

RESTORAN  
**Ummisson**

## Menüü/ Menu

### Eelroad/ Light meals

<b>Sous vide seller(vegan)/ Sous vide celery (vegan)</b>	13
kurgi-selleri kaste, marineeritud punase sibula geel, fenkol/ cucumber-celery sauce, pickled red onion gel, fennel	
<b>Pähkla forell/ Pähkla trout</b>	15
sous vide forell, lillkapsapüree, mini Rooma salat, spinativaht, sidrunigeel/ sous vide trout, cauliflower puree, Romaine lettuce, spinach foam, lemon gel	
<b>Maheveise tartar/ Beef tartar</b>	15
veise sisefilee, sriracha, munageel, kapparid, šalott sibul, seesami näkileib/ organic beef, sriracha, egg gel, capers, shallot, sesame crispy bread	
<b>Suupistevalik/ Snack selection</b>	23
Sobib jagamiseks!/ Suitable for sharing	

## Pearoad/ Main dishes

<b>Lõhesupp/ Salmon soup</b>	11
sinimerekarbid, porgand, seller, kartul, muna, vahukoor, porru/ mussels, carrot, celery, potato, egg, cream, leek	
<b>Lillkapsasteik (vegan)/ Cauliflower steak (vegan)</b>	17
lillkapsapüree, kaunviljade salat, kikerhersed/ cauliflower puree, chickpeas, green salad	
<b>Kohafilee/ Pike perch</b>	22
võis praetud kohafilee, beurre blanc, hernepüree, kaunviljade salat/ pike perch fried in butter, beurre blanc, pea puree, green salad	
<b>Part/ Duck</b>	24
sidruni kuskuss, porgandipüree, eringi seen, punase veini kaste/ lemon couscous, carrot puree, king trumpet mushroom, red wine sauce	
<b>Liivimaa veis/ Liivimaa beef</b>	26
veise sisefilee, kartulipüree, Türgi uba, kollane peet, roheline pipra kaste/ beef sirloin, potato puree, green bean, yellow beet, green pepper sauce	

## Magustoidud/ Desserts

<b>Panna cotta (vegan)/ Panna cotta (vegan)</b>	8
kookos, ananassisalsa/ coconut, pineapple salsa	
<b>Apelsini brüleekreem/ Orange crème brûlée</b>	9
külmutatud apelsin/ frozen orange	

Lisaks pakume kondiitritelist maitsvat koogivalikut/ *Please ask your waitress or take a look at our pastry counter in cafeteria for more delicious desserts.*