

Something savory		Mains	
Chrispy chiabatta with cherry tomatoes (V) €5	Chiabatta / housemade dried tomatoes / raspberry balsamico	Chicken and parshnip €10	Roasted chicken fillet / parshnip chips and puree / braised leeks
Selection of appetizers for 2 €15	Cheeses / prosciutto & salami / onion jam / marinated salmon / crispy bread	Beef and black garlic €16	Sous vide beef / black garlic cream / kale
Boeuf à la tartar €9	Beef fillet / adžika / 63 °C egg / crispy bread	Fish of the day €13	(ask the waitress)
Duck fillet salad with Beluga lentils €7	Duck fillet / salad mix / herbal oil	<i>For children</i>	
Salmon ceviche €7.5	Salmon / chilli / lime / avocado / cilantro	Potatoe mash with meat €4	Meat or fish / potatoe puree / tomato / cucumber
Shrimps €8.5	Shrimps / chilli / handmade mayonaise / cilantro broth / wakame	* only for children up tp 12 y.	
Wild garlic risotto (V) €8	Risotto / wild garlic / parmesan / kale	<i>Something sweet</i>	
<i>Soups</i>		Pancakes with strawberry jam €3.5	+ scoop of icecream €4.5
Fish soup €5.9	Fish broth / vegetables / fish of the day	Ice cream with jam and waffle €4	
Gazpacho €5.9	Cold vegetable-tomato soup / goat cheese / chorizo	Cakes made in house (price from) €4	
		<i>All cakes are made in house!</i>	
Drinks		Hot drinks	
Homemade lemonade 0.3L	€2.5	Espresso / double espresso	€2 / 2.2
Homemade ice tea 1L	€2.9	Black coffee / Coffee with milk	€2 / 2.2
Flavoured water 1.5L	€2.5	Cappuccino / Café Latte	€3
Milkshake 0.3L	€3	Cappuccino / Café latte (lactose free)	€3.9
Juice 0.2L	€2	Tea / Teapot	€2 / 4
Milk 0.2L	€1.2	Hot chocolate	€2.9
Water still / carbonated 0.3L	€2	Café latte with Vanä Tällinn liqueur	€4.5
John Lemon eco lemonade	€3	Irish Coffee	€5
Coca-Cola, Fanta, Schweppes 0.2L	€2		
Tomás Henry tonics & lemonades	€3		
Fresh juice 0.2L	€2.5		
Banana-berry smoothie	€4		

Tap beer & Cider		White wine	
Tap beer: Saku Kuld 0.3 / 0.5L	€3 / 4.9	House wine 12cl/50cl/100cl	€3.5 / 10 / 16
Tap beer: Carlsberg 0.3 / 0.5L	€3 / 5	Grenache Blanc, Ugni-Blanc, Clairette, Les Meridiennes, France	
Tap beer: Grimbergen Ambre 0.3 / 0.5L	€3.5 / 5.8	Vinho Verde 12cl/75cl	€4.5 / 20
Tap cider: Sommersby Apple 0.3 / 0.5L	€3.5 / 5.5	"Raza", Portugal	
Beer & Cider		Pinot Grigio 75cl	€26
Manchester 0.5L	€4.5	Villa Chiopris, Livon, Italy	
Saku Originæl 0.5L	€4.5	Riesling 75cl	€33
Tuborg 0.3L	€3.5	RK, Germany	
Alco-free beer Carlsberg 0.3L	€3	Chardonnay Riserva 75cl	€34
Sommersby pear or apple cider 0.3L	€3.5	Castel Firmian, Trentino, Mezzacaron, Italy	
Sommersby Orchid selection Secco / Sparkling rose	€4	Pouilly Fume 75cl	€56
		Val de Loire, Domaine de Saget, France	
Handcrafted beer		Grillo 75cl	€24
Red Ale "Moose Hunt" 0.3L	€4.9	Sicilia, Feudo Arancio, Italy	
"Veldi ja Tütred", Juminda-		Sauvignon Blanc 75cl	€34
Ale "Forest Fairy" 0.3L	€4.9	Moko, New-Zealand	
"Veldi ja Tütred", Juminda-		Red wine	
Nisuõlu "Mermaid of Juminda" 0.3L	€4.9	House wine 12cl/50cl/100cl	€3.5 / 10 / 16
"Veldi ja Tütred", Juminda-		Merlot, Grenache, Syrah, Les Meridiennes, France	
IPA "Fisher" 0.3L	€4.9	Rosso Apassimento 75cl	€32
"Veldi ja Tütred", Juminda-		Gran Maestro, Puglia, Italy	
Porter "Old Fisherman" 0.3L	€4.9	Carmenere 75cl	€21
"Veldi ja Tütred", Juminda		Terrapura, Chile	
Handcrafted beer tasting set (4 beers) 4 x 0.3L	€17.9	Pinot Noir 75cl	€27
		La Petite Perriere, France	
Champagne & Sparkling wine		Cuvee Prestige Bordeaux Superieur 75cl	€43
Prosecco 20cl/75cl	€6 / 23	Chateau Tayet, France	
Canella, Italy		Nebbiolo Tre Ponti Rosso 2013 75cl	€57
Cremant de Bourgogne 12cl / 75cl	€6 / 33	Piemonte, Italy	
Simonnet Febvre, France		Cabernet Sauvignon Gran Reserva 2012	€38
Bellini Cocktail 20cl/75cl	€6 / 23	biodynamic 75cl	
Villa Girardi, Italy		Koyle, Chyle	
Champagne „Veuve Dussot“ 37cl/75cl	€36 / 58	Shiraz-Pinotage Reserve 75cl	€24
Veuve Dussot, France		Lyngrove, South-Africa	
Champagne „Mumm“ 75cl	€58		
Mumm, France			
Bel Normande non-alcoholic Sparkling Apple drink	€8.9		
France			

Wine by glass 4.5

Ask the waitress

