

STARTERS

SHELLFISH

SEASONAL CATCH OF SHELLFISH

18 - 25

CURED WHITEFISH

HORSERADISH ICE CREAM | SALICORNIA
MARINATED MUSHROOMS AND ONIONS

13

SNACKS

ESTONIAN CHEESE | JUUR'S CHARCOUTER
SEASONAL GARNISH

20

PICKLED BLACKROOT AND TURNIP

PARSLEY ROOT CREAM | MUESLI
YEAST AND OAT SAUCE

8

BEETROOT ROSETTE

BROWN GOAT CHEESE | BEETROOT JUICE
WITH PINE

10

SEAFOOD AND SEAWEED SOUP

FISH FROM ESTONIAN WATERS
HERB AND RAMSON SOUR CREAM
VEGETABLE NOODLES

12

SOMETHING FROM JUUR'S TEST KITCHEN DISH

14

MAIN

GRASS FEED BEEF STEAK

HOT BOWL OF FERMENTED VEGETABLES
WHEY AND CARAWAY SAUCE

24

GRILLED SMOKED PORK

BROAD BEANS WITH MUSTARD
HORSERADISH AND WILD HOPS SAUCE

18

HIUMAA LAMB

* CUTS FROM NOSE TO TAIL
LAMB PIE | MINT TEXTURES | WILD BERRY
SAUCE

18

DAILY CATCH

FRESH FISH FROM THE WATERS

22

300°C

KAIKA VILLAGE VEGETABLES
AGED QUINCE AND LEMON SALT | BURNT
PAJUMÄE CREAM SAUCE

16

DESSERT

WILDERNESS

PINE "SNOW" | CARAMEL COOKIES
CRANBERRY MOSS | JUUR FLOWER POLLEN

7

BREAD CREAM AND CHAGA ICE CREAM

BLACKCURRANTS | FLAXSEED CRISP
ASH MERINGUE

7

SURPRISE DESSERT

7