



PURE LOCAL TASTES

Astelpajunaps Põhjaka (EST)	4 cl 5 €
<i>- Made from Northern Estonian sea-buckthorn and local spirits</i>	
Vana Tallinn Elegance (EST)	4 cl 5 €
<i>- The best-known and most loved Estonian taste</i>	
"Sõstar & Pipar" (EST)	4 cl 5 €
CRAFTER'S AROMATIC & ORANGE	7.50 €
Crafter's Aromatic Flower Gin, Fentimans Tonic, orange	
<i>- A unique gin with 12 carefully selected aromatic herbs</i>	

MADE IN PÄRNU COUNTY

Pernauer (EST)	33 cl 6 €
<i>- A local Vienna lager that is crisply fresh and hoppy</i>	
Pernauer dark beer (EST)	33 cl 6 €
<i>- A light flavour with an undertone of delicious home-made black bread, slightly toasted</i>	
Rhubarb sparkling wine, Tori Siidritalu (EST)	75 cl 30 €
<i>- The resilience, might, and rich taste of rhubarb in its best element</i>	
Limoncello	4 cl 4 €
<i>- A refreshingly crisp and lemony schnapps made right here</i>	

SNACKS

CHICKEN WINGS

Kimchi, pickle,
ramson sauce (G, L)
€6

DUMPLINGS

Sass Henno's handmade dumplings,
pickled onion
€7

NUTS

Smoked bell pepper, honey, chilli (L)
€5

OLIVES

Semi-dried tomato, prosciutto (L)
€6

HUMMUS

Bread chips, tomato, herb oil (L, V)
€5

SNACK PLATTER (for 2-3 people)

Hummus, nuts, beef tartare, selection of
cheeses, chicken pate, salmon,
semi-dried tomato
€17

COLD DISHES

BEEF TARTARE

Beef, tomato, onion, chilli, caper,
matured cheese
€12

Drink recommendation: Höbe Vodka (EST) €3.50 per 4cl

BEETROOT TARTARE

Semi-dried tomato, tomato,
kale, nuts (L, V)
€7

*Wine pairing: Rose, Chateau Ste Michelle,
Washington (USA) 12cl 5€ / 75cl 32€*

SALMON POKE

Radish, pickled egg, rice, ramson sauce,
soybean, seaweed, sesame

€8

*Wine pairing: Riesling Bicicleta, Cono Sur,
Central Valley (CHL) 12cl 4.50€ / 75cl 26€*

KALAMATSI FETA CHEESE

Fresh salad, semi-dried tomato, caper,
pickled onion, cucumber (G)

€8

*Wine pairing: Chardonnay, Les Deux Cotes (FRA)
12cl 5€ / 75cl 29€*

WARM DISHES

PORK BELLY SOUP

Chicken broth, noodles, sugar snap peas,
zucchini, mushrooms, pickled egg (G, L)

€6

*Wine pairing: Chardonnay Vallejo Avenas, Bodegas
Murviedro, Utiel-Requena (ESP) 10cl 6.50€ / 75cl 42€*

NOODLES

Bacon, soy sauce, pickled vegetables, nori,
egg, parmesan, chilli

€9

*Wine pairing: Pinot Grigio, Cantina di Custoza,
Garda (ITA) 12cl 5€ / 75cl 29€*

SALMON

Kale, butter beans, tomato,
spinach, onion (G)

€16

*Wine pairing: Chateauneuf Du Pape Blanc,
Chateau Mont-Redon, Rhone (FRA) 10cl 8€ / 75cl 62€*

DUCK

Pickled pumpkin, oven-baked beetroot, sweet
potato cream, green pepper sauce

€15

*Wine pairing: Morey-Saint-Denise 1er Cru Clos de Ormes,
Domaine Georges Lignier, Burgundia (FRA)
10cl 13€ / 75cl 97€*

