

Koduresto & Veininurk

ANNO

EELROAD / STARTERS

- AVOKAADO** | indiapähkli kreem | erinevad seemned | toortatar G,P,V 10€
AVOCADO | cashew cream | different seeds | buckwheat
- SIIA TARTAR** | siiamari | vutimuna G,L 15€
WHITEFISH TARTARE | whitefish roe | quail egg
- BOEUF A LA TARTARE** | talumuna | sibul | hapukurk | tšilli | röstsai G 15€
BOEUF A LA TARTARE | free range egg | onion | pickled cucumber | chili | toast
- BOEUF A LA TARTARE** | oliivõli | kaaviar (tuura mari) 10g | röstsai G 30€
BOEUF A LA TARTARE | olive oil | caviar (classic oscietra) 10g | toast
- KERGELT VÜRTSIKAS TAI POMELO SALAT** | kookos | krevetid | maapähklid P 15€
SLIGHTLY SPICY THAI POMELO SALAD | coconut | prawns | peanuts
- VÜRTSIKAS PEEDI KONSOME** | kapsapirukas | seenepirukas G,L 15€
SPICY BEET CONSOMMÉ | cabbage pie | mushroom pie
- KERGELT VÜRTSIKAS PARDI KONSOME** | foie gras tortellini G 15€
SLIGHTLY SPICY DUCK CONSOMMÉ | foie gras tortellini
- MAAPIRN KOLMEL ERINEVAL MOEL** | shimeji seemed | hapu õun | V 15/30€
karamelli kaste | trühvlimari või kaaviar (tuura mari) 10g
JERUSALEM ARTICHOKE IN THREE WAYS | shimeji mushrooms | sour apple |
caramel sauce | truffle caviar or caviar (classic oscietra) 10g
- TÄIDETUD KALMAAR** | kalmaari tindi gnocchi | nuikapsas | kalmaari vaht G,L 15€
STUFFED SQUID | squid ink gnocchi | kohlrabi | squid espuma
- TIIGERKREKETID** | roheline salat | mango | kalmaar | vürtsikas tamarindi kaste 15€
TIGER PRAWNS | green salad | mango | squid | spicy tamarind sauce
- GORGONZOLA-BASIILIKU TORTELLINI** | gorgonzola vaht | sarapuupähklid G,L,V 15€
GORGONZOLA-BASIL TORTELLINI | gorgonzola foam | hazelnuts
- FOIE GRAS** | maasikad | sidrunikreem | basiiliku vaht L 20€
FOIE GRAS | strawberries | lemon cream | basil foam
- RISOTO** | puravikud | parmigiano | trühvlimari (min 2 inimest, ca 30min) L,V 20€
RISOTTO | porcini mushrooms | parmigiano | truffle caviar (min 2 people)

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PÕHIROAD / MAIN COURSE

KAPSA STEIK | baklazaani kaaviar | forelli mari | mandel | kapsa kaste L,P **20€**

CABBAGE STEAK | eggplant caviar | trout roe | almond | cabbage sauce

SUITSUNE BAKLAŽAANI FILEE | kooritud tomat | paksoi | G,L,V **20€**

kitsejuustukreem | maapirni krõps

SMOKY EGGPLANT FILLET | peeled tomato | pak choi | goat cheese cream |
jerusalem artichoke crunch

PRAETUD SIIAFILLEE | must riis | veriapelsin | vürtsikas tamarindi kaste **25€**

FRIED WHITEFISH FILLET | black rice | blood orange | spicy tamarind sauce

SEAKÕHT | kartuli-trühvli püree | nuikapsas | õuna-ingveri salat | õlle kaste L **25€**

PORK BELLY | potato-truffle puree | kohlrabi | apple-ginger salad | ginger-beer sauce

METSSEA HAUTIS | porgand | pastinaak | peet | kartul | mustsõstraveini kaste **25€**

WILD BOAR STEW | carrot | parsnip | beetroot | potatoes | blackcurrant wine sauce

METSKITSE FILEE | puraviku püree | beluga läätsed | romaani lillkapsas | G,L **25€**

karamelliseeritud sibul | suitsutatud veise süda | portveini kaste

ROE DEER FILLET | porcini puree | beluga lentils | romanesco | caramelized onion |
smoked beef heart | port sauce

Õhtusöögi ajal on minimaalne tellimus 2 käiku inimese kohta (v.a. magustoit)
During dinner, the minimum order is 2 courses per person (except dessert)

G-toit sisaldab gluteeni
G-dish contains gluten

L-sisaldab laktoosi
L-contains dairy products

P-sisaldab pähkleid
P-contains nuts

V-vegetariaan
V-vegetarian

Allergeenide kohta küsi lisainfot teenindajalt

CHEF DE CUISINE: Anna Kaasik

SOMMELIER: Erno Kaasik

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