

L'ERMITAGE

APPETISERS

Mussels *au beurre blanc* (L, M, P) 9,00€

Vongole, clams, chilli, thyme, white wine, pesto-*baguette*

Wine recommendation: Gavi di Gavi, Fontanafredda, Piemonte, Italy 75cl 34,00€

Selection of Estonian fish (P) 13,00€

Lightly salted trout and whitefish, roe, spice herring tartar, potato cakes, cucumber, onion, sour cream

Wine recommendation: Riesling Dry, Ch. Ste-Michelle, Washington, USA 75cl 32,00€

Beef tartar (P) 11,00€

Fresh beef tartar, brioche, egg, vegetables

Wine recommendation: Valpolicella Classico Superiore, Tedeschi, Veneto, Italy 75cl 34,00€

SALADS

Fresh salad with mango and avocado (G, L, M, P, V) 9,90€

Grilled chicken, salad, lime, pomegranate (G, P, V) 9,90€

Wine recommendation: Soave Classico, Alberto Coffele, Veneto, Italy 75cl 33,00€

Shrimps, lime, cilantro, ginger, cress (G, L, M, P) 11,90€

Wine recommendation: Chenin Blanc Darling, Fairview, S-Africa 75cl 29,00€

SOUPS

Soup Frutti di Mare (L, M, P) 11,90€

Sea bass, salmon, shrimp, mussels, vegetables

Rabbit *consommé* (P) 9,90€

Rabbit and vegetable broth, ravioli with rabbit meat

MAIN COURSES

Sea bass (G, L, M, P) 15,00€

Sea bass fillet, glass noodles, julienne vegetables, broccolini, chilli, cilantro, soy

Wine recommendation: Cotes du Rhone "Saint-Esprit" Blanc, Delas Freres, Rhone, France 75cl 32,00€

Beef fillet (L, M, P) 23,00€

Beef tenderloin, foie gras, Madeira sauce, artichoke, potato

Wine recommendation: Chianti Classico Riserva, Rocca delle Macie, Toscana, Italy 75cl 44,00€

Lamb chops (L, M, P)	18,00€
Lamb, pea cream, mint, burnt leek, chanterelles	
<i>Wine recommendation: Cabernet Sauvignon Single Vineyard, Cono Sur, San Antonio, Chile 75cl 37,00€</i>	
Duck fillet (L, M, P)	16,00€
Duck breast fillet, port, plum, sweet potato, beetroot	
<i>Wine recommendation: Primitivo Del Sigillo Salento IGP Antica Masseria, Tenute di Emera, Puglia, Italy 75cl 32,00€</i>	
Handmade Burgers:	
Pheasant burger (P)	14,00€
<i>Brioche</i> , roast onion jam, bacon, Granny Smith apples, lingonberry <i>chutney</i>	
<i>Wine recommendation: Pinot Noir, Saint Clair, Marlborough, N. Zealand 75cl 44,00€</i>	
Lentil and grits burger (G, L, M, P, V)	12,00€
French lentils, grits, fresh tomato salsa	
<i>Wine recommendation: Chardonnay Single Vineyard, Cono Sur, Chile 75cl 37,00€</i>	

DESSERTS

Apple and blueberry crumb cake	7,00€
Shortcrust pastry crumbs, roasted nuts, Granny Smith apples with honey and cinnamon, blueberries, bourbon-vanilla ice cream	
<i>Wine recommendation: Põltsamaa Kuldne, Estonia 8cl/50cl 18,00€/4,00€</i>	
Chocolate-crème brûlée (G, P)	7,00€
Cocoa, liqueur, kumquat, meringue, pomegranate	
Sorbet and ice-cream selection	7,00€
3 scoops of ice-cream or sorbet, <i>tuile</i> -cookie, berries, chocolate	
Selection of Cheese	12,00€
Chef's selection of cheese, beetroot jam, marmalade, <i>grissini</i>	