G - Gluten free L - Lactose free V - suitable for vegans

PORK RIBS

Kimchi, herb potatoes,
pickled carrots, bok choy
€13

*Wine pairing: Primitivo Salento IGP Antica Masseria del
Sigillo, Tenute di Emera, Puglia (ITA) 12cl 5.50€ / 75cl 32€*

BEEF

Flank steak, green beans, kale, sugar snap
peas, ramson oil, herb potatoes
€22

*Wine pairing: Gran Reserva 904,
La Rioja Alta, Rioja (ESP) 10cl 12€ / 75cl 96€*

SWEET DISHES

CHOCOLATE

Chocolate cake, blackcurrant ice cream,
waffle, berries
€7

*Wine pairing: Furmint Late Harvest
Disznókő, Tokaji (HUN) 6cl 5€*

CREAM CHEESE

Cheesecake, rhubarb, biscuit,
berries, caramel
€7

*Wine pairing: Quinta Do Noval LBV
Unfiltered (PT) 6cl 5€*

TRUFFLE

Dark chocolate, cocoa,
raspberry **(G)**
€4

*Wine pairing: Quinta Do Noval LBV
Unfiltered 2011 (PT) €5 per 6cl*

APERITIFS

Aperol	4 cl	4 €
Campari	4 cl	4 €
Martini Extra Dry	8 cl	3.50 €
Martini Riserva Ambrato	8 cl	5 €
Martini Riserva Rubino	8 cl	5 €
Pernod	4 cl	5 €
Astelpajunaps Põhjaka	4 cl	5 €

CHAMPAGNES

Veuve Clicquot Brut	10 cl	9 €
	75 cl	69 €
Veuve Clicquot Rich	10 cl	13 €
	75 cl	99 €
Deutz Brut Classic	37,5 cl	35 €
	75 cl	65 €
Francois Seconde „La Loge“		
Blanc de Noirs Brut Grand Cru	75 cl	94 €
Ruinart Rosé	10 cl	15 €
	75 cl	115 €
Dom Perignon Brut	75 cl	250 €

SPARKLING WINES

Maschio Valdobbiadene Prosecco		
Superiore Millesimato, Veneto	75 cl	32 €
	10 cl	5 €
Martini Asti	75 cl	24 €
Kraemer Blanc De Blancs		
Semi Seco / Brut	75 cl	27 €
Cremant `D Alsace Cuveé Helfrich Brut,		
Arthur Metz, Alsace (FRA)	75 cl	36 €
Cava Freixenet Brut /		
Semi-seco / Rosado-seco (ESP)	20 cl	8 €
Cava Clos Amador Reserva Brut “Delicat”,		
Pere Ventura, Catalunya (ESP)	75 cl	27 €
Rabarberi vahuvein Tori Siidritalu	75 cl	30 €

WHITE WINES

Sauvignon Blanc Endless River, Jean Biecher & Fils, Marlborough (NZL)	12 cl	5 €
	75 cl	28 €
Pinot Grigio, Cantina di Custoza, Garda (ITA)	12 cl	5 €
	75 cl	29 €
Chardonnay, Les Deux Cotes, Languedoc (FRA)	12 cl	5 €
	75 cl	29 €
Riesling Bicicleta, Cono Sur, Central Valley (CHL)	12 cl	4.50 €
	75 cl	26 €

CORAVIN WINES 10 cl

Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP)		6.50 €
Chablis La Boissonneuse, Julien Brocard, Chablis, ORGANIC (FRA)		8 €
Chateauneuf Du Pape Blanc, Chateau Mont-Redon, Rhone (FRA)		8 €

Grillo Regieterre, Musita (ITA)	75 cl	31 €
Pinot Blanc, Schloss Saarstein, Mosel (GER)	75 cl	31 €
Pinot Gris Organic, Jean Biecher & Fils, Alsace (FRA)	75 cl	32 €
Blanc De Noir, Edoardo Miroglio, Thracian Valley (BGR)	75 cl	33 €
Harslevelü Mad Tokaji, Szent Tamás, Tokaji-Hegyalja (HUN)	75 cl	34 €
Soave Classico Ca' Visco, Alberto Coffele, Veneto, ORGANIC (ITA)	75 cl	37 €
Gavi Di Gavi, Fontanafredda, Piemonte (ITA)	75 cl	39 €
Riesling Vom Buntsandstein, Weingut Pflüger, ORGANIC (GER)	75 cl	40 €
Grüner Veltliner Stein, Jurtschitsch, Kamptal (AUS)	75 cl	41 €

Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP)	75 cl	42 €
Chateauneuf Du Pape Blanc, Chateau Mont-Redon, Rhone (FRA)	75 cl	62 €
Chablis La Boissonneuse, Julien Brocard, Chablis, ORGANIC (FRA)	75 cl	64 €

ROSÉS

Rose, Chateau Ste Michelle, Washington (USA)	12 cl	5 €
	75 cl	32 €
Rose D`Anjou „La Baronniere“, Chateau du Cleray, Loire (FRA)	75 cl	28 €

RED WINES

Cabernet Sauvignon, Cono Sur Reserva (CHL)	12 cl	5 €
	75 cl	29 €
Tinto, Casa De Santar, Dao (PRT)	12 cl	5 €
	75 cl	29 €
Pinot Noir, Les Deux Cotes, Languedoc (FRA)	12 cl	5 €
	75 cl	30 €
Primitivo Salento IGP Antica Masseria del Sigillo, Tenute di Emera, Puglia (ITA)	12 cl	5.50 €
	75 cl	32 €

CORAVIN WINES 10 cl

Chianti Classico Riserva, Rocca delle Macie, Toscana (ITA)	8.50 €
Gran Reserva 904, La Rioja Alta, Rioja (ESP)	13 €
Morey-Saint-Denise 1er Cru Clos de Ormes, Domaine Georges Lignier, Burgundia (FRA)	13 €
Amarone Classico Superiore Capitel Monte Olmi (ITA)	14 €

Cabernet Sauvignon Single Vineyard, Cono Sur, San Antonio (CHL)	75 cl	36 €
Crianza, Luis Canas, Rioja, (ESP)	75 cl	37 €
Valpolicella Classico Superiore, Tedeschi, Veneto (ITA)	75 cl	38 €
Bobal La Casa De La Seda, Bodegas Murviedro, Utiel-Requena (ESP)	75 cl	39 €
Egri Bikaver „Aldas“, St.Andrea, Eger (HUN)	75 cl	41 €
Chateau La Fleur De Jaugue St.Emilion Grand Cru, Bordeaux (FRA)	75 cl	51 €
Chianti Classico Riserva, Rocca Delle Macie, Toscana (ITA)	75 cl	55 €
Gran Reserva 904, La Rioja Alta, Rioja (ESP)	75 cl	96 €
Morey-Saint-Denise 1er Cru Clos de Ormes, Domaine Georges Lignier, Burgundia (FRA)	75 cl	97 €
Amarone Classico Superiore Capitel Monte Olmi (ITA)	75 cl	109 €

PORT & DESSERT WINES

Quinta Do Noval LBV Unfiltered (PT)	6 cl	5 €
Furmint Late Harvest Disznókő, Tokaji (HUN)	6 cl	5 €
Tori Jääsiider (EST)	6 cl	5 €

COCKTAILS

START WITH:

NEGRONI 6 €

*Crafters London Dry, Martini Riserva Rubino,
Martini Riserva Bitter*

MIMOSA 7 €

Sparkling wine, fresh orange juice

Vana Tallinn SPRITZ 7 €

Vana Tallinn, sparkling water, lemon

APEROL SPRITZ 7 €

Aperol, sparkling wine, sparkling water

ALL DAY:

PASSION SOUR 7 €

*Bacardi Carta Blanca, passion fruit juice,
lime, sparkling water*

GREIBI BEIBI 7 €

*Höbe Vodka, Pink Grapefruit syrup,
Fentimans Grapefruit Tonic*

FLOWER COLLINS 7 €

*Crafters Aromatic Flower Gin, lime juice
sugar syrup, sparkling water, fresh strawberry*

