

STARTES

OYSTER VINAIGRETTE / LEMON		5.50
MUSSELS L, G PARSLEY SAUCE / AIOLI / FRIES		14.00
BOWL KING PRAWN / MELON / AVOCADO		14.00
BEEF TARTARE L PARMESAN / CHIVE MAYONNAISE / BRIOCHE		15.00
SEAFOOD SOUP L, G SINIMEREKARBID / HIIDKREVEETT / ÜRDÍSAI		14.00
VITELLO TONNATO L, G BEEF / TUNA MAYONNAISE / CAPERS		15.00
CRISPY POTATO CITRUS-CURED TROUT / DILL CREAM / HERB SALAD		15.00
PORK CHEEK CROQUETTE L, G SMOKED MAYONNAISE / ROASTED APPLE		12.00



MAIN COURSES

CHANTERELLE RISOTTO L, G STRACCIATELLA / SUGAR SNAP PEAS / PANKO		15.00
BEEF BRISKET L, G CAULIFLOWER VADOUVAN CREAM / CUCUMBER SALAD / BROWN BUTTER		18.00
ZANDER L ZUCCHINI CREAM / ASPARAGUS / BEURRE BLANC		18.00
PORK CHOP MILANESE L, G BREADED PORK CUTLET / LEMON CAPER SAUCE / MUSTARD SALAD		17.00
SHRIMP PASTA L, G ROASTED PEPPER / PINE NUTS / BUTTER SAUCE		16.00
BEEF PASTA L MUSHROOMS / TRUFFLE CREAM / PARMESAN		16.00
CHICKEN SCHNITZEL L, G SALTED CUCUMBER / HERB MAYONNAISE		19.00

L - CONTAINS LACTOSE G - CONTAINS GLUTEN

MAGUS

CHURROS L, G	10.00
CHOCOLATE CREAM / LEMONGRASS ICE CREAM	
CRÈME BRÛLÉE L, G	10.00
BERRIES / SORBET / WHITE CHOCOLATE	
PAVLOVA L, G	10.00
STRAWBERRIES / LEMON CREAM / VANILLA ICE CREAM	
YUZU CREMEUX L, G	10.00
EARL GREY ICE CREAM / RASPBERRY / MERINGUE	



LASTELE

CHEESE AND BACON PASTA L	9.00
SAUSAGES WITH FRENCH FRIES L	9.00
FRIED ZANDER WITH ROASTED POTATOES L	9.00
HANDMADE DUMPLINGS L, G	10.00

DAY MENU:

E-L 12.00-16.00

À LA CARTE MENU:

E-R 18.00-23.00

L 17.00-23.00

**IN CASE OF BAD WEATHER, INDOOR SEATING IS
AVAILABLE AT THE RESTAURANT**