



Peakokk
Executive Chef
Andres Rahula

Peakokk soovitab: novembri sügissoojad maitseed
The Chef recommends: warm hearty tastes of November

Heeringatartar marineeritud peedi, kapparite, vutimuna ja forellimarjaga, lisandiks hapukoorekaste ja leivakrõpsud
Herring tartare with marinated beet, capers, quail egg, red caviar, sour cream sauce and bread chips
8.00

Suitsujuustusupp küüslaugu-ciabatta'ga
Smoked cheese soup with garlic ciabatta
6.00

Apelsini ja tšilliga röstitud lõhefilee lehtkapsa, maguskartuli, brokolisalati ja jogurti-ürdikastmega
Roasted orange-chilli salmon fillet, kale, sweet potatoes and broccoli salad with yogurt-herb sauce
16.00

Põdralihast hakk-kotlet pastinaagipüree, rohelse pipra kastme, puravike ja pohla-relish'iga
Roasted elk patties with parsnip puree, green pepper sauce, cep and lingonberry relish
17.00

Pähklitaidisega ahjuõun fillos Kreeka jogurti kreemi ja vanillijäätisega
Oven-baked apple in filo with nut filling, Greek yoghurt cream and vanilla ice cream
5.00

Joogisoovitus
Drink recommendation

Masi Possessioni Bianco Serego Alghieri 2015, Veneto, Itaalia / Italy
16 cl **7.00**
75 cl **30.00**

Masi Poderi Bello Ovale Organic Serego Alghieri 2014, Toscana, Itaalia / Italy
16 cl **8.00**
75 cl **35.00**

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.