



Peakokk
Executive Chef
Andres Rahula

Peakokk soovib: novembri maitsed
Chef de Cuisine recommends: warm hearty tastes of November

Tiigerkrevetisalat mango, avokaado ja marineeritud köögiviljadega, sojavinegrett
Tiger prawn salad with mango, avocado and marinated vegetables, soy-vinaigrette
9.00

Suitsujuustusupp, ciabatta-krutoonid ja krõbe peekon
Smoked cheese soup with ciabatta croutons and crispy bacon
7.00

Pitsa Hawaii (BBQ-kaste, kanafilee, ananass ja tšillihelbed)
Pizza Hawaii (BBQ sauce, chicken fillet, pineapple and chili flakes)
12.00

Fenkoli ja küüslauguga küpsetatud seafilee, maapirnikreem, ahjuporgandid ja tume lihaleem
Fennel and garlic baked pork fillet with Jerusalem artichoke cream, oven-roasted carrots and dark meat jus
14.00

Valge šokolaadi vaht, sidrunikreem, Cointreau'ga marineeritud astelpajumarjad
White chocolate mousse with lemon curd and Cointreau marinated sea buckthorn
5.00

Joogisoovitus
Drink recommendation

Alvi's Drift chenin blanc, Lõuna-Aafrika / South Africa
16 cl **6.50**
75 cl **28.00**

Alvi's Drift shiraz, Lõuna-Aafrika / South Africa
16 cl **6.50**
75 cl **28.00**

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.