

PÄRNU JAHTKLUBI RESTORAN

menu

YACHT CLUB HIT 9 €

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

SALTED SALMON 10 €

potato rosti, quail egg, trout roe, pickled onion, sour cream

Drink recommendation

Rose Cabernet Sauvignon „Audentia“,	16 cl	6,50 €
Bodegas Murviedro, Valencia, ESP	75 cl	29 €

BURRATA SALAD 12 €

green salad, oil dressing, cherry tomato, prosciutto, basil, balsamico

Drink recommendation

Sauvignon Blanc Nos Racines,	16 cl	6,50 €
Zimmermann-Graeff & Müller,	75 cl	29 €
Bordeaux, FRA		

WARM GOAT CHEESE SANDWICH / VEGAN GREEK CHEESE SANDWICH (V) 10 €

green salad, oil dressing, beetroot, cherry tomato, balsamico

CRISPY CHICKEN SALAD 13 €

green salad, crispy potato, cucumber, cherry tomato,
radish, mayonnaise, parmesan

Drink recommendation

Cotes de Provence Roumery	16 cl	7,50 €
Chapoutier Ferra-ges, Maison	75 cl	36 €
M.Chapoutier, Provence, FRA		

BEEF TARTAR 14 €

pickled cucumber, capers, shallot, quail egg, mayonnaise, ciabatta

Drink recommendation

Primitivo Del Sigillo Salento Antica	16 cl	6,50 €
Masseria, Tenute di Emera, Puglia, ITA	75 cl	29 €

SELECTION OF SNACKS 24 €

cheeses, jam, beef tartar, pickled cucumber, prosciutto, salted salmon,
strawberries, crispy bread, olives

Drink recommendation

Pinot Noir Les Deux Cotes,	16 cl	6,50 €
Jean Alibert, Pay d'Oc, FRA	75 cl	29 €

CLEAR SEAFOOD SOUP 12 €

pike perch, salmon, mussels, prawns, potato, quail egg,
sugar snap peas, parmesan bread

COLD TOMATO SOUP (V) 9 €

cherry tomato, basil, sprouts, herb oil, crispy bread

ROASTED CAULIFLOWER IN KATAIFI DOUGH (V) 13 €

new potatoes, pickled cucumber, cherry tomatoes, mayonnaise, green oil

BALTIC HERRING PAN 14 €

Baltic herring fillet, potato, bacon, pearl onion, red onion, mayonnaise

Drink recommendation

Vinho Verde Espigueiro,

Casa de Compostela, Vinho Verde, PRT

16 cl

6,50 €

75 cl

29 €

BLUE MUSSELS 14 €

tomato sauce with white wine, parsley, ciabatta, lemon

Drink recommendation

Cotes de Provence Roumery

Chapoutier Ferra-ges, Maison

M.Chapoutier, Provence, FRA

16 cl

7,50 €

75 cl

36 €

PULLED PORK BURGER 15 €

brioche, tomato, green salad, cucumber, pickled onion, fries, mayonnaise

Drink recommendation

Barbera Appassimento Ricossa,

Ricossa Antica Casa, Piemonte, ITA

16 cl

6,50 €

75 cl

29 €

SEAFOOD PASTA 16 €

pike perch, prawns, salmon, blue mussels, tomato sauce with white wine,
double cream, parsley, parmesan

Drink recommendation

Pinot Grigio Organic,

Barone Montalto, Sicily, ITA

16 cl

6,50 €

75 cl

29 €

PIKE PERCH 19 €