

SALT JOURNEY BY CHEFS MARKO&ANDRES

49,-

Mõõkkala sashimi wakame, ponzu, hapu ingveri ja laimikoorega/  
Swordfish sashimi with wakame, ponzu, sour ginger and lime peel (G,L)

Vietnamipärane vürtsikas suvine supp mõõkkala, meloni, datlite ja ürtidega/  
Vietnamese style spicy summer soup with swordfish, melon, dates and herbs (G,L)

Osaka stiilis Jaapani omlett okonomyaki kaheksajala ja krevettidega/  
Osaka style Japanese omelette okonomyaki with octopus and shrimps (L)

Brasiilia veise sisefilee mürklite ja sparglitega musta trühvli-punaveini kastmes/  
Brazilian beef tenderloin with morrels, asparagus and black truffle-red wine sauce( L,G)

Kookose-laimi tart pistaatsiaga/ Coconut-lime tart with pistacchio

Veini sobitamine- wine pairing 29.-

Šampanja ja vahuveini sobitamine-  
champagne and sparkling wine 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.