA DI BUFALA

pear in cognac, basil oil

12.00€

COLD STARTER SELECTION

Homemade bread, veal tenderloin slices, salmon tartare,
stracciatella di bufala, chicken liver pâté, Andre X.O. cheese,
olives, cheese-stuffed pepper

Small 26.00€ / Large 42.00€

SOUPS

PUMPKIN SOUP

ginger, coconut milk

8.50€

MAIN COURSES

ASPARAGUS-LIME RISOTTO

vegan mozzarella-style cheese

14.00€

SLOW-COOKED DUCK BREAST

parsnip purée, carrot, plum sauce

20.00€

PIKE PERCH FILLET WITH CRISPY POTATO SCALES

Béarnaise foam, ratatouille flan

22.00€

GRILLED WILD BOAR TENDERLOIN

potato gratin, blackcurrant sauce, beet-garlic cream, mustard

24.00€

SOUS VIDE BEEF TENDERLOIN (57°C)

purple potato & parsnip baked purée, Korean BBQ sauce, pickles, cauliflower

27.00€

DESSERT

SELECTION OF ICE CREAM AND SORBET 3 FLAVOURS

7.00€

STRAWBERRY-MINT “GAZPACHO”

coconut ice cream

8.00€

CHOCOLATE SPHERE

vana-tallinn cream, vanilla ice-cream

11.00€

“DUBAI” CHOCOLATE BOWL

pistachio cream, raspberry, kataifi pastry

11.00€