

SALT JOURNEY

49, -

Õrnalt aurutatud kammkarp fermenteeritud Jaapani vetika,
magusa sibulanuudli ja wakame kastmega/
*Lightly steamed scallops with fermented Japanese seaweed,
sweet onion noodles and wakame sauce (G)*

Meeglasuuris krõbe tofu tempura vürtsika metsaseene salsaga/
Honey glazed crispy tofu tempura with spicy wild mushrooms salsa (V,L)

Calamansi sorbet/ *Calamansi sorbet (V,L,G)*

Korea stiilis krõbe seakõht kimchi aioli ja munataime-tomati salsaga/
*Korean style crispy pork belly with
kimchi aioli and eggplant-tomato salsa(G)*

Salti köögis suitsutatud pardirind Jeruusalemma artišoki kreemi,
maracuja kastme ja ploomi confitiga/
*Home smoked duck breast with Jerusalem artichoke cream,
maracuja sauce and red plum confit (G)*

Purunenud pavlova maasika ja laimikreemiga /
Broken Pavlova with strawberry-lime foam (G)

Wine pairing 29.-
Champagne pairing 34.-

Palume teil arvestada set menüü tellimisel kogu laudkonnaga/
We only accept set menu orders for all the table, Thank you

**For information regarding allergies or dietary restrictions please contact our
restaurant staff.*