

headchef recommends to choose 3 starters to share for two

FROM LAND

VÕIVÕI 5 

butter and sourdough

GRILLED BONE MARROW 13 

bread and garlic confit

BLACK ANGUS TARTAR 16

bonito mayo and pecorino cheese

MAMMA DJATŠUKI DUMPLINGS 16 

lamb, buttery demi-glace

HEADCHEF'S SALAD 14

goat cheese, fennel and asparagus

FROM SEA

OYSTER PC 4

ask for availability

STRACCIATELLA 11

anchovies and sourdough

 **COD LIVER CREAM 11**

cucumber, apple, sourdough

SALMON CEVICHE 12

cucumber and tarragon mayo

 **GRILLED TIGER PRAWNS 12**

2 pc, sourdough and kimchi mayo

 **BUTTERY SCALLOPS 18**

fennel and orange

STARTER SET FOR TWO 40

VÕIVÕI

COD LIVER CREAM

SALMON CEVICHE

BLACK ANGUS TARTAR

FROM FIRE

WHOLE GRILLED QUAIL 23

baby potato, sweet potato purée, pepper sauce

PIKEPERCH FROM VÖRTSJÄRV 22

spinach-potato purée, orange bearnaise

WAGYU BURGER 23

cheese sauce

LIIVIMAA BLACK ANGUS LIVER* 19

grilled onion and demi-glace sauce

LIIVIMAA BLACK ANGUS TOUNGE* 19

grilled onion and demi-glace sauce

BLACK ANGUS ENTRECÔTE* 32

garlic butter

*side and sauce recommended

VÖIVÖI EXPERIENCE

SIDE 6

BUTTERY POTATO PURÉE

FRESH SALAD

GRILLED SALAD

FRIES WITH KIMCHI MAYO

SAUCE 3

CHIMICHURRI

PEPPER SAUCE

DEMI-GLACE

VÖIVÖI

STRACCIATELLA

BUTTERY SCALLOPS

BLACK ANGUS TARTAR

PIKEPERCH FROM VÖRTSJÄRV

OR

WHOLE GRILLED QUAIL

PISTACHIO SOUFLEE

 very buttery

79 / per person

Available from 2 guests and for the whole table.