

APPETIZERS

Potato wedges with dill and green onion mayonnaise € 3.00

Roasted paprika hummus with dill vinegrett and
Muhu bread chips (V, M) € 4.50

Salt-cured whitefish with salted cucumber, potato, trout caviar and
smoked herb cream (G, M) € 5.90

Green salad with cherry tomatoes, cucumber, redish and dewberry sauce € 2.00

Optional extras:

cooked goat cheese and caramelized walnuts (M) € 2.90

roast beef and marinated mustard seeds (G, L, M) € 2.90

roasted chick peas and marinated tofu (V, L, M) € 2.90

Roast beef in Muhu roasted onion white bread

with horseradish mayonnaise and tomato-rucola salad (M, L) € 4.70

Beetroot carpaccio

Optional extras:

goat cheese cream and beetroot crisps (M) € 4.50

cashew nuts cream and beetroot crisps (V, L, M) € 4.50

BBQ smoked pork neck with Muhu bread, smoked onions jam,
pickle and mustard sauce (M, L) € 4.00

SOUPS

Cold tomato soup (V, L, M, G) € 1.59 € 4.00

Spicy sweet potato-coconut soup (V, L, M) € 3.00

Trout ball soup with quail egg and herbs (L, G) € 3.50

MAIN COURSES

Jackfruit-pumpkin burger with potato wedges (V, L) € 1.46 € 4.50

Pulled pork burger with potato wedges (M) € 4.50

Beetroot risotto € 5.00

Optional extras:

with goat cheese (M)

with pumpkin seeds and green onion (V, M, L)

Chicken fillet in kataifi with green salad and lemon oil emulsion € 6.90

Fried pike perch with smoked onion-basil cowliflower cream, dried and cured tomato, fennel *confit* (M) € 8.90

Duck fillet with oven baked apple-sweet potato cream, roasted vegetables and cherry-wine sauce (M) € 8.90

Beef tenderloin with truffle flavoured ramsons-potato mash, roasted beans and dewberry-wine sauce (M) € 13.50

DESSERTS

Ice-cold blue cheese cake with berry dressing € 3.00

Ice-cold Oreo-lime cake with berry dressing (V) € 3.00

Pavlova with redcurrant cream and fresh berries (V) € 3.00

Dark chocolate creme brulee with rhubarb-basil salad € 4.00

KIDS MENU

Potato puree served with a creamy chicken sauce € 3.00

Pasta with chicken € 3.00

Pasta with ham and cheese € 3.00

Vanilla Ice cream with berry sauce € 3.50

COMPANION FOR BEER AND WINE

Cheese selection for one/for two

Selection of different cheeses with olives and grapes, including crispy bread and jam € 5.00 / € 8.00

Sun-dried tomatoes € 2.00

Sweet mustard sauce € 1.00

Snack plate (meat and fish) for one/for two

Roast beef, smoked chicken, salted whitefish, trout caviar, marinated mustard seeds, tofu, paprika-rhubarb jam (M) € 6.00 / € 9.00

Vegan selection for one/for two

Marinated beetroot, roasted paprika hummus, vegetable crisps, spicy paprika-rhubarb jam, roasted onion white bread, marinated mustard seeds € 4.00 / € 7.00

HOT DRINKS

Caffe Latte / Cappuccino € 1.9

Caffe Latte / Cappuccino (V) € 2.7

Espresso / Coffee € 1.5

Double Espresso / Coffee € 2.7

Cocoa / Cocoa (V) € 1.5 / € 2.3

Tea / Jar of tea € 1.5 / € 3

REFRESHING BEVERAGES

Frappe coffee/ Frappe coffee (V) € 1.9 / € 2.7

Aura sparkling water 33 cl € 1.50

Lurisia Bolle sparkling water 33 cl / 75 cl € 2.50 / € 4.00

Aura juice (orange, plum, tomato, multi, cranberry, pineapple, apple, cherry, grape) 25cl € 1.00

SOFT DRINKS

Big Tom Spiced Tomato Juice 25 cl € 3.50

Fentimans Botanical Ginger Ale 12.5 cl € 3.00

Fentimans Botanical Tonic Water / Rose Lemonade 20 cl € 2.50

Fentimans Curiosity Cola / Ginger Beer / Cherry Cola 27.5 cl € 3.50

Imperial Kvass € 2.00

RC Cola 33 cl € 1.30

Tartu Lemonade 33 cl € 1.20

Kanes Penn Valley 1.5€

Club Mate Classic 50 cl € 3.90

Fritz Cola / Orange / Rhubarb 33 cl € 2.90

Plum-Cardamom Wostok 33 cl € 2.90

Warsteiner Fresh 33 cl € 2.00

Apple lemonade 33 cl € 2.90

Apple lemonade with rhubarb/cranberry 33 cl € 2.90

APARAT