

PÄRNU JAHTKLUBI
RESTORAN

menüü

JAHTKLUBI HITT 10.-

sink, porgand, värsk kurk, juust, muna, kartul, külm kaste

YACHT CLUB HIT

ham, carrot, fresh cucumber, cheese, egg, potato, cold dressing

KREVETI VÕIKU 14.-

marvi krevetid ja vähisabad, majo, kurk, murulauk, forellimari, sidrun, ciabatta

PRAWN SANDWICH

Marvi prawns and crayfish tails, mayo, cucumber, chives, trout roe, lemon, ciabatta

Veinisoovitus

Riesling Dry, Chateau Ste Michelle,
Washington Estate, USA

16 cl	7.-
75 cl	31.-

BURRATA SALAT 15.-

roheline salat, arbuus, pesto, balsamico, basiilik, seederänniseemned
(V-versioon vegan kreemjuustuga)

BURRATA SALAD

*green salad, watermelon, pesto, balsamico, basil, pine nuts
(V-version with vegan cream cheese)*

Veinisoovitus

Vinho Verde Varzea do Morao,
Calcada Wines, Vinho Verde, PRT

16 cl	7.-
75 cl	31.-

KRÕBEKANASALAT / SUITSULÕHESALAT 15.-

roheline salat, krõbekartul, marineeritud kurk, kirsstomat,
redis, majo, parmesan

CRISPY CHICKEN SALAD / SMOKED SALMON SALAD

*green salad, crispy potato, pickled cucumber, cherry tomato,
radish, mayo, parmesan*

Veinisoovitus

Mannara Terre Siciliane Pinot Grigio, ITA

16 cl	7.-
75 cl	31.-

VEISE TARTAR 16.-

marineeritud kurk, kapparid, šalott, vutimuna, küüslaugu majo, grillitud ciabatta

BEEF TARTARE

pickled cucumber, capers, shallot, quail egg, garlic mayo, grilled ciabatta

Veinisoovitus

Merlot, Georges Duboeuf, Languedoc, FRA

16 cl	7.-
75 cl	31.-

GRILLITUD KAHEKSALG 17.-

fetakreem, värvilised tomatid, kartulichips, ürdiõli

GRILLED OCTOPUS

feta cream, mixed-colour tomatoes, potato chips, herb oil

SUUPISTEVALIK 28.-

juustud, moos, veise tar-tar, marineeritud kurk, krevetisalat,
suitsulõhe, maasikad, krõbe sai, kartulichipsid, majo, marineeritud kaheksajalg,
kanamaksapasteet, leivakrõpsud

SELECTION OF SNACKS

*cheeses, jam, beef tartare, pickled cucumber, prawn salad,
smoked salmon, strawberries, crispy bread, potato chips, mayo, marinated octopus,
chicken liver pate, bread crisps*

KOOKOSPIIMASUPP KANA JA NUUDLITEGA 14.-
riisinuudlid, suhkruhernes, porgand, kirsstomat, chilli, koriander, laim
COCONUT MILK SOUP WITH CHICKEN AND NOODLES
rice noodles, sugar snap peas, carrot, cherry tomato, chilli, coriander, lime

MEREANNISUPP SELGE LEEMEGA 16.-
koha, lõhe, sinimerekarbid, krevetid, kartul, vutimuna,
suhkruhernes, parmesanisai
CLEAR SEAFOOD SOUP
*pike-perch, salmon, blue mussels, prawns, potato, quail egg,
sugar snap peas, parmesan bread*

KREVETIPASTA 16.-
krevetid kataifis, valge veini tomatikaste, petersell, sidrun, parmesan
(V-versioon tomati, basiiliku ja vegan kreeka juustuga)
PRAWN PASTA
*prawns in kataifi dough, white wine-tomato sauce,
parsley, lemon, parmesan
(V-version with tomato, basil and vegan Greek cheese)*

Veinisoovitus

Mannara Terre Siciliane Pinot Grigio, ITA

16 cl	7.-
75 cl	31.-

SILGUPANN 16.-
räimefilee, kartul, peekon, pärlsibul, punane sibul, majo, murulauk
BALTIC HERRING PAN
Baltic herring fillet, potato, bacon, pearl onion, red onion, mayo, chives

SINI- JA VEENUSMEREKARBID 16.-
valge veini koorekaste, chilli, šalott, küüslauk, petersell, ciabatta
BLUE MUSSELS AND VENUS CLAMS
white wine and cream sauce, chilli, shallots, garlic, parsley, ciabatta

Veinisoovitus

Vinho Verde Varzea do Morao,
Calcada Wines, Vinho Verde, PRT

16 cl	7.-
75 cl	31.-

REBITUD SEALIHA BURGER 17.-
brioche sai, trühvlimajo, tomat, roheline salat, marineeritud sibul, friikartulid
(V-versioon grillitud tofuga)
PULLED PORK BURGER
*brioche bun, truffle mayo, tomato, green salad, pickled onion, fries
(V-version with grilled tofu)*

Veinisoovitus

Merlot, Georges Duboeuf, Languedoc, FRA

16 cl	7.-
75 cl	31.-

KOHA 23.-

värske kartul, spargel, värvilised tomatid, forellimarjakaste

PIKE-PERCH

new potatoes, asparagus, mixed-colour tomatoes, trout roe sauce

Veinisoovitus

Sauvignon Blanc, Marques de Riscal,
Rueda, Organic, ESP

16 cl

7.-

75 cl

31.-

FLANK STEIK 26.-

trühvliised kartulid, rohelistes oad, punase veini kaste

FLANK STEAK

truffle potatoes, green beans, red wine sauce

Veinisoovitus

Primitivo Del Sigillo Salento Antica Masseria,
Casino Nitti, Puglia, ITA

16 cl

7.-

75 cl

31.-

JÄÄTISEPALL MARJADEGA 4.-

šokolaad / vanilje

SCOOP OF ICE CREAM WITH BERRIES

chocolate / vanilla

SORBEE MARJADEGA (V) 4.-

vaarika / maasika

SORBET WITH BERRIES (V)

raspberry / strawberry

VALGE ŠOKOLAADI CREME BRÜLEE 8.-

küpsetatud valge šokolaad, värsked marjad

WHITE CHOCOLATE CRÈME BRULÉE

baked white chocolate, fresh berries

PANNA COTTA 8.-

passionivaht, värsked marjad, krõbe küpsis

PANNA COTTA

passion mousse, fresh berries, crispy cookie