

TO START

 very buttery

VÕIVÕI 5

bread and butter

CAESAR XXL 18

roman lettuce, chicken fillet, roasted nuts

Wine pairing: Joseph Scharasch, Crémant d'Alsace Chardonnay Brut, France 10

VÕI-CLUB SANDWICH 15

toast, beef cheek, smashed cucumber

Joseph Scharasch, Crémant d'Alsace Chardonnay Brut, France 10

CHEF'S BEEF TAR TAR 16

shallots, capers, egg yolk

Joseph Scharasch, Crémant d'Alsace Rose Brut 10

CLASSIC FRENCH ONION SOUP 14

edam cheese, onion, sourdough

Weingut Meulenhof Riesling Feinherb, Mosel 10

BUTTERY SCALLOPS 18

fennel, orange beurre blanc

Ramón do Casar Treixadura, Ribeiro 12

MAIN DISH

MAMMA DJATŠUK'S DUMPLINGS 17

beef & pork or mushroom & potato

buttery demi glace, adjika.

Dom de l'Amaurigue Côtes de Provence Rosé "Fleur" 9

BUTTERY BLUE MUSSELS 20

sourdough, beurre blanc

Domaine Begude Chardonnay "Terroir 11300", Llmoux 11

PIKEPERCH FROM VÕRTSJÄRV 22

orange beurre blanc, cauliflower, pea purée

Ramón do Casar Treixadura, Ribeiro 12

12-HOUR BRAISED BEEF CHEEK* 23

buttery demiglace

Bodegas Muga El Anden, Spain 10

COQ A VÕI* 22

chicken leg in red wine sauce, champignons

Château Viux Saint-Saint Andre, Bordeaux, France 12

SIDE 6

TRUFFLE FRIES

BUTTERY POTATO PURÉE

FRESH GREEN SALAD

DESSERT

SOFT ICE CREAM, COOKIE 10

CRÈME BRULÉE 11

OR MAYBE TIRAMISU? 12

*side recommended