



Peakokk  
Chef de Cuisine  
Andres Rahula

*Rahula*

Novembri peakoka pakkumine on inspireeritud  
**Eesti sügise värvidest ja maitsetest**

*In November our chef's recommendations are inspired by  
**Estonian autumn colours and tastes***

Röstitud kammkarbid muskaatkõrvitsapüree, loorberi bešamellkastme ja vürtsika chorizoga  
*Grilled scallops with butternut squash puree, bay leaf béchamel sauce and spicy chorizo*  
**9.00**

Puravikupüreesupp röstitud pardifilee ja spinatiga  
*Cream of cep mushroom soup with grilled duck fillet and spinach*  
**6.00**

Paneeritud haugikotletid hautatud porgandi ja spinati, külma kurgikastme ja keedetud kartuliga  
*Breaded pike fishcakes with braised carrots and spinach, cold cucumber sauce and boiled potatoes*  
**13.00**

Röstitud hirvefilee punase kapsa, ahjuõuna, pastinaagipüree ja piprakastmega  
*Grilled venison fillet with red cabbage, baked apples, parsnip puree and pepper sauce*  
**21.00**

Juustukook kitsetoorjuustust mustikate ja vanillibeseega  
*Cheesecake with goat cheese served with blueberries and vanilla meringue*  
**5.00**

**Joogisoovitus**  
*Drink recommendation*

Masi Possessioni Bianco Serego Alighieri 2013, Veneto

Itaalia / Italy  
16 cl **6.50**  
75 cl **29.00**

Serego Alighieri Poderi Bello Ovile Organic 2014, Toscana

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16 cl **6.50**  
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