

EELROAD / STARTERS

- AVOKAADO** | India pähkli kreem | erinevad seemned | toortatar G,P,V 7€
AVOCADO | cashew cream | different seeds | buckwheat
- PEEDI CARPACCIO** | marineeritud räim | kitsejuustu kreem | L,P,V 9€
karamelliseeritud kreeka pähklid
- BEET CARPACCIO** | pickled Baltic herring | goat cheese cream | caramelized walnuts
- SIIA TARTAR** | siiamari | vutimuna G,L 10€
WHITEFISH TARTARE | whitefish roe | quail egg
- BOEF A LA TARTARE** | muna | tšilli | röstsai G 10€
BOEF A LA TARTARE | free range egg | chili | toast
- METSKITSE CARPACCIO** | karamelliseeritud sibul | rukola | Parmigiano juust P 10€
ROE DEER CARPACCIO | caramelized onion | rucola | Parmigiano cheese
- VÜRTSIKAS PEEDI KONSOME** | kapsapirukas | seenepirukas G,L 9€
SPICY BEET CONSOMME | cabbage pie | mushroom pie
- VÜRTSIKAS KÕRVITSA-KREVETI PÜREESUPP** | tiigerkreveti sabad | G 11€
kookose-spinati kreem
- SPICY PUMPKIN-PRAWN PUREE SOUP** | tiger prawns | coconut-spinach cream
- SPINATI-RICOTTA RAVIOOLID** | salveivõi kaste | Parmigiano juust | G,L,P,V 10€
seedermänni seemned
- SPINACH RICOTTA RAVIOLI** | sage-butter sauce | Parmigiano cheese | pine nuts
- SUITSUNE BAKLAŽAANI FILEE** | kooritud tomat | kitsejuustukreem | G,L,V 9€
maapirni krõps
- SMOKY EGGPLANT FILLET** | peeled tomato | goat cheese cream |
Jerusalem artichoke crunch
- PRAETUD FOIE GRAS** | kirsid | viigimari | brioche G,L,P 11€
PAN-FRIED FOIE GRAS | cherries | fig | brioche

PÕHIROAD / MAIN COURSE

- PRAETUD SIIAFILEE** | mustjuure püree | pärlkuskuss | fenkoli salat | G,L 18€
sidruni-või kaste
- WHITEFISH FILLET** | black salsify puree | pearl couscous | fennel salad |
lemon-butter sauce
- PARDI KOIVA CONFIT** | maapirn kahel erineval moel | P 17€
Granny Smith õun | pardi leem
- DUCK LEG CONFIT** | Jerusalem artichoke in two ways |
Granny Smith apple | duck broth
- VEISE TAGLIATA** | rukola | mango | granaatõun | metsamarja kaste 22€
BEEF TAGLIATA | rucola | mango | pomegranate | wildberry sauce
- METSKITSE FILEE** | kõrvitsa püree | Beluga läätsed | karamelliseeritud G,L 22€
sibul | veise süda | portveini kaste
- ROE DEER FILLET** | pumpkin puree | Beluga lentils | caramelized onion |
beef heart | port sauce

G-Toit sisaldab Gluteeni **L**-sisaldab Laktoosi **P**-sisaldab Pähkleid **V**-Taimetoit
G-Dish contains Gluten **L**-contains Dairy Products **P**-contains Nuts **V**-Vegetarian

Koduresto & Veininurk
ANNO

MAGUSTOIT / DESSERT

KITSEJUUSTU PANNA COTTA | karamelliseeritud popcorn | granadill L,V 7€
GOAT CHEESE PANNA COTTA | caramelized popcorn | passionfruit

ASTELPAJU KOOK | sarapuupähklid | valge šokolaad | L,G,PV 7€
Mascarpone-trühvli kreem | soolakaramell

SEA BUCKTHORN CAKE | hazelnuts | white chocolate |
Mascarpone truffle cream | salted caramel

PAVLOVA A'LA ANNO | besee | külmutatud vahukoor | värsked marjad L,PV 7€
PAVLOVA A'LA ANNO | meringue | frozen whipped cream | fresh berries

ŠOKOLAAD | sidruni-grenadilli želee | pähkli pralinee | peedi sorbee L,PV 7€
CHOCOLATE | lemon-passionfruit jelly | nougat praline | beetroot sorbet

TRÜHVEL | tume šokolaad | Vana Tallinnaga maitsestatud ganache L,PV 2€
TRUFFLE | dark chocolate | Vana Tallinn flavored ganache

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