



STONE BAKE OVEN PIZZA

SAIDA FARM'S CHEESE, tomato sauce, basil **9.50 €**

JUNIPER CURED TROUT, Viinamärdi farm's stracciatella and pecorello, capers, lemon oil, pickled red onion, arugula **10.50 €**

COLD SMOKED BACON, tomato sauce, mozzarella, toasted onions, arugula **10.50 €**

SMOKED REINDEER, Viinamärdi farm's stracciatella and pecorello, red onion, fermented red cabbage, lingonberries, arugula **11.50 €**

STONE BAKE OVEN FLAT BREAD, herb oil, salt flakes **5 €**

LIGHT DISHES

ROMAINE SALAD, Caesar sauce, pecorello, sourdough bread chips **9 €**

SMOKED FISH SALAD, freshly salted cucumber, spring onion, stone bake oven flatbread **9 €**

JUNIPER CURED TROUT, Skyr and herb oil, capers, pickled red onion **11 €**

HERRING, cottage cheese, freshly salted cucumber, dill potatoes, pickled red onion, dill-sour cream foam, crispy onions **9 €**

BBQ OATS OR PULLED PORK, raw buckwheat, fermented red cabbage, kale, crispy potato skins, toasted onions, chipotle mayo **11 €**

SPICEY CHICKEN WINGS, chipotle mayo **7 €**

SWEET POTATO FRIES, kimchi, and spring onion mayo **7 €**

PASTA

PASTA with spring onion pesto and fish roe **12 €**

PASTA with spring onion pesto, cherry tomatoes, and arugula **12 €**

Creamy PASTA with Äntu manor's chicken **12 €**

For kids ask a half portion!

OUTDOOR KITCHEN

BEEF TOMATO, stracciatella, basil **8 €**

QUINOA, grilled bell peppers, Kalamatsi farm's salad cheese, arugula, citrus-oil **11 €**

EARLY POTATO, clarified butter with mustard, spring onion and sour cream sauce **8 €**

CAULIFLOWER, clarified butter, roasted cashew nuts, chives **9 €**

FROM THE GRILL

EARLY CABBAGE, goat's cheese, micro herb salad **12 €**

HONEY GLAZED EGGPLANT, toasted nuts, micro herb salad **12 €**

ARCTIC CHAR, early potatoes, freshly salted cucumber, Skyr and herb oil **15 €**

QUAIL, cider sauce, butter braised cauliflower, quinoa, micro herb salad **15 €**

LAMB KEBAB, beef tomato, Skyr and herb oil, capers, arugula **13 €**

GRILLED BEEF SAUSAGE, fermented red cabbage, freshly salted cucumber, juniper mayo, toasted onion **12 €**

"Welcome to order from either or both our kitchen's - dishes will arrive as they are ready - we recommend sharing the food - sharing is caring"

We maximize taste by using creativity, wild herbs, flowers, and regional products. We celebrate Estonian and Nordic craftsmanship, cooking techniques, and traditions in our choice of food and drinks.