

RESTAURANT L'ERMITAGE MENU AND CHEF'S WINE RECOMMENDATIONS

APPETIZERS

Estonian fish plate (E) **12 €**

Lightly salted whitefish fillet and whitefish roe, bread with spiced herring, Baltic herrings, pickled lamprey with egg and mustard salad

Wine recommendation: Gavi di Gavi, Fontanafredda, Piemonte, Italy – 32 €

Carpaccio selection (G) **9 €**

Carpaccio of salted beef seasoned with fresh herbs and duck fillet with a slightly smoked flavor, rucola, Parmesan cheese and caramelized beetroot-balsamic vinegar

Wine recommendation: Chianti Classico Riserva, Rocca delle Macie, Toscana, Italy – 39 €

SALADS

Chicken salad **9 €**

Roasted chicken fillet and marinated vegetable salad, tomato tapenade and fresh mint pesto

Salads with mini beetroot (K) **9 €**

- goat cheese, mandarin and pecan nuts (G)
Wine recommendation: Sauvignon Blanc Single Vineyard, Cono Sur, Chile – 33 €
- roast beef and horseradish in creamy sauce (G)
Wine recommendation: Cotes du Rhone „Saint-Espirit“, Delas Freres, Rhone, France – 28 €
- warm french lentil salad, grilled baby carrots and beetroot-balsamico caramelle (K)
Wine recommendation: Pinot Grigio Villa Vescovile, Cielle, Trentino, Italy – 32 €

SOUPS

Avocado soup (G) **9 €**

Avocado-spinach creamy soup with tomato and snow crab meat

Duck consommé **9 €**

Duck broth with Asian flavors served with shrimp and scallop stuffed tortellini

Salmon and seafood soup (G) **9 €**

Salmon cream soup with saffron, seafood and leek

(L) – Lactose free, (G) – Gluten free, (V) – Vegetarian, (E) – Local flavor, (K) – Low-calorie

MAIN COURSES

<i>Char (G, L)</i>	15 €
Baked char fillet with spicy basil-caper relish and steamed pak choi cabbage, side dish by choice Wine recommendation: Riesling Dry, Ch. Ste-Michelle, USA – 30 €	
<i>Corn-fed chicken</i>	15 €
Baked corn-fed chicken fillet infused in calvados and apple cider with butternut squash velouté and Brussels sprouts Wine recommendation: Chardonnay Nottage Hill, Thomas Hardy & Sons, Australia – 28 €	
<i>Filet Mignon (G)</i>	21 €
Grilled beef tenderloin in Põltsamaa fruit wine-tarragon sauce with mini vegetables, side dish by choice Wine recommendation: Reserva Finca El Cano , Bodegas Aster, Ribera del Duero, Spain – 31 €	
<i>Pepper steak</i> 160 g/240 g	18 €/21 €
Grilled beef tenderloin in cream-cognac sauce with garlic potatoes and roasted vegetable salad Wine recommendation: Cabernet Sauvignon, Ch. Ste-Michelle, Washington, USA – 36 €	
<i>Lamb (L, E)</i>	15 €
Roasted lamb rump cooked at a low temperature with lentils braised in red wine-rosemary sauce, side dish by choice Wine recommendation: Cabernet Sauvignon-Shiraz, Thomas Hardy & Sons, Australia – 29 €	
<i>Rabbit (G)</i>	15 €
Baked rabbit leg and side-meat roll stuffed with foie gras in white wine-cream sauce, side dish by choice Wine recommendation: Chardonnay Nottage Hill, Thomas Hardy & Sons, Australia – 28 €	
<i>Vegetables in cooking pot (L, V, E, K)</i>	12 €
Season vegetables in cooking pot braised with herbs	
- white wine - shallot - coriander sauce (V, E, K)	
- in wild mushroom sauce (G, E)	
- with Chèvre	
<i>Side dish by choice</i>	
- almond potatoes with herb-butter	
- seasonal baked vegetables	
- boiled basmati rice	
DESSERTS	
<i>Crème brûlée (G)</i>	7 €
Crème brûlée with caramelized kumquats Wine recommendation: Põltsamaa Kuldne, Estonia 8cl/ 50cl – 4 €/ 18 €	
<i>Cappuccino cake</i>	7 €
Coffee flavored chocolate cake with roasted and sugar coated nuts Wine recommendation: Quinta do Noval 10 Years Tawny, Oporto, Portugal 8cl/ 75cl – 5,20 €/ 38 €	
<i>Cheesecake</i>	7 €
Lemon and pistachio flavored cheesecake with berries Wine recommendation: Põltsamaa Kuldne, Estonia 8cl/ 50cl - 4 €/ 18 €	
<i>Selection of cheeses</i>	12 €
Selection of Emmentaler and L'Ermitage cheeses with fig jam and black currant jam, crackers, nuts and fruits	