

Menu

Burrata with roasted tomatoes, truffle ham and pesto	12
Goat cheese gratin with portobello truffle aioli and juicy artichoke filling	12
Crispy polenta with Gorgonzola cream and Serrano ham	12
Pancetta with pickled courgette, aioli, and anchovies	12
Spicy beef chop on brioche with crispy capers and horseradish	15
Tiger prawns with spicy herb ghee	16
Antipasti	16

Crispy cauliflower with tomato hummus and crispy enoki mushrooms	18
Gnocchi in a creamy mushroom & spinach sauce with fresh truffles	18
Spicy seafood pasta	21
Roasted Järveotsa quail with pickled green beans and truffle aioli	22
European seabass fillet with Jerusalem artichoke and smoked spinach yoghurt	24
Octopus with roasted almond potatoes and pimentón aioli	26
Beef tenderloin with gremolata, rocket and parmesan	30
T-bone steak with truffle & garlic spread	50

SIDES:

Cauliflower roasted with turmeric and ghee	6
Sweet potato chips/ Steak house chips	6
Fresh salad	5

Gelato Trio with honeycomb and fresh berries	7
Lemon mousse with pistachios	7
Tiramisu	7
Selection of Cheese Kings cheeses	14