



VEINIKELDER : **GLORIA** : WINE CELLAR
MENÜÜ : MENU

PEAROAD

Aedvilja kvartett
porgandi-aniisikreem,
ahjutomat, pölduba, seened 14 €

Pannil praetud kanamaks
kartulinuudlid, suitsuvutimuna,
chorizo, calvadosi kaste 15 €

Maisikana
cous-cous, köögiviljad, *beurre blanc* kaste 16 €

Seakülje-*confit*
rieslingus hapendatud kapsas,
ahjuõun, kõrvits, sinepiseemne kaste 17 €

Pardirind
veini-viinamarjakaste, maguskartul,
sibulamoos, mustad läätsed 18 €

Veise sisefilee
demi glace-kaste, peedi-äädikakreem,
juurseller, porru 22 €

Tursk
tilli-kartulipüree, *pak choi*,
valge veini kaste 21 €

MAIN COURSE

Vegetables quartet
carrot-anise puree, baked tomato,
peas, mushrooms

Pan fried chicken liver
potato noodles, smoked quail egg,
chorizo, Calvados sauce

Corn fed chicken
couscous, vegetables, *beurre blanc* sauce

Pork rib *confit*
fermented cabbage in riesling, baked apple,
pumpkin, mustard seed sauce

Duck breast
grapewine sauce,
sweet potato, lentils

Beef tenderloin
demi glace sauce, beetroot vinegar cream,
celeriac, leak

Cod
dill-potato purée, *pak choi*,
white wine sauce

MAGUSTOIDUD

Crème brûlée 5 €

Linnase kreem
leivakreem, mustikad, vaniljäätis 7 €

Valge ja tumeda šokolaadi *mousse*
vahvlikrõps, mustikad 7 €

Jõhvikaparfée
musta leiva puru, metsamarja *coulis* 5 €

Tarte Tatin
vaniljäätis, soolakaramell 8 €

DESSERTS

Crème brûlée

Malt cream
bread cream, blueberries, vanilla ice cream

White and dark chocolate mousse
crispy waffle, blueberries

Cranberry parfait
black bread crumbs, wildberry *coulis*

Tarte Tatin
vanilla ice cream, saulted caramel

Allergeenide kohta küsi infot teenindajalt.

Ask waitress about food allergens.