

Raimond

RESTORAN



AMUSE-BOUCHE

zucchini/mushroom 6 €
beef/lotus root 6 €

scallop/rice paper 6 €
duck tongue/cassava 6 €

Selection of 4 - 22 €

STARTERS

NÖVA sturgeon 23 €
„penne“/zucchini/oyster/lime caviar/parsley

Scallop 22 €
pea/kohlrabi/shiitake/seaweed/whey

Quail from Järveotsa 21 €
cabbage/wheat/saffron/tomato/bread

Wagyu 32 €
Luunja/Kolotsi/sulphur shelf/potato/
black garlic

Venison from Saaremaa 22 €
apple/grated egg/sesame seeds/
lotus root/gochujang

Tomato from Võiste aiand 19 €
asparagus/olive/oat/avocado/coffee

MAIN COURSES

Trout from Pähkla farm 34 €
asparagus/Jerusalem artichoke/bimi/
venus clam/beurre monté

Organic Chicken from Äntu Manor 32 €
turnip/carrot/corn/Mahlametsa/parmesan

Lamb rump 36 €
beetroot/onion/Raita/cucumber/demi-glace

Beef tenderloin from Liivimaa 38 €
potato/leek/king oyster mushroom/
blackcurrant/kampot pepper

„Sea pearl“ 28 €
watermelon/turnip/kale/beetroot/
white miso

DESSERTS

Valrhona 17 €
Bahibé/vanilla/rowan buds/muscovado

Garden after rain 15 €
rhubarb/strawberry/mint/ginger

Raspberry 16 €
hibiscus/honey/blackberry/yogurt

Golden Thai 16 €
mango/rice/coconut/passion fruit

RAIMOND'S FAVOURITES

Estonian farmhouse cheeses 28 €
apricot/black garlic/berries/
morning porridge bread

**Fresh bread and baked
goods for two 9 €**
Mätiku dairy butter – whipped/
caramelized breakfast porridge bread/
barley bread/black bread

PETIT FOURS

canelés 6 €
lips 6 €

macaron 6 €
matcha 6 €

Selection of 4 - 22 €

Head Chef
Marko Lumera