



Peakokk
Chef de Cuisine
Andres Rahula

Peakokk soovibab: **kevadiselt värsk**e menüü
*Chef de Cuisine recommends: **spring-fresh** menu*

Sparglialat pošeeritud muna, Hollandi kastme ja külmsuitsulõhega
Asparagus salad with poached egg, Hollandaise sauce and cold smoked salmon
8.50

Rohelise herne ja õunasiidri püreesupp suitsupeekoni ja juurselleripüreega
Green pea and apple cider puree soup with smoked bacon and celeriac puree
5.00

Paella à la Senso särtsaka ürdivõi, mereandide ja chorizoga
Paella à la Senso with herb butter, seafood and chorizo
14.00

Kana *piccata* kapparite, sidruni-kartulipüree, aedviljade ja safranikastmega
Chicken piccata with cappers, lemon-potato puree, vegetables and saffron sauce
12.00

Kirsi-martsipanisaiaavorm vanillikastmega
Cherry-marzipan bread pudding with vanilla sauce
5.00

Joogisoovitus
Drink recommendation

Marlborough Estate Reserve Sauvignon Blanc, Uus-Meremaa / New Zealand

16 cl **7.00**
75 cl **30.00**

Marlborough Estate Reserve Pinot Noir, Uus-Meremaa / New Zealand

16 cl **8.00**
75 cl **34.00**

Mõned meie toidud sisaldavad allergeene. Palun küsi täpsemat infot meie teenindajatelt.
Note that some of our dishes contain allergens.

Please ask and we'll be happy to provide more information.