

## STARTERS

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Roasted tiger prawns in lemon–parsley butter, served with crispy garlic baguette  
**16.00**

Caesar salad with matured cheese and croutons  
Chicken **17.00** Shrimps **19.00**

Buffalo mozzarella salad with lightly spiced melon salsa, cherry tomatoes, arugula, and toasted nuts  
**16.00**

Senso Club Sandwich – toast, bacon, cheese, lettuce, tomato, mustard – mayo and fries  
**15.00**

Creamy Seafood Soup with crispy garlic baguette  
**12.00**

## MAIN COURSES

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Pan-seared pike perch fillet, green pea and artichoke salad, parsnip purée, beurre blanc  
**26.00**

Roasted beef fillet with potato–pecorino terrine, truffle - mushroom cream, and red wine demi-glace  
**34.00**

Sous vide duck breast with beluga lentil stew, sweet potato purée, and cherry wine reduction  
**24.00**

Senso Burger – beef patty, brioche bun, caramelized onions, cheddar, arugula, truffle mayonnaise and french fries  
**22.00**

Beyon Meat plant-based patty, red onion, marinated cucumber, spicy mayo, fries  
**22.00**

Pasta alla Carbonara - Spaghetti, guanciale, pecorino romano  
**18.00**

Beetroot risotto with roasted goat cheese, pea shoots, and caramelized nuts  
**18.00**

## DESSERTS

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Warm chocolate brownie with Vana Tallinn ice cream, whipped cream, and fresh raspberry coulis  
**10.00**

Orange crème brûlée – served with fresh berry salad  
**10.00**

Olümpia cheese cake  
**10.00**

Selection of ice creams and sherbets  
**3.00** | kuul