

APPETIZERS



SHELLFISH

SEASONAL CATCH

14 – 22

SALTED DUCK

FIRE CABBAGE | SUNROOT | BLACKCURRANT

TIPSY COWBERRY

12

CURED WHITEFISH

HORSERADISH | MARINATED MUSHROOMS AND ONIONS

SALICORNIA

13

CABBAGE ROLL

OAT WITH YEAST | RAMSONS PESTO | AMARANTH

8

HIIUMAA BLACK LAMB

HEMP FLOUR BREAD | LAMB GRANITA | CARROT MUSTARD

13

SOUTH ESTONIAN ASPARAGUS *

DUCK EGG | BUTTERMILK AND GALIUM SAUCE

SCALLION MAYONNAISE

10

CHEESE AND CHARCUTERIE

TOMATO CHUTNEY | ESTONIAN CHEESES

KOTZEBUE CHARCUTERIE

16

MAIN COURSES



HIIUMAA LAMB CHOPS

* DIFFERENT CUTS FROM NOSE TO TAIL

MINT | BLACKCURRANT SAUCE | CARROT STEW

18

CATCH OF THE DAY

SOMETHING FRESH FROM THE SEAS AND RIVERS

17-24

DRY AGED LIIVIMAA BEEF PICANHA

SPINACH AND CELERY SAUCE | ROASTED ONION

MUSHROOMS AND GARDEN GREENS

22

ROASTED CAULIFLOWER

ANDRE FARMS CHEESES | MINT GEL | GRAIN

CAULIFLOWER AND HORSERADISH CREAM

13

JÄRVEOTSA QUIAL

CARAWAY SAUCE | QUIAL EGG

ROASTED CABBAGE CREAM | MILLET

17

DESSERT



RHUBARB

STRAWBERRIES | CHAMOMILLE | GRANITA

7

BREAD DESSERT

BLACKCURRANT | FLAXSEED CRISP

CHAGA ICE CREAM

7

SURPRISE DISH

SOMETHING FROM HERE | THAT OVER THERE

AND A LITTLE EXTRA

6