



STONE BAKE OVEN PIZZAS

CHEESE PIZZA, Saida farm's cream cheese, mozzarella, white mold cheese, sundried tomato pesto, **arugula**, basil 10 €

VEGETARIAN MINCE, **tomato sauce**, sundried tomato, cherry tomato, **pickled red onion**, basil 11 €

JUNIPER CURED TROUT, Saida farm's cream cheese, mozzarella, capers, lemon oil, pickled silverskin onions, **arugula** 11 €

ÄNTU CHICKEN, **tomato sauce**, kimchi, **Viinamärdi farm's stracciatella and pecorello**, **arugula** 11 €

COLD SMOKED BACON, **tomato sauce**, fermented chanterelles, mozzarella, **toasted onions**, **arugula** 11 €

SMOKED REINDEER, **Viinamärdi farm's stracciatella and pecorello**, red onion, **fermented red cabbage**, **arugula** 12 €

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

EXTRAS: jalopeno/ parmesan/ mozzarella/ bacon/ **arugula** 2 €

FINGERFOOD

VEGETABLE FRIES, kimchi, spring onion mayo 7 €

SMOKED FISH SALAD, lightly salted cucumber, spring onion, stone bake oven flat bread 10 €

CHICKEN WINGS, chipotle mayo 8 €

BOWLS

PARSNIP CREAM SOUP, spicy pumpkin seeds, sorghum oil 8 €

ÄNTU CHICKEN BROTH, chicken, buckwheat noodles, vegetables, egg 12 €

ASIAN STYLE VEGETARIAN DUMPLINGS, spicy broth 12 €

GREEN SOYA BEANS, buckwheat noodles, cherry tomato, fermented red cabbage, kimchi mayo, toasted onion 12 €

KALAMATSI FARM'S GRILL CHEESE, grilled beef tomato, arugula and cherry tomato salad, pumpkin seeds 12 €

JUMBO SHRIMPS, wakame, rice noodles, marinated daikon, cucumber, sesame seeds, soya-sesame mayo, spring onion 12 €

JUNIPER CURED TROUT, cucumber, pickled onion, capers, arugula, spring onion mayo, toasted onions 12 €

HERRING, cottage cheese, salted cucumber, dill potatoes, pickled red onion, sour cream foam, toasted onions 10 €

PULLED PORK, raw buckwheat, fermented red onion, kale, crispy potato skins, toasted onions, chipotle mayo 12 €



HEARTIER MEALS

BEETROOT PATTIE, parsnip and thyme cream, raw buckwheat, micro herb salad 14 €

FISH OF THE DAY, potato cream, warm kale salad, cucumber, warm sour cream sauce, herb oil 16 €

QUAIL, celeriac cream, baked apple, cider sauce, pearl cous-cous, micro herb salad 16 €

LAMB PATTIE, parsnip, green lentils, mustard sauce 14 €

PORK CHEEK, potato mash, butter braised barley, milk cap sauce, micro herb salad 14 €

PASTAS

*Gluten free option is served with buckwheat pasta or rice noodles 14 €

Jumbo shrimps and wakame, coriander 12 €

Juniper cured trout, green pesto, spring onion 12 €

Äntu chicken, creamy chicken broth sauce, arugula 12 €

Smoked bacon, oyster mushroom, mustard sauce, toasted onion, dill oil 12 €

Vegetarian *Bolognese*, basil 12 €

KID'S MENU

Small pizza 6 €

Vegetable fries, green onion mayo 4 €

Parsnip cream soup 4 €

Äntu chicken pasta, creamy chicken broth sauce 6 €

Fried fish, potato mash, cucumber salad, dill sauce 7 €

Ice cream scoop, berry sauce 5 €

“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.