

BRUNCH MENU

SMALL DISHES AND SALADS TO SHARE

Fresh summer salad with vegetables and berries

Ridalepa sprouts / quinoa / beetroot / carrot /
mixed greens / spinach / raspberry vinaigrette

Blin with cold-smoked salmon tartare

sour cream with dill / chives / red onion

Veal roasted with lemon and rosemary

black garlic mayo / quinoa / crispy onion / crunchy cheese

MAIN COURSE – INDIVIDUAL

Belle Époque breakfast

The elegance and refinement of the Art Nouveau era on a plate –

poached egg / toasted ciabatta / avocado /
chili flakes / roasted pumpkin seeds

Or

Smoked halibut with MEKK's potato salad

summery potato salad / roasted onion /
caper-horseradish sauce / Järveotsa quail egg

Or

Grilled organic chicken from Äntu Manor

Romaine lettuce / bacon / Kolotsi hard cheese /
toasted buttery bread / Caesar dressing

DESSERT – INDIVIDUAL

Mini pancakes

A classic that's always accompanied by sweet temptation.

Choose your toppings (or have them all):
fresh strawberry compote / berry salad /
caramelised condensed milk

RESTAURANT AND BAR



MODERN ESTONIAN CUISINE

Chef de Cuisine – Rene Uusmees