GIN & JUICE 7 €

*Fresh grape and orange juice,
Crafter's London Dry, lemon, salt*

HUGO 7 €

*St. Germain Elderflower liqueur, prosecco,
sparkling water, mint leaves*

SPARKLING RED 6 €

*Höbe Vodka, prosecco, fresh lemon juice,
strawberry syrup*

MOJITO 8 €

*Bacardi Carta Blanca, lime,
mint leaves, sugar, soda water*

BLOODY MARY 7 €

Höbe Vodka, lemon juice, Big Tom

CAIPIRINHA 6 €

Cachaça, fresh lime, dark brown sugar

CUBA LIBRE 6 €

Bacardi Carta Oro, Coca-Cola, lime

MARTINI AMBRATO & TONIC 5 €

*Martini Riserva Ambrato,
Fentimans Tonic, fresh lemon*

COCKTAILS

END WITH:

STRAWBERRY MARGARITA 9 €

Tequila Tres Sombreros, Triple Sec, strawberry, fresh lime juice

WESSET MARTINI 9 €

Höbe Vodka, Vana Tallinn, Kahlua, espresso

GIN COCKTAILS

DRY:

GIN & TONIC 7.50 €

Crafter's London Dry Gin, Fentimans Tonic, fresh rosemary

BOMBAY & TONIC 7 €

Bombay Sapphire Gin, Schweppes Tonic, fresh lemon

HENDRICKS GIN & FENTIMANS LIGHT TONIC 9 €

Hendricks Gin, Fentimans Light Tonic, cucumber, juniper

FRUITY:

CRAFTER'S AROMATIC & ORANGE 7.50 €

Crafter's Aromatic Flower Gin, Fentimans Tonic, orange

BOMBAY & FENTIMANS ROSE 7.50 €

Bombay Sapphire Gin, Fentimans Rose Lemonade, fresh thyme, lemon peel

STRONG:

BOTANIC & TONIC 11.50 €

Botanic Gin, Fentimans Tonic, värske greip

OLD ENGLISH GIN & TONIC 8.50 €

Old English Gin, Fentimans Tonic, orange, cinnamon

LIQUEURS

"Sõstar & Pipar" (EST)	4 cl	5 €
Vana Tallinn	4 cl	3 €
Vana Tallinn Cream	4 cl	3.50 €
Vana Tallinn Elegance	4 cl	5 €
Jägermeister	4 cl	3.50 €
Baileys Irish Cream	4 cl	4 €
Amaretto	4 cl	4 €
Kahlua	4 cl	4.50 €
Cointreau	4 cl	6 €
Limoncello (home-made)	4 cl	4 €

BEERS & LOW ALCOHOL DRINKS

Saku Orginaal (draft)	50 cl	4 €
Saku Orginaal (draft)	30 cl	3.50 €
Saku Tume	50 cl	4 €
Saku Kuld	33 cl	3.50 €
Saku Porter	50 cl	4 €
Corona Extra	33 cl	4 €
Carlsberg	50 cl	4 €
Carlsberg (non-alcoholic)	33 cl	3 €
Somersby Cider Apple	33 cl	4 €
Somersby Siider Pear	33 cl	4 €
Sinebrychoff Long Drink	33 cl	4 €

UNIQUE BEERS AND CIDERS

Pernauer (EST)	33 cl	5 €
Pernauer dark beer (EST)	33 cl	5 €
Valmermuiza wheat (LV)	33 cl	5 €
Muddis organic IPA (EST)	33 cl	6 €
Muddis kanarbik (EST)	33 cl	6 €
MULL° semi-dry craft cider (EST)	33 cl	6 €
MULL° semi-dry craft cider with strawberry (EST)	33 cl	6 €
MULL° non-alcoholic craft cider (EST)	33 cl	5 €
Krombacher Pilsner Non-alcoholic (GER)	33 cl	3.50 €

