

# Eelroad/Starters

Hanemaksa *pâté* viigimarja *brioche*'il 11€

Kirsikeedis, konjakiõunad, sibulamoos

Goose liver *pâté* on a fig *brioche*

Cherry confiture, cognac apples

Veiseliha *tartar* 11€

Munakreem, sinepijäätis, värsked soolakurk, sibul

Beef *tartar*

Egg cream, mustard ice-cream, fresh salted cucumber, onion

Tuunikala *tataki* 14€

Apelsini-sojakaste, mango-tšillisalsa, tilli-*aioli*, marineeritud fenkol, küpsetatud kirsstomatid

Tuna *tataki*

Orange soy sauce, mango and chili salsa, dill *aioli*, marinated fennel, baked cherry tomatoes

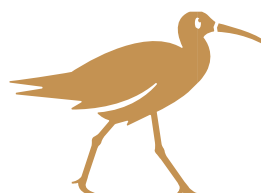
# Salatid/Salads

*Burrata* salat 13€

*Poi Choi*-salatilehed, viigimarja *brioche*, küpsetatud kirsstomatid

*Burrata* salad

*Poi Choi* leaves, fig *brioche*, baked cherry tomatoes



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**Matjes heeringas** 10€

Marineeritud peet, hapukoorekaste, praetud must leib, marineeritud sibul, varajane kartul

**Matjes herring**

Marinated beetroot, sour cream sauce, fried black rye bread, marinated onion, first early potatoes

## Pearoad/Mains

**Karamelliseeritud kammkarbid** 18€

Must risoto, õunasiidrivaht, sellerikreem

**Caramelized scallops**

Black risotto, apple cider mousse, celery cream

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**Praetud meriahven** 14€

Ürdikaste, praetud roheline sibul, põlduba, siidrikaste, karulipüree

**Fried sea bass**

Herb sauce, fried green onion, broad bean, apple cider sauce, potato puree

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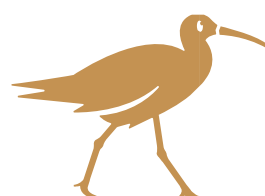
**Pardifilee** 17€

*Demi Glace* kaste, krõbe *foie gras*-rosinarull, quinoa, peedimarmelaad, juursellerikreem

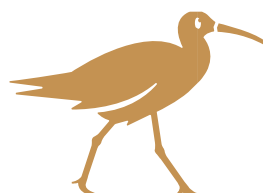
**Duck fillet**

Demi Glace sauce, foie gras and raisin spring roll, beetroot marmalade, celeriac cream

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<p><b>Veise sisefilee</b> Kuningservik, grillitud spargel, <i>Demi Glace</i> kaste, estragoni-aioli</p> <p><b>Beef tenderloin</b> King oyster mushroom, grilled asparagus, Demi Glace sauce, tarragon aioli</p>	<p>22€</p>
<p><b>Nomad burger</b> Mahlane 100% veiseliha kotlet, Foie Gras, kirsitrühvliõliga, värsked soolakurk, friikartulid kaste, Marie Rose kaste</p> <p><b>Nomad burger</b> Tender 100% beef patty, Foie Gras, cherry sauce, Marie Rose sauce with truffle oil, fresh pickle, french fries</p>	<p>15€</p>
<p><b>Jagamiseks (ooteaeg 45 min)</b> <b>Dishes to share (waiting time 45 min)</b></p>	
<p><i>Nomad Poulet</i> / Terve kana „Nomad“ Poulet / A whole chicken</p>	<p>38€</p>



Tomahook-steik 1200 g	79€
Tomahawk steak 1200 g	

## Magustoidud/Desserts

Muraka-porgandikook	7€
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Cloudberry and carrot cake	
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Šokolaadi- <i>fondant</i>	7€
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Chocolate fondant	
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Linnupiima kook	7€
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Cake „Linnupiim“ with passion fruit chocolate	
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