

STARTERS

GREEN "TACO"	10
caesar sauce, walnuts, celery, apple, crispy panko	
AVOCADO & TOAST	12
pomegranate, pickled beets, arugula	
EGGPLANT CAVIAR & CHEESE PROFITEROLES	13
goat cheese yoghurt	
AROMATIC "PHO" SOUP	13
noodles, vegetables, ox tail	
DUCK CARPACCIO	15
Andre Excellence cheese, truffle vinaigrette, mango	
UNAGI EEL & SUSHI RICE	19
wasabi sauce, sesame seeds, avocado	
LIGHTLY CURED TROUT	19
brioche, sour cream, chopped onion, trout roe	

MAINS

RED LENTIL CURRY	14
raita, papadumi, coriander, curry leaves, coconut milk	
PORCINI STROGANOFF	16
oak leaf lettuce, mash, milkcap sour cream, chives, horseradish	
OCTOPUS PASTA	19
wine sauce, paprika, tomato, garlic, chilli, crispy panko, cheese	
JUICY SCALLOPS	19
apple-zucchini salad, shisho leaves, lemongrass sauce	
LAMB KEBAB	19
yoghurt sauce, chilli oil, red coleslaw	
CHIKEN SCHNITSEL "ELEPHANT EAR"	19
pickled onion and mushrooms, plum ketchup	
COD & LOBSTER BISQUE	22
viennoise crust, root celery, potato chip	
MARBLED STEAK	28
artisan fries, au poivre sauce, bearnaise, arugula - parmesan salad	

FRESH SEAFOOD

COMING THIS FALL

CHECK THE AQUARIUMS OR ASK ABOUT THE AVAILABILITY

OYSTERS "Fine de Claire" 1/6 pc	4/20
ORIGIN: FRANCE	
sherry vinegar, toasted bread, lemon	
LOBSTER TERMIDOR 1 pc	90
ORIGIN: CANADA	
Bisque, saffron aioli	
LANGOUSTINES	
ORIGIN: FAROE ISLANDS	
SEA URCHIN	
ORIGIN: FAROE ISLANDS	

FRUITS DE MER ROYAL / SEAFOOD PLATTER

DESSERTS

NOA CHEESECAKE	7
white chocolate, fresh berries, pumpkin seed ice cream	
JOSPER BANANA 500°C	7
whisky - toffee sauce, lemongrass ice cream, crumble	
#SEXWITHEX - BLAST FROM THE PAST	10
goat cheese creme brulee, beeswax ice cream, raspberries	
CHOCOLATE-CHERRY FONDANT	12
vanilla ice cream, crispy almond crust	

CHEESE SELECTION

AGED ESTONIAN CHEESES
FIGS AND BLUE CHEESE
HONEY, PEAR AND CRACKERS

16