Hõlm
RESTORAN
ESTIKO ELAMUS

GROUP MENU

CHOOSE A SUITABLE THREE-COURSE MENU
(THE SAME MENU MUST BE CHOSEN FOR THE WHOLE GROUP)

STARTER 14.00 €

1. BEEF TARTARE, CRISPY POTATO, AIOLI, PARMESAN (L)
2. KATAIFI PRAWN, COCONUT SAUCE, LEMON MAYONNAISE, CABBAGE SALAD (G, L)
3. CITRUS-CURED TROUT, CARROT VINAIGRETTE, AVOCADO CREAM, PANKO (G, L)
4. PULLED PORK SALAD, CRISPY ONION, ONION MAYONNAISE, MUSTARD PICKLE (G, L)
5. MOZZARELLA, TOMATO TARTARE, PESTO, HERB SALAD (V, G, L)

MAIN COURSE

1. BEEF ENTRECÔTE, CRISPY POTATO, BÉARNAISE, TOMATO TARTARE (G, L)	26.00 €
2. LAMB TENDERLOIN, CONFIT AUBERGINE, SALSA, LAMB SAUCE (L)	26.00 €
3. PIKE-PERCH FILLET, CRAYFISH SAUCE, FENNEL SALAD, CELERIAC CREAM (G, L)	23.00 €
4. ROASTED CHICKEN FILLET, MUSHROOM RAGOUT, PARSNIP, MOREL SAUCE (G, L)	23.00 €
5. DUCK BREAST, POTATO RÖSTI, BLOOD ORANGE SAUCE, SPINACH (G, L)	23.00 €
6. GRILLED AUBERGINE, GOAT CHEESE, OLIVE PESTO, TOMATO (V, G, L)	20.00 €

DESSERT 11.00 €

1. CARAMEL TARTLET, MASCARPONE CREAM, VANILLA (G, L)
2. ETON MESS, MERINGUE, PIÑA COLADA CREAM, RASPBERRY (L)
3. CRÈME BRÛLÉE, SEA BUCKTHORN ICE CREAM, CHUTNEY (G, L)
4. CHOCOLATE CRÉMEUX, CHERRY SORBET, BERRIES (G, L)

COFFEE/TEA AND WATER INCLUDED IN THE PRICE. GROUP MENUS CAN BE ORDERED FOR GROUPS OF AT **LEAST 13 PEOPLE**. THE SAME MENU MUST BE CHOSEN FOR THE WHOLE GROUP.
BOOKINGS AND CANCELLATIONS MUST BE MADE **AT LEAST 72 HOURS** IN ADVANCE
(ON WORKDAYS FROM 9:00–17:00).

ORDERS:
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