

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

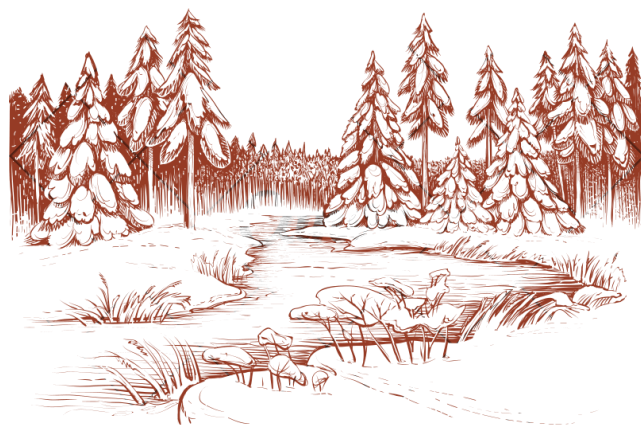
Domaine de La Croix Rose Provence 2025	14.00
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PUNANE VEIN / RED WINE 15CL

Ad Hoc Primitivo di Manduria Puglia, Itaalia 2022	10.00
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Ezimit Pinot Noir Ovchepole, Põhja-Makedoonia 2022	8.00
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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 värsket ja hooajalist toorainet, 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	14.00
Grilled Oysters 2pcs	

PETIT STARTER

Ürdivõiga ciabatta	3.00
Ciabatta with herb butter	
Kantaabria anšoovis	9.00
Cantabrian anchovy	
Iberico Bellota lihalõiked	17.00
Andalucía Ibérico de Bellota	
Marineeritud artišokk	8.00
Marinated artichoke	
Navarra oliivid	9.00
Navarra olives	
Friikartul	7.00
French fries	

EELROOG / STARTER

Kala tartar	16.00
Fish tartare	
Koha ceviche	17.00
Pike-perch ceviche	
KRABI kiluleib	7.00
KRABI sprat sandwich	
Böff à la tartar	17.00
Beef tartare	
Escargot „Veski Teod“	16.00
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Hooajaline kalamari	16.00
Seasonal fish roe	
Tomati carpaccio	12.00
Tomato carpaccio	

PEAROOG / MAIN COURSE

Rikkalik angerjasupp	23.00
Rich eel soup	
Haugikotlet	24.00
Pike fish cake	
Kohafilee	26.00
Pike-perch fillet	
Karjamõisa Osso Buco	29.00
Karjamõisa Osso Buco	

PEAROOG / MAIN COURSE

Õun / Apple	9.00
Ploom / Plum	9.00