

À la carte

Groups of 10 persons or more.

GROUP MENU
01.01.-31.12.2018

Menu nr.1

Creamy pumpkin soup with ginger and coconut milk
Grilled chicken fillet with grilled vegetables and cream sauce
Chocolate Brownie with vanilla ice-cream

Ciabatta, dark bread, herb butter
Ice water, coffee and tea

Price 19 Eur

Menu nr.2

Vegetable salad with Estonian Farmer's cheese and raspberry dressing
Oven baked salmon with vegetable julienne and „Biernee Blanc“ sauce
Cold strawberry-mint gazpacho with vanilla ice-cream

Ciabatta, dark bread, herb butter
Ice water, coffee and tea.

Price 19 Eur

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Menu nr.3
Estonian style menu

Homemade duck liver paté with dried plums
Saaremaa style baked wildboar with juniper berry sauce
Chocolate-Tonka flavor cake

Ciabatta, dark bread, herb butter
Ice water, coffee and tea

Price 19 Eur

Menu nr.4
Vegetarian menu

Organic beetroot carpaccio with goat cheese cream and cashew nuts
Wild mushroom Risotto with parmesan foam
Cold strawberry-mint gazpacho with vanilla ice-cream

Ciabatta, dark bread, herb butter
Ice water, coffee and tea

Price 19 Eur

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Menu nr.5
Gourmet menu

Welcome Drink
Kir Petillant

1°Acte: AMUSE BOUCHE

2°Acte: STARTER
Tuna tartar with quacomole and flying fish roe
MARQUES de CASA CONCHA, Chile Chardonnay 15 cl

3°Acte: STARTER
Carpaccio of beef, rucola salad with parmesan cheese and pine nuts
Piccini Memoro, Italy 15cl

4°Acte: MAIN COURSE
Slow-cooked venison medallion with blackcurrant sauce
MARQUES de CASA CONCHA, Cabernet Sauvignon,
Chile 15 cl

5°Acte: Dessert
Baked Brownies with chocolate, Pecan Nuts and berry sorbet
Kopke 10y., Porto 6 cl

Our Bread is home made

Ice water, coffee and tea

Food price per person 39 €
Sommelier selection of matching wines 29 €

