

Koduresto & Veininurk

ANNO

EELROAD / STARTERS

- AVOKAADO** | indiapähkli kreem | erinevad seemned | toortatar G,P,V 10€
AVOCADO | cashew cream | different seeds | buckwheat
- TOMAT** | avokaado | maasikad | tšilli | parmigiano juust G 15€
TOMATO | avocado | strawberries | chili | parmigiano cheese
- SIIA TARTAR** | siiamari | vutimuna G,L 15€
WHITEFISH TARTARE | whitefish roe | quail egg
- KAMMKARP** | apelsin | prosciutto | mandli gaspacho P,L 15€
SCALLOPS | orange | prosciutto | almond gaspacho
- BOEUF A LA TARTARE** | muna | 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
- VÜRTSIKAS PEEDI KONSOME** | kapsapirukas | seenepirukas G,L 15€
SPICY BEET CONSOMMÉ | cabbage pie | mushroom pie
- TIIGERKREKETID** | roheline salat | praetud arbuus G 15€
TIGER PRAWNS | green salad | fried watermelon
- MAAPIRN KOLMEL ERINEVAL MOEL** | shimeji seened | hapu õun | karamelli kaste | trühvlmari või kaaviar (tuura mari) 10g V 15/30€
JERUSALEM ARTICHOKE IN THREE WAYS | shimeji mushrooms | sour apple | caramel sauce | truffle caviar or caviar (classic oscietra) 10g
- SUITSUANGERJAS** | tindikala želee | forellimari | vutimuna | soolakurk | praekartul L 15€
SMOKED EEL | sepia jelly | trout roe | quail egg | fresh pickled cucumber | fried potatoes
- FOIE GRAS** | maasikad | sidrunikreem | basiiliku vaht L 20€
FOIE GRAS | strawberries | lemon cream | basil foam
- SPINATI-RICOTTA RAVIOOLID** | salveivõi kaste | parmigiano juust | seedermänni seemned G,L,V 15€
SPINACH RICOTTA RAVIOLI | sage-butter sauce | parmigiano cheese | pine nuts
- RISOTO** | puravikud | parmigiano | trühvlmari (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 | mandlid | kapsa kaste **L,P 20€**
CABBAGE STEAK | eggplant caviar | trout roe | almonds | 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 SIIAFILEE | must riis | veriapelsin | vürtsikas tamarindi kaste **L 25€**
FRIED WHITEFISH FILLET | black rice | blood orange | spicy tamarind sauce

PARDI KOIVA CONFIT | lillkapsa püree | nuikapsas | pardi leem **L,P 20€**
DUCK LEG CONFIT | cauliflower puree | kohlrabi | duck broth

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

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

TALLEKARREE | peedi-õuna püree | kinoa | roheline hernes | veinikaste **L 25€**
LAMB CHOPS | beet-apple puree | quinoa | green pea | wine sauce

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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