



DINNER MENU

Tapas Tray

Pilguse Estonian Style Tapas Tray (for 2) - 16
Pickled Vegetables, 3 Styles of Fish, Housemade "Knäcke bröd" & Seeded Cracker

Small Dishes

House made Focaccia Bread with Lemon Capers, Anchovies, Olive Oil & Salt - 7
Pilguse Pickle Plate - 7
Trout ceviche - 9
 with Capers, Shallots, Lemons, Coriander & Olive Oil
Trout roe with red onion, Hapikoor & Potato Chips - 12

Sharing Plates

House flat bread with daily topping - 9
Cucumber, Mint & Feta Salad, with Rocket - 9
Trout Goujons - 12
 with Herb yogurt, harissa & lemon
Roasted Cauliflower (vegan) - 9
 with Cashew Cream, Salsa Verde, Cashews
Smoked duck breast - 16
 with house made pancakes, chutney & cucumber

Soups

Clear Pähkla Trout Soup with Homemade Bread - 9 / 12
Vegetable Miso Soup with Seasonal Greens - 8 / 11

Mains

House Pasta or Gnocchi
 with Wild Garlic Pesto 13 or Wild Boar Ragu 17
Roasted Cauliflower (vegan) - 13
 with Cashew Cream, Salsa Verde, Cashews
Bean Ragu on roasted cabbage steak (Vegan) - 15
Pork Neck with Celeriac Mash - 18
 with Charred plums & tarragon mustard sauces
Flank Steak with Chimichurri sauces
 with Potato chips & truffle mayonnaise - 25
Chicken & Herb Schnitzel - 17
 with Light Cabbage Salad, Lemon and Spicy mayonnaise
Hot smoked Pähla trout with two sides & Hasselbacks potato
 (for 2) - 39 (for 3/4) -70 (pre order whole trout for 8/10) - 120

Dessert

Pavlova - 8
Tarte Tatin & Ice Cream - 8
Chocolate mousse, olive oil and salt - 8
Gino - Baked fruits, white chocolate & Ice Cream - 8
Affogato - Vanilla Ice Cream with a Espresso Shot - 5