

APPETIZERS

SHELLFISH

SEASONAL CATCH

14 – 25

DRY COOKED SAAREMAA

MOOSE CUTS

HERB MAYONNAISE | MOSS | ONION CRISPS
SPRUCE SHOOTS

14

JUNIPER SMOKED CABBAGE

FERMENTED CARROTS | ROASTED CABBAGE NOODLES
ROASTED CHEESE CURD

12

CURED WHITEFISH

HORSERADISH | SALICORNIA
MARINATED MUSHROOMS AND ONIONS

13

GRILLED "OATMEAT"

FERMENTED GREEN ELDERBERRY | RAMSONS PESTO
AMARANTH | SOOPERE GOOSEFOOTS
BIRCH AND MUSHROOM SYRUP

8

PINE AND COTTAGE CHEESE

DUMPLING SOUP

HEMP | PUMPKIN CREAM | WHEAT CRISP

8

CHEESE AND CHARCUTERIE

TOMATO CHUTNEY | ESTONIAN CHEESES KOTZEBUE
CHARCUTERIE

16

MAIN COURSES

ANDRI-PEEDO FARM'S GOAT'S HEAD

30

LIIVIMAA BEEF CHEEK

CUMIN AND PAJUMÄE WHEY SAUCE | LICHEN | RED SORREL
WILD MUSHROOM SALAD ROLL
QUINCE AND TARRAGON CHUTNEY

20

HIIUMAA LAMB CHOPS

DIFFERENT CUTS FROM NOSE TO TAIL
MINT | BLACKCURRANT SAUCE | CARROT STEW

18

CATCH OF THE DAY

SOMETHING FRESH FROM THE SEA AND RIVERS

14 – 24

JUUR'S KÖRT AND KIMCHI

YEAST | HORSERADISH | WILD AMARANTH WITH
GRAINS AND SEEDS

14

SOOPERE PUMPKIN AND

GREEN JUNIPER

SAUCE FROM KOLOTSI FARM'S CHEESE AND PAJUMÄE BUTTERMILK
SAAREMAA TOMATO RAGOUT

15

DESSERT

POTATO DESSERT

ANT SYRUP | POTATO BALLS | MALVA | PLUM CHUTNEY
ROASTED POTATO ICE CREAM | JUUR'S HONEY POLLEN

7

BREAD DESSERT

BLACKCURRANT | FLAXSEED CRISP
CHAGA ICE CREAM

7

SURPRISE DESSERT

6

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES
PLEASE INFORM YOUR WAITER/WAITRESS.