COGNAC, CALVADOS, BRANDY

Baron Otard VSOP	4 cl	8 €
Hennessy XO	4 cl	15 €
Grappa Riserva Castello Di, Barone Ricasoli	4 cl	8 €
Boulard Calvados VSOP	4 cl	6 €
St. Remy Authentic VSOP	4 cl	5 €
Remy Martin VSOP	4 cl	9 €
Remy Martin XO	4 cl	15 €
Moe Handsa Organic Rye Brandy	4 cl	6 €

WHISKEY

Jameson	4 cl	5 €
Johnnie Walker Red Label	4 cl	5 €
Johnnie Walker Black Label	4 cl	6.50 €
Jack Daniels	4 cl	6 €
Glenfiddich 12YO	4 cl	8 €
Chivas Regal 18 Rare Old	4 cl	9.50 €
Aultmore 12YO Singel Malt	4 cl	8 €

RUM

Bacardi Carta Blanca	4 cl	4 €
Bacardi Carta Negra	4 cl	4 €
Bacardi Oakheart	4 cl	4 €
Bacardi Carta Oro	4 cl	4 €
Mount Gay Eclipse	4 cl	5 €
Zacapa 23Y Solera Gran Reserva	4 cl	9 €

GIN

Crafter's London Dry Gin	4 cl	4 €
Crafter's Aromatic Gin	4 cl	4 €
Bombay Sapphire Dry	4 cl	4 €
Star of Bombay	4 cl	6 €
Hendrick's Gin	4 cl	6 €
Old English Gin	4 cl	6 €
Botanist	4 cl	6 €

VODKA & TEQUILA, MEZCAL

Höbe Vodka	4 cl	3.50 €
Nemiroff Premium De Luxe	4 cl	4 €
Russki Standart	4 cl	5 €
Kuldjuur	4 cl	4 €
Grey Goose	4 cl	6 €
El Senioro Mezcal	4 cl	4 €
Patron Cafe XO	4 cl	6 €
Patron Reposado	4 cl	6 €
Patron Anejo	4 cl	6 €
Cachaca 51	4 cl	4 €

HOT DRINKS

Coffee / Espresso	2.50 €
Cappuccino, Caffè Latté	3 €
<i>Decaffeinated coffee, soy milk, lactose free milk, almond milk +0.50 €</i>	
Cold Brew Coffee	3 €
Cocoa	2.50 €
Legend Tea	2.50 €
Tea (pot) small / large	4 / 7 €
Irish Coffee	7 €
<i>Irish whiskey, brown sugar, coffee, whipped cream</i>	
Vana Tallinn Coffee	6 €
<i>Vana Tallinn, coffee, whipped cream</i>	

SOFT DRINKS

Sparkling / still water	33 cl	1.50 €
Flavored water	60 cl	2.50 €
	100 cl	3.50 €
Quality table water from Italy		
Lurisia Naturale / Frizzante	33 cl	3 €
	75 cl	4.50 €
Coca-Cola, Fanta, Sprite, Tonic	25 cl	3 €
Fentimans Tonic	20 cl	3.50 €
Fentimans Rose Lemonade	20 cl	3.50 €
Fentimans Cherry Cola	27 cl	4.50 €
Fentimans Ginger Beer	27 cl	4.50 €
Fentimans Raspberry	27 cl	4.50 €
Juices	25 cl	2 €
Freshly made juice (ask the waiter about the selection)	30 cl	5 €
Energy drink Battery	33 cl	3.50 €

NON-ALCOHOLIC COCKTAILS

VIRGIN CUCUMBER	6 €
<i>Cucumber juice, apple juice, lemon</i>	
VIRGIN BASIL	5 €
<i>Kiwi, basil, lemon</i>	
VIRGIN MOJITO	5 €
<i>Lime, mint leaves, sugar, apple juice</i>	
VIRGIN MARGARITA	6 €
<i>Strawberries, strawberry syrup, lime juice</i>	

