



4-KÄIGULINE MENÜÜ 72€
VEINIPAKETT 59€

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



4 COURSE MENU 72€
WINE PACKAGE 59€

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