

À La Carte

Chef de cuisine Aleksei Jerjomin

STARTERS

GOAT CHEESE ICE CREAM WITH ROASTED PUMPKIN AND HONEY 10€ (L)
goat cheese ice cream, roasted pumpkin, spinach, spicy walnut, honey

BEEF TARTAR 10€ (G)
beef tartar, homemade adjika, egg yolk, marinated pearl onion, shallot, Cornichon
cucumber, chives

POTATO DRANIK WITH SALMON MARINATED IN BEET JUICE AND
HORSERADISH CREAM 9€ (L)
potato dranik, salmon marinated in beet juice, cucumber, trout caviar, horseradish
cream

SEAWEED SALAD WITH CUCUMBER AND GRILLED TUNA 12€
seaweed, cucumber, ginger, ponzu sauce, masago, grilled tuna

SNACK SELECTION FOR TWO 12€ (L, G)
Prosciutto Crudo, Speck, Salame piccante, cheeses Manchego, Pecorino, Brie, truffle
honey, onion jam, grissini

SALADS

CAESAR SALAD WITH GRILLED CHICKEN 8€ (L, G)
romaine lettuce, Caesar dressing, croutons, cherry tomatoes, quail egg, grilled
chicken, matured cheese

CAESARI SALAT HIIDKRETTIDEGA 9€ (L, G)
romaine lettuce, Caesar dressing, croutons, cherry tomatoes, quail egg, king prawns,
matured cheese

FRESH SALAD WITH GRILLED DUCK FILLET 9€ (L)
arugula, spinach, chard, marinated pear, blue cheese cream, French dressing, fresh
beets, grilled duck fillet

L – contains lactose
G – contains gluten

Food allergies and intolerances: Please ask a member of staff if you require
information on the ingredients in the food we serve.

SOUPS

SEAFOOD SOUP 7€ (L)
mussels, shrimps, salmon, solyanka

CREAMY CHANTERELLE SOUP WITH DUCK CROQUETTES 7€ (L)
creamy chanterelle soup, fried chanterelles, green oil, duck croquettes

PASTA / DUMPLINGS

PASTA WITH SALMON 9€ (L, G)
pasta tagliatelle, salmon, leeks, capers, creamy wine sauce, matured cheese

PASTA WITH BEEF, PORCINI MUSHROOMS AND TRUFFLE 10€ (L, G)
pasta tagliatelle, beef, onion, porcini mushrooms, truffle, creamy wine sauce, matured
cheese

TRADITIONAL DUMPLINGS WITH BEEF AND PORK 10€ (L, G)
homemade dumplings with beef and pork, onion, bacon, sour cream

TRADITIONAL DUMPLINGS WITH POTATO AND MUSHROOMS 10€ (L, G)
homemade dumplings with potato and mushrooms, chanterelles, onion, sour cream

MAIN COURSES

CHICKEN FILLET 15€ (L, G)
crispy chicken fillet Supreme, parsnip cream, carrots glazed in chilli sauce, green
peas

COD FILLET 16€ (L)
cod fillet cooked at low temperature, cauliflower cream, mussels, trout caviar, kale,
herb oil, blue mussels' sauce

DUCK DUET 16€ (L)
duck fillet, duck confit, sweet potato cream, beet-porto sauce, cranberries

BEEF FILLET 20€ (L)
charcoal grilled beef tenderloin, potato gratin, fried oyster mushrooms, parsnip
cream and port wine sauce

BURGERS

CHICKEN BURGER 9€ (L, G)
grilled chicken fillet, Brioche, truffle mayonnaise, frillice lettuce, tomato, Parmesan
cheese

* In addition, it is possible to order French fries 3,50€

VEGE BURGER 9€
avocado steak, burger buns, paprika sauce, tomato, frillice lettuce, arugula, fresh
cucumber

* In addition, it is possible to order French fries 3,50€

BEEF BURGER 10€ (L, G)
beef burger, brioche, relish sauce, frillice, cheddar cheese, tomato, bacon, crispy
onion

* In addition, it is possible to order French fries 3,50€

SIDE DISHES

FRENCH FRIES 3,50€
FRESH SALAD 3,50€
SWEET POTATO FRIES 4,50€

DESSERTS

SORBET 3€ / 1 ball

SYRNIKS WITH VANILLA SAUCE AND FRESH BERRIES 5,50€ (L, G)
syrniks with vanilla sauce and fresh berries

DUMPLINGS WITH CURD AND CHERRIES 6,50€ (L, G)
traditional dumplings with curd and cherry filling, fresh berries, sour cream

HOMEMADE NAPOLEON CAKE WITH BLACKCURRANT JAM 6,50€ (L, G)
homemade Napoleon cake, blackcurrant jam, fresh berries

CRÈME BRÛLÉE WITH STRAWBERRY SORBET 6,50€ (L)
crème brûlée, strawberry sorbet, meringue, fresh berries