

EELROAD

|                                                                                 |                  |
|---------------------------------------------------------------------------------|------------------|
| <b>LÕHETARTAR PEEDIMAHLAS</b>                                                   | <b>14 €</b>      |
| Avokaadokreem, fenkol, oliivipuru, peterselliõli                                |                  |
| <b>VEISECARPACCIO</b>                                                           | <b>13 €</b>      |
| Salatimix, päikesekuivatatud tomatid, Parmesani juust, balsamico                |                  |
| <b>SALAT KÜLMA KITSEJUUSTUPURUGA</b>                                            | <b>14 €</b>      |
| Marineeritud kollane peet, kirsstomatid, salatimix, mustsõstrad, põldmarjakaste |                  |
| <b>CAESARI SALAT KANAGA/LÕHEGA</b>                                              | <b>14 / 17 €</b> |
| <b>KEVADRULLID KÖÖGVILJADEGA</b>                                                | <b>8 €</b>       |
| Magushapu tšillikaste                                                           |                  |
| <b>KRÕBEDAD PELMEENID TRÜHVLIKASTMEGA</b>                                       | <b>12 €</b>      |
| Kana-seene täidisega pelmeenid, salatimix                                       |                  |
| <b>KANEPISEEMNELEIVAKESED KARULAUGUDIPIGA</b>                                   | <b>7 €</b>       |

SUPP

|                                                                      |             |
|----------------------------------------------------------------------|-------------|
| <b>KOORENE SKANDINAAVIA KALASUPP</b>                                 | <b>10 €</b> |
| Valge kala, punane kala, krevetid                                    |             |
| <b>ROHELISE HERNE KREEMSUPP</b>                                      |             |
| <b>KOOKOSPIIMA JA JÄNESELIHAGA</b>                                   | <b>9 €</b>  |
| Pohlad, kalekapsas, porgandi- ja pastinaagikrõps, lehttaignakrõbedik |             |

PEAROAD

|                                                                                                                                                           |             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>LÕHEFILEE TERIYAKI GLASUURIS</b>                                                                                                                       | <b>22 €</b> |
| Tšilline pärlkuskuss, marineeritud fenkol, porgandi trio, siidri-koorekaste                                                                               |             |
| <b>FISH &amp; CHIPS</b>                                                                                                                                   | <b>19 €</b> |
| Lestafilee 300 g, friikartulid, kapparimajonees, ketšup                                                                                                   |             |
| <b>MAHLANE MAISIKANA</b>                                                                                                                                  | <b>20 €</b> |
| Bulgur mustsõstardega, kergelt marineeritud õuna-pirnisalat, maapähkli-kookoskreemikaste                                                                  |             |
| <b>PARDI RINNAFILEE</b>                                                                                                                                   | <b>23 €</b> |
| Pastinaagikreem, brokoligratään, kalekapsa krõps, kumvaat, õuna-apelsinikaste                                                                             |             |
| <b>ÕRN LAMBATALLEFILEE</b>                                                                                                                                | <b>26 €</b> |
| Pastinaagikreem, bulgur piparmündiga, punaveinikaste                                                                                                      |             |
| <b>PIKALT KÜPSENUD METSSIGA</b>                                                                                                                           | <b>25 €</b> |
| Praekartulid, praetud kukeseened, pohlasalat, punase veini kaste                                                                                          |             |
| <b>HIRVELIHA</b>                                                                                                                                          | <b>25 €</b> |
| Kartuli-puraviku gratään, marineeritud paradiisiõunad, porgandikrõps, kadakamarja-punaveinikaste                                                          |             |
| <b>TROFE BURGER</b>                                                                                                                                       | <b>17 €</b> |
| Veiselihapihv, Brioche sai, Camembert juust, tomat, marineeritud kurk, salatileht, karamelliseeritud sibulad, friikartulid, karulaugumajonees, majaketšup |             |
| <b>TROFE ALASTI BURGER</b>                                                                                                                                | <b>17 €</b> |
| Veiselihapihv, Camembert juust, tomat, marineeritud kurk, salatileht, karamelliseeritud sibulad, friikartulid, karulaugumajonees, majaketšup              |             |
| <b>BURGER REBITUD METSJÄNESE LIHAGA</b>                                                                                                                   | <b>17 €</b> |
| Brioche sai, tomat, marineeritud fenkol, salatileht, pohlamoos, friikartulid, karulaugumajonees, majaketšup                                               |             |
| <b>KOORENE METSJÄNESE PASTA</b>                                                                                                                           | <b>15 €</b> |
| Porgand, šalottisibul, praetud kukeseened, kõvajuust, pohlamoos, oregano                                                                                  |             |

TAIMETOIT

|                                                                               |             |
|-------------------------------------------------------------------------------|-------------|
| <b>ROHELISE HERNE KREEMSUPP KOOKOSPIIMAGA</b>                                 | <b>8 €</b>  |
| Kalekapsas, porgandi- ja pastinaagikrõps, kõrvitsaseemned, lehttaignakrõbedik |             |
| <b>KIKERHERNE PIHV</b>                                                        | <b>19 €</b> |
| Kinoa, marineeritud köögiviljad, maapähkli-kookoskreemikaste                  |             |
| <b>GRILLITUD LILLKAPSASTEIK</b>                                               | <b>18 €</b> |
| Bulgur mustsõstardega, kapparid, marineeritud paradiisiõun, murulaugukaste    |             |

MAGUSTOIDUD

|                                                |            |
|------------------------------------------------|------------|
| <b>JÄÄTISEVALIK / SORBEEVALIK</b>              | <b>7 €</b> |
| Valikus kolm erinevat maitset                  |            |
| <b>PORGANDIKOOK VANILLIJÄÄTISEGA</b>           | <b>8 €</b> |
| <b>„EATON MESS“</b>                            | <b>8 €</b> |
| Hooajalise marjad, besee, mascarpone, vahukoor |            |
| <b>ŠOKOLAADIFONDANT VANILLIJÄÄTISEGA</b>       | <b>9 €</b> |
| Astelpaju marjade ja kastmega                  |            |



APPETIZERS

|                                                                                       |                  |
|---------------------------------------------------------------------------------------|------------------|
| <b>SALMON TARTARE IN BEETROOT SAUCE</b>                                               | <b>14 €</b>      |
| Avocado cream, fennel, olive crunch, parsley oil                                      |                  |
| <b>BEEF CARPACCIO</b>                                                                 | <b>13 €</b>      |
| Mixed salad, sundried tomatoes, Parmesan cheese, balsamico                            |                  |
| <b>SALAD WITH COLD CRUMBLIED GOAT CHEESE</b>                                          | <b>14 €</b>      |
| Marinated yellow beetroot, cherry tomatoes, mixed salad, blackberries, dewberry sauce |                  |
| <b>CAESAR SALAD</b>                                                                   |                  |
| <b>WITH CHICKEN/SALMON FILLET</b>                                                     | <b>14 / 17 €</b> |
| Cherry tomatoes, roman salad, croutons, Caesar sauce                                  |                  |
| <b>SPRING ROLLS WITH VEGETABLES</b>                                                   | <b>8 €</b>       |
| Sweet and sour chili sauce                                                            |                  |
| <b>CRUNCHY DUMPLINGS WITH TRUFFLE SAUCE</b>                                           | <b>12 €</b>      |
| Chicken-mushroom dumplings, mixed salad                                               |                  |
| <b>BREAD WITH CANNABIS SEEDS AND RAMSON DIP</b>                                       | <b>7 €</b>       |

SOUPS

|                                                               |             |
|---------------------------------------------------------------|-------------|
| <b>SCANDINAVIAN CREAM SOUP</b>                                | <b>10 €</b> |
| White fish, red fish, shrimp                                  |             |
| <b>GREEN PEA CREAM SOUP</b>                                   |             |
| <b>WITH COCONUT MILK &amp; RABBIT MEAT</b>                    | <b>9 €</b>  |
| Cowberries, kale, carrot and parsnip chips, small puff pastry |             |

MAIN DISHES

|                                                                                                                                            |             |
|--------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>SALMON FILLET IN TERIYAKI GLAZE</b>                                                                                                     | <b>22 €</b> |
| Chili pearl couscous, marinated fennel, carrot trio, sugar pea, cream sauce with cider                                                     |             |
| <b>FISH &amp; CHIPS</b>                                                                                                                    | <b>19 €</b> |
| Breaded flounder fillet 300g, french fries, caper mayonnaise, ketchup                                                                      |             |
| <b>JUICY CORN CHICKEN</b>                                                                                                                  | <b>20 €</b> |
| Bulgur with blackcurrant, lightly marinated apple-pear salad, peanut butter-coconut cream sauce                                            |             |
| <b>DUCK BREAST FILLET</b>                                                                                                                  | <b>23 €</b> |
| Parsnip cream, broccoli gratin, kale chips, kumquat, apple-orange sauce                                                                    |             |
| <b>TENDER LAMB FILLET</b>                                                                                                                  | <b>26 €</b> |
| Parsnip cream, bulgur with peppermint, red wine sauce                                                                                      |             |
| <b>SLOW COOKED WILD BOAR</b>                                                                                                               | <b>25 €</b> |
| Fried potatoes, fried chanterelles, cowberry salad, red wine sauce                                                                         |             |
| <b>DEER MEAT</b>                                                                                                                           | <b>25 €</b> |
| Potatoe-flap mushroom gratin, marinated paradise apple, carrot chips, juniper berry-red wine sauce                                         |             |
| <b>TROFE BURGER</b>                                                                                                                        | <b>17 €</b> |
| Beef cutlet, Brioche bread, Camembert cheese, tomato, pickles, lettuce, caramelized onions, french fries, ramson mayonnaise, house ketchup |             |
| <b>NAKED TROFE BURGER</b>                                                                                                                  | <b>17 €</b> |
| Beef cutlet, Camembert cheese, tomato, pickles, lettuce, caramelized onions, french fries, ramson mayonnaise, house ketchup                |             |
| <b>BURGER WITH TORN RABBIT MEAT</b>                                                                                                        | <b>17 €</b> |
| Brioche bread, tomato, marinated fennel, lettuce, cowberry jam, french fries, ramson mayonnaise, house ketchup                             |             |
| <b>CREAMY RABBIT PASTA</b>                                                                                                                 | <b>15 €</b> |
| Carrot, shallots, fried chanterelles, hard cheese, cowberry jam, oregano                                                                   |             |

VEGETARIAN DISHES

|                                                                          |             |
|--------------------------------------------------------------------------|-------------|
| <b>GREEN PEA CREAM SOUP WITH COCONUT</b>                                 | <b>8 €</b>  |
| Kale, carrot and parsnip chips, pumpkin seeds, small puff pastry         |             |
| <b>CHICKPEA STEAK</b>                                                    | <b>19 €</b> |
| Kinoa, marinated vegetables, peanut butter – coconut cream sauce         |             |
| <b>CAULIFLOWER STEAK</b>                                                 | <b>18 €</b> |
| Bulgur with blackcurrant, capers, marinated paradise apple, chives sauce |             |

DESSERTS

|                                                       |            |
|-------------------------------------------------------|------------|
| <b>ICE-CREAM / SORBET SELECTION</b>                   | <b>7 €</b> |
| Three different flavors                               |            |
| <b>CARROT CAKE WITH VANILLA ICE-CREAM</b>             | <b>8 €</b> |
| <b>„EATON MESS“</b>                                   | <b>8 €</b> |
| Seasonal berries, meringue, mascarpone, whipped cream |            |
| <b>CHOCOLATE FONDANT WITH VANILLA ICE-CREAM</b>       | <b>9 €</b> |
| Sea buckthorn berries and sauce                       |            |