



APPETISERS

Whitefish carpaccio

with avocado salsa, onion vinaigrette and roasted almond potatoes

Burrata with three tomatoes

Burrata from Viinamärdi farm with Kumato-, plum- and cherry tomato, rocket salad, basil and pine nut pesto, truffle balsamic vinegar

SOUPS

Borscht with rabbit meat

rabbit consommé with rabbit fillet from the charcoal grill with warm beetroot and cabbage salad with vegetables

Onion soup

Duck confit, with Gruyere cheese and homemade white bread

PASTA

Three cheese taglierini

Taglierini in Parmigiano Reggiano, goat and Gruyere cheese sauce

MAIN COURSES

Brown trout

slow cooked river trout with almond potatoes, grilled vegetables and Hollandaise sauce with shrimp

Osso buco

veal osso buco, pasta with truffles, vegetables grilled on coals and red wine sauce

Chicken Kiev

chicken fillet cutlet with mashed potatoes and mushrooms, bimi and concentrated tomato sauce

Nero burger

juicy beef burger with freshly fermented cucumber, mayonnaise with smoked garlic, bacon and handmade cheese

Vegetable tempura

baby vegetables in tempura batter, Beluga lentils and coconut curry and vegetable salad

DESSERT

Eton mess

lemon meringue with white chocolate and yoghurt cream, and fresh berries

Brownie crème brûlée

with fresh berries and strawberry Margarita