

LIGHT CLASSICS

- TUNA CEVICHE** 18
cilantro pesto, sesame seeds,
fermented vegetables
- STEAK TARTARE** 19
anchovy, quail egg, red onion,
capers, mustard, potato chips
- SEAFOOD SOUP** 14
greenshell mussels, king prawn tails,
squid, sea bass
- KING PRAWN TAILS** 19
white wine sauce with chilli and garlic, focaccia

MORE THAN JUST SALAD


- SALAD NICOISE** 19
grilled tuna, almond potatoes, quail egg, salad
leaves, anchovy, olives, sun-dried tomatoes
- CRISPY DUCK**  17
citrus fruits, garden cress,
roasted pine nuts, shallot
- CAESAR SALAD** 13
Romaine lettuce, roasted ciabatta, Parmigiano
Reggiano
with grilled prawns 21
with grilled chicken 17
- GRILLED GOAT CHEESE**  16
strawberries, melon, salad leaves,
pomegranate seeds, hazelnuts

HINT OF SPICE

- DEEP-FRIED MUSHROOMS**  12
coriander, green onion, cashew nuts,
chili, lime sauce
- BLUE MUSSELS**  15
white wine and garlic broth, bread toasts
- ASIAN STYLE PORK RIBS** 18
spring onion

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| SHARED EXPERIENCE 42
tuna ceviche, grilled octopus, steak tartar,
crispy duck |
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FROM CHARCOAL GRILL

- GRILLED WHOLE FISH** 27
white asparagus, cherry tomato, white wine sauce
- OCTOPUS** 27
almond potato, green beans, fennel, chive aioli
- KING PRAWNS**  28
chili, garlic, parsley, grilled lemon



SHARED EXPERIENCE

59

king prawns, squid, octopus, green mussels,
white fish, grilled padron pepper, roasted
cherry tomato

- PEPPER STEAK** 32
green asparagus

- RIBEYE STEAK**  29
roasted garlic, grilled vegetables

- PICANHA STEAK**  29
grilled vegetables

- RACK OF LAMB** 36
marinated with rosemary and garlic,
carrot, roasted garlic

- DUCK BREAST** 24
king oyster mushrooms in Asian style sauce



SHARED EXPERIENCE

69

Picanha steak, rack of lamb, Asian style pork
ribs, chorizo sausage, grilled garlic, deep fried
onion rings, roasted cherry tomato


- GRILL HOUSE BURGER** 19 | 14
beef patty, brioche, crunchy onion, BBQ sauce,
salad, tomato, pickle, Cheddar, fries

- CHICKEN BURGER** 16 | 11
grilled chicken fillet, brioche, garlic sauce, salad,
tomato, pickle, blue cheese, Cheddar, fries

- BEYOND MEAT BURGER** 17
Beyond Meat™-patty, brioche, garlic
mayonnaise, tomato, guacamole, pickled red
onion and cucumber, vegan cheese, fries

Gluten-free buns also available

FROM THE GARDEN

- CRISPY CAULIFLOWER**  13
salad leaves, celery, carrot, onion, cashew nuts,
sesame seeds, hoisin sauce

- MEDITERRANEAN STYLE AUBERGINE** 14
tomato, mozzarella, pesto, grilled vegetables

- PASTA ALLA GENOVESE** 15
linguine pasta, green asparagus,
fresh basil pesto

- PORCINI MUSHROOM RISOTTO**  15
grilled green asparagus, pine nuts, parmesan

SAUCE AND BUTTER MAKE EVERYTHING BETTER

Béarnaise sauce
Green peppercorn sauce
Chimichurri sauce
Wine sauce with juniper berries
BBQ sauce
Mushroom sauce
Truffle mayonnaise
Aioli


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

ENHANCE THE EXPERIENCE

- Grilled potatoes 5
French fries 5
Sweet potato fries 5
Hasselback potatoes 7
Deep fried onion rings 5
Grilled vegetables 7
Grilled green asparagus 7
Roasted mushrooms with garlic 5
Tabbouleh salad with quinoa 5
Mixed salad 6

SOMETHING SWEET

PAVLOVA fresh berries, strawberry sauce	9
TARTE TATIN vanilla ice cream	8
LAVA CAKE marshmallow, vanilla ice cream	11
CREME BRULEE fresh berries	10
PINEAPPLE CARPACCIO WITH MINT coconut ice cream, fresh berries	8
NEW YORK CHEESECAKE strawberry sauce	8
RICOTTA DOUGHNUTS salted caramel sauce, fresh strawberry jam	8

SHARED EXPERIENCE 	27
New York cheesecake. pineapple carpaccio, creme brulee, ricotta doughnuts	

LIQUID DESSERTS

Sweet Peach	14
Espresso Martini Delux	14
Prestige Beereanauslese, <i>Lenz Moser, Austria 8cl</i>	7
Chateau Grillion, <i>Sauternes, France 8cl</i>	8
Late Bottled Vintage Port, Van Zellers 8cl	6
Fernando de Castilla Pedro Ximenez Classic Sherry 8cl	8
Sõstar & Suits 4cl	6
Vana Tallinn Cream 4cl	6
Baileys 4cl	6

 **NEW!**

 **GUESTS' FAVOURITE!**

Ask your waiter about allergens, lactose and gluten