



5-KÄIGULINE DEGUSTATSIOONI MENÜÜ 89€ VEINIPAKETT 65€

GRATINEERITUD TEOD

GORGANZOLA / PESTO
COTE MAS CREMANT DE LIMOUX BRUT ROSE N.V.FRA

TAR-TAR

HIRV / TRÜHVEL AIOLI / BRIOCHE / SIBUL
PINOT NOIR, SECRET DE FAMILLE, ALBERT BICHOT, BOURGOGNE, FRA, 2020

VAHEKÄIK

SORBET

RISOTTO

PURAVIK / PECORINOJUUST / PÄHKEL
BERTANI SOAVE DOC,ITA

CHEVREUIL

HIRV / RATATOUILLE / KARTUL / PUNAVEINI-TRÜHVLIKASTE
CHATEAU DASVIN-BEL-AIR, HAUT-MEDOC, FRA, 2012
VÕI

FLETAN

HIIDLEST / HERNES / SPINAT / MARINEERITUD PORGAND
CHABLIS, HERVE AZO, BOURGOGNE, FRA, 2019

CREME BRÛLÉE

MAASIKAS / JOGURT / SUHKUR
CHATEAU SUDUIRAUT SAUTERNES 1ER GRAND CRU CLASSE, FRA, 2013



5 COURSE DEGUSTATION MENU 89€
WINE PACKAGE 65€

GRATINATED SNAILS

GORGANZOLA / PESTO

COTE MAS CREMANT DE LIMOUX BRUT ROSE N.V.FRA

TAR-TAR

VENISON / TRUFFLE AIOLI / BRIOCHE / ONION

PINOT NOIR, SECRET DE FAMILLE, ALBERT BICHOT, BOURGOGNE, FRA 2020

SORBET

RISOTTO

BOLETUS / PECORINO CHEES / NUTS

BERTANI SOAVE DOC, ITA

CHEVREUIL

VENISON / RATATOUILLE / POTATOES / RED WINE TRUFFLE SAUCE

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

OR

FLETAN

HALIBUT / PEAS / SPINACH / PICKLED CARROTS

CHABLIS, HERVE AZO, BOURGOGNE, FRA 2019

CREME Brûlée

STRAWBERRY / YOGURT / SUGAR

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

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