KRABI NOVEMBER

The November menu brings the freshness of the sea, the warmth of autumn, and just the right amount of spice. Alongside delicate flavours, you'll find richer ones too — both new discoveries and much-loved favourites.

Take your time and make yourself at home. We'll be happy to help you choose the right wine.

OYSTERS

Gillardeau spéciale nr.3	5.50
La Môme spéciale nr.5	4.50
Josephine spéciale nr.3	6.00
Oyster shoot	8.00
Grilled oysters 2 pcs	14.00

PETIT STARTER

Ciabatta	3.00
Cantabria anchovies	9.00
Iberico Bellota cured meat	17.00
Marinated artichoke	8.00
Navarra olives	9.00
Handmade chips	7.00

STARTERS

Prawns in 'nduja butter Spicy 'nduja / butter / warm ciabatta	18.00
Carabinero prawn carpaccio	29.00
Krabi wonton Crab meat / shiitake / shallot / chilli / butter	18.00
Escargots "Veski Teod" Cultivated snails raised in Estonia	21.00
Bœuf à la tartare Karjamõisa beef fillet / egg yolk / brioche	17.00

MAIN COURSE

Blue mussels in whisky sauce Tomato / shallot / chilli / cream / whisky	25.00
Pike-perch cutlet Tartare sauce / pickled cucumber / handmade chips	24.00
Octopus tentacle Smoked paprika sauce / crispy potato / tomato	28.00
Prawn pasta Rigatoni / seafood broth / 'nduja / salicornia / cream / Forte cheese	21.00
Fish & Chips à la Krabi Crispy fish / handmade chips / tartare sauce / green peas	23.00
Beef mince steak Pepper sauce / chips / marinated red cabbage	24.00

DESSERT

Warm chocolate cookie with ice cream	9.00
Lemon mousse	9.00
Krabi artisanal truffle	3.00