



4 COURSE MENU 79€  
WINE PACKAGE 69€

**JULIENNE**

PRAWNS / AVOCADO / BECHAMEL SAUCE

CHABLIS, HERVE AZO, 2022, FRA

**FOIE GRAS**

CHERRY / BRIOCHE / TOPINAMBOUR

CHATEAU DASVIN-BEL-AIR, HAUT-MEDOC, FRA, 2012

**SORBETT**

**COQUILLES SAINT-JACQUES**

CAULIFLOWER/ KUMQUAT/ SPARGEL

CHARDONNAY PASCAL BOUCHARD "CLEOPHAS" BURGUNDIA 2019, FRA

**CREME BRÛLÉE**

STRAWBERRY / YOGHURT / SUGAR

CHATEAU SUDUIRAUT, SAUTERNES 1ER GRAND CRU CLASSE, FRA 2013

PLEASE ASK YOUR SERVER ABOUT ALLERGENS AND INGREDIENTS  
CHEF DE CUISINE SERGEI NAZARENKO



**4-KÄIGULINE MENÜÜ 79€**  
**VEINIPAKETT 69€**

**JULIENNE**

HIIDKREKET / AVOKADO / BEŠAMELLKASTE

CHABLIS, HERVE AZO, 2022, FRA

**FOIE GRAS**

KIRSS / BRIOCHE / MAAPIRN

CHATEAU DASVIN-BEL-AIR, HAUT-MEDOC, FRA, 2012

**SORBETT**

**COQUILLES SAINT-JACQUES**

LILLKAPSAS / KUMKVAAT / SPARGEL

CHARDONNAY PASCAL BOUCHARD "CLEOPHAS" BURGUNDIA 2019, FRA

**CREME BRÛLÉE**

MAASIKAS / JOGURT / SUHKUR

CHATEAU SUDUIRAUT, SAUTERNES 1ER GRAND CRU CLASSE, FRA 2013