

First course

Isle farm salad	14
Pähkla trout gravlax / fish roe / low salt cucumbers / greens / young potatoes / sour cream / herbs oil	
Beef tartare	16
Sirloin cut / mustard seeds / pickled shallots / cornichons / anchovy foam / buttery brioche	
Pomodori e formaggio	14
Burrata cheese / tomato cultivars / mint / herbs pesto / smoked tomato consommé	
Quesadillas from the North	13
Wheat tortilla / pulled elk / cheddar / green onions / horseradish dip	
Kalaranna ukha	14
Fish and langoustines broth / sea bass / langoustine / bok choy / sugar peas	
Charcuterie	32
Roast beef / jamon / cheese selection / port wine pâté / olives / cloudberry jam / roasted homemade bread	
Oysters	16
4 oysters / dressing	
Enquire about availability	

Second course

Pasta	16
Tagliatelle / grilled zucchini / creamy sauce / rehydrated tomatoes / pesto / peccorino	
Additional: shrimps	3
Pähkla farm trout / Greenland halibut	24/27
Roasted cauliflower foam / spring onion / radish / pickled cauliflower / fish butter sauce	
Roasted bird	23
Corn chicken / caramelised onion / salsify / alfa-alfa / carrot cream / jus	
Veal	24
Veal schnitzel / marinated chanterelles / pickled carrots / radish shoots / white wine blue cheese sauce	
Lamb	28
Grilled lamb rack / parsnip mash / shimeji / hazelnut chicory / rosemary demi-glace	
SIDES	5
Potato mash with herbs butter Young potatoes with butter and greens Fresh salad with pickled asparagus and rehydrated tomatoes	

Third course

Chocolate tartlet

9

Chocolate ganache / almond tartlet / vanilla- bourbon ice cream / blueberry / sea buckthorn gel

Berries & nuts

9

Halva / berry gel / chocolate branches / berry sorbet / praline

Rhubarb

9

Rhubarb tart / pickled rhubarb / strawberry / mint

Bon appetit!

Menu by Pavel Gurjanov & Jim Treier
KOGU resto, 2023