

LIGHT CLASSICS

- TUNA CEVICHE** 11
cilantro pesto, sesame seeds, fermented vegetables
- STEAK TARTARE** 14
anchovy, hazelnuts, quail egg, red onion, capers
- BEEF CARPACCIO** 11
pickled red onion, rocket, sun-dried tomatoes, three herb vinaigrette, pink peppercorn
- GRILLED BEEF LIVER** 9
capers, plums, crispy ham, sage salsa verde

MORE THAN JUST SALAD

- LIGHTLY GRILLED OX** 13
black bread crisp, orange sauce, fennel
- SALAD NICOISE** 14
grilled tuna, almond potatoes, quail egg, salad leaves, anchovy, olives, sun-dried tomatoes
- CRISPY DUCK** 13
citrus fruits, garden cress, roasted pine nuts, shallot
- GRILLED BEETROOT SALAD** 10
caramelised goat cheese, apple, hazelnuts, pesto
- PARMA HAM & STRAWBERRIES** 11
tender salad leaves, balsamic vinegar, Parmesan shavings

HINT OF SPICE

- THAI STYLE GREEN MUSSELS** 15
lemongrass and chilli broth
- TIGER PRAWN TAILS** 14
white wine sauce with chilli and garlic, focaccia
- ASIAN STYLE PORK RIBS** 12
spring onion
- SPICY THAI CHICKEN SOUP** 8
lemongrass, kaffir lime leaves, chilli

<p>SHARED EXPERIENCE 26 tuna ceviche, grilled octopus, lightly grilled ox, crispy duck</p>

FROM CHARCOAL GRILL

- GRILLED WHOLE FISH** 19
white asparagus, cherry tomato, lime sauce
- OCTOPUS** 18
almond potato, green beans, fennel, chive aioli
- PEPPER STEAK** 19
mashed potatoes, green asparagus, green peppercorn sauce
- T-BONE STEAK** 28
roasted garlic, grilled vegetables
- BEEF TENDERLOIN** 22
grilled vegetables
- LAMB RACK AND TENDERLOIN** 19
marinated with rosemary and garlic, grilled aubergine, carrot
- TOMAHAWK STEAK (FOR TWO)** 59
warm tomato and red onion salad

SHARED EXPERIENCE 56
T-bone steak, rack of lamb, Asian style pork ribs, chorizo sausage
grilled garlic, deep fried onion rings, roasted tomato and cherry tomato

GRILL HOUSE BURGER 14 | 9
beef patty, brioche, onion jam, BBQ sauce, salad, tomato, pickle, Cheddar, fries

CHICKEN BURGER 12 | 8
grilled chicken fillet, brioche, garlic sauce, salad, tomato, pickle, blue cheese, Cheddar, fries

FAVOURITES FROM THE SHIP

DRY-AGED ENTRECOTE 19
roasted cauliflower, bell pepper, red wine sauce, Cafe de Paris butter

BEYOND MEAT BURGER 15
Beyond Meat™-patty, gluten free bun, garlic mayonnaise, tomato, guacamole, pickled red onion and cucumber, vegan cheese, fries

FROM THE GARDEN

- BEETROOT AND CHICKPEA PATTY** 12
hummus, marinated grilled bell pepper, fresh salad
- GRILLED VEGETABLES** 12
wild rice
- MEDITERRANEAN STYLE AUBERGINE** 12
tomato, mozzarella, pesto, grilled vegetables
- PORCINI MUSHROOM RISOTTO** 12
grilled green asparagus, pine nuts, parmesan

SAUCE AND BUTTER MAKE EVERYTHING BETTER

Béarnaise sauce
Green peppercorn sauce
Chimichurri sauce
Wine sauce with juniper berries
Mushroom sauce
Aioli

Avocado, green peppercorn & basil butter
Cilantro and lemon butter
Cafe de Paris butter
Blue cheese butter
Garlic & chive butter

ENHANCE THE EXPERIENCE

3€

Grilled potatoes
French fries
Sweet potato fries
Mashed potatoes
Deep fried onion rings
Grilled vegetables
Grilled green peas
Grilled green asparagus
Roasted mushrooms with garlic
Grilled Romaine lettuce
Mixed salad
Creamy spinach salad
Red onion jam

SOMETHING SWEET

TARTE TATIN vanilla ice cream	7
BROWNIE raspberry sauce	7
CREME BRULEE fresh berries	7
PINEAPPLE CARPACCIO WITH MINT coconut ice cream, fresh berries	7
NEW YORK CHEESECAKE strawberry sauce	7
RICOTTA DOUGHNUTS salted caramel and strawberry sauce	7
GRILLED GOAT CHEESE caramelised fig	9

SHARED EXPERIENCE brownie, pineapple carpaccio, crème Brule, ricotta doughnuts	14
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LIQUID DESSERTS

Sweet Peach	8,5
Espresso Martini Delux	9,5
Beerenauslese, Schmitt Söhne, Rheinhessen, Germany Saksamaa 8cl	5,5
Chateau Grillion, Sauternes, Prantsusmaa 8cl	7,5
Late Bottled Vintage Port, Van Zellers 8cl	8
Fernando de Castilla Pedro Ximenez Classic Sherry 8cl	5,5
Sõstar & Suits 4cl	5
Vana Tallinn Cream 4cl	5
Baileys 4cl	5

Ask your waiter about allergens, lactose and gluten