

RESTORAN
Ummisson

Menüü/ Menu

Eelroad/Light meals

- Sous vide seller(vegan)/ Sous vide celery (vegan)** 14
kurgi-selleri kaste, marineeritud punase sibula geel, fenkol/ cucumber-celery sauce, pickled red onion gel, fennel
- Pähkla forell/ Pähkla trout** 16
sous vide forell, lillkapsapüree, mini Rooma salat, spinativaht, sidrunigeel/
sous vide trout, cauliflower puree, Romaine lettuce, spinach foam, lemon gel
- Maheveise tartar/ Beef tartar** 16
veise sisefilee, sriracha, munageel, kapparid, šalott sibul, seesami näkileib/
organic beef, sriracha, egg gel, capers, shallot, sesame crispy bread
- Suupistevalik/ Snack selection** 24
Sobib jagamiseks!/ Suitable for sharing

Pearoad/ Main dishes

Lõhesupp/ Salmon soup	12
sinimerekarbid, porgand, seller, kartul, muna, vahukoor, porru/ mussels, carrot, celery, potato, egg, cream, leek	
Lillkapsasteik (vegan)/ Cauliflower steak (vegan)	18
lillkapsapüree, kaunviljade salat, kikerhersed/ cauliflower puree, chickpeas, green salad	
Kohafilee/ Pike perch	23
võis praetud kohafilee, beurre blanc, hernepüree, kaunviljade salat/ pike perch fried in butter, beurre blanc, pea puree, green salad	
Part/ Duck	25
sidruni kuskuss, porgandipüree, eringi seen, punase veini kaste/ lemon couscous, carrot puree, king trumpet mushroom, red wine sauce	
Liivimaa veis/ Liivimaa beef	27
weise sisefilee, kartulipüree, Türgi uba, kollane peet, roheline pipra kaste/ beef sirloin, potato puree, green bean, yellow beet, green pepper sauce	

Magustoidud/ Desserts

Panna cotta (vegan)/ Panna cotta (vegan)	9
kookos, ananassisalsa/ coconut, pineapple salsa	
Apelsini brüleekreem/ Orange crème brûlée	10
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.*