



## Chef 's recommendation

- ❖ *Fahle boeuf à la tartar made of Estonian beef tenderloin* 10.00 €
- ❖ *Borsch à la Fahle with duck meat and mutton* 8.00 €
- ❖ *Pavlova with seasonal berries and passion fruit sauce* 5.50 €

## Appetizers

- ❖ *Vegetable and Baltic herring soup* 6.00 €
- ❖ *Bruschettas with porcini ragout* 7.00 €
- ❖ *Caesar salad with chicken fillet/tiger prawn tails/smoked salmon* 7.50 €
- ❖ *Oven baked goat cheese with green lettuce* 7.50 €  
*green lettuce, strawberries, melon, cherry tomatoes, roasted beets, tomato jam, herb oil*
- ❖ *Smoked chicken salad with citrus sauce* 7.50 €  
*green lettuce, orange fillet, cherry tomatoes, cucumber, arugula, strawberries*
- ❖ *Alder smoked salmon salad with poached egg* 8.50 €  
*mixed leaves, cherry tomatoes, cucumber, herb oil, balsamic vinegar sauce*
- ❖ *Grilled beef tenderloin salad* 8.50 €  
*lettuce, arugula, bell pepper, tomatoes, strawberries, sprouts, vinaigrette*

## Main course

- ❖ *Vegetable experience – vegetarian dish* 9.00 €  
*the best vegetable sides from our menu*
- ❖ *Creamy wild mushroom risotto – vegetarian dish* 12.00 €
- ❖ *Herb marinated pork tenderloin* 14.00 €  
*muscat squash cream, grilled zucchini, onion jam and peppercorn sauce*
- ❖ *Delicate heteroclaris and crispy stir fry vegetables* 15.00 €
- ❖ *Grilled duck breast* 17.00 €  
*warm vegetable salad, spicy ginger, lingonberry and wine sauce*
- ❖ *Legendary lamb tenderloin in rye bread* 18.00 €  
*wild mushroom risotto, roasted beets, herb sauce*
- ❖ *Estonian beef tenderloin* 19.50 €  
*roasted zucchini and potatoes, red wine sauce*
- ❖ *Tasting menu for two* 36.00 €  
*lamb tenderloin in rye bread, Estonian beef tenderloin, duck breast, selection of sides*

## Desserts

- ❖ *Cocoa and chili flavoured crème brûlée* 4.00 €
- ❖ *Tiramisu* 4.50 €
- ❖ *Chocolate cake with berry sauce and cooling vanilla ice-cream* 5.00 €
- ❖ *Cheese celection for two* 7.00 €

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❖ COLD DRINKS

<i>Fresh pressed citrus juice 0.25 l/0.5 l</i>	<b>4.50/6.00</b>
<i>Fresh carrot juice 0,25l</i>	<b>3.00</b>
<i>Juice 0.25</i>	<b>2.00</b>
<i>Juice 0.50 l</i>	<b>3.00</b>
<i>Värska Original 0.50 l</i>	<b>3.00</b>
<i>Värska sparkling /still water 0.33 l</i>	<b>2.60</b>
<i>Reval sparkling/still water 0.33l</i>	<b>2.60</b>
<i>Lurisia sparkling / still 0,75l</i>	<b>5.00</b>
<i>Soft drinks</i>	<b>2.50</b>

❖ HOT DRINKS

<i>Caffee Americano</i>	<b>2.00</b>
<i>Espresso</i>	<b>2.00</b>
<i>Doppio</i>	<b>3.20</b>
<i>Cappuccino</i>	<b>2.50</b>
<i>Caffee Latte</i>	<b>3.00</b>
<i>Hot chocolate</i>	<b>3.00</b>
<i>Tea</i>	<b>2.00</b>
<i>Pot of tea</i>	<b>4.00</b>
<i>Honey</i>	<b>0.80</b>

❖ BEER AND CIDER

<i>Saku Kuld 0,33 l</i>	<b>3.50</b>
<i>Lehe beer 0,33 l</i>	<b>4.00</b>
<i>Saku Original 0,5 l</i>	<b>4.50</b>
<i>Cider apple/pear 0,33 l</i>	<b>3.50</b>
<i>Baltika non-alcoholic 0,5 l</i>	<b>3.50</b>

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