

VEIN POKAALIGA / WINE BY GLASS

VAHUVein / SPARKLING 12CL

HOLA Brut Cava	7.00
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VALGE VEIN / WHITE WINE 15CL

Florence by Aldering Chenin Blanc LAV 2024	10.00
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Endless River Sauvig. Blanc Marlborough 2023	8.00
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Domaine de la Vinçonnier Muscadet Sur Lie 2024	8.00
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L.Latour Chablis "La Chanfleure" 2024	14.00
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ROOSA VEIN / ROSE WINE 15CL

Domaine de La Croix Rose Provence 2025	14.00
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PUNANE VEIN / RED WINE 15CL

Ad Hoc Primitivo di Manduria Puglia, Itaalia 2022	10.00
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Dom.Lignier Gevrey-Chambertin 2022	25.00
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KRABI SEPTEMBER

Terve septembrikuu põhineb KRABI menüü Eesti toorainel – sellel, mida meie meri, metsad ja põllud just praegu pakuvad. Kuna töötame värske ja hooajalise toorainega, võib menüüs vastavalt saadavusele esineda muudatusi.

Throughout September, the KRABI menu is based on Estonian ingredients – the best our sea, forests and fields have to offer right now. As we work with fresh, seasonal produce, the menu may change depending on availability.

KRABI
Wine & Raw bar

AUSTER / OYSTER

Gillardeau spéciale nr.3	5.50
La Môme spéciale nr.5	4.50
Josephine spéciale nr.3	6.00
Tia Maraa spéciale nr.3	5.00
Austrishot / Oyster Shot	8.00
Grillitud austrid 2tk Grilled Oysters 2pcs	14.00

PETIT STARTER

Must leib, ciabatta & või Rye bread, ciabatta & butter	4.00
Kantaabria anšoovis Cantabrian anchovy	9.00
Iberico Bellota lihalõiked Andalucía Ibérico de Bellota	17.00
Marineeritud artišokk Marinated artichoke	8.00
Navarra oliivid Navarra olives	9.00
Friikartul French fries	7.00

EELROOG / STARTER

Siia kala tartar Fish tartare	16.00
Koha ceviche astelpajuga Pike-perch ceviche with sea buckthorn	17.00
KRABI kiluleib KRABI sprat sandwich	7.00
Böff à la tartar sisefileest Beef tenderloin tartare	17.00
Escargot „Veski Teod“ Escargots “Veski Teod”	16.00
Haugimari Pikeroe	16.00
Tomati carpaccio Tomato carpaccio	12.00

PEAROOG / MAIN COURSE

Angerjasupp Eel soup	23.00
Haugikotlet käsitöö friikartulitega Pike fish cake with handmade fries	24.00
Kohafilee spinatirisotoga Pike-perch fillet with spinach risotto	26.00
Karjamõisa Osso Buco kartulibüreega Karjamõisa Osso Buco with mashed potatoes	29.00

DESSERT

Õun / Apple	9.00
Ploom / Plum	9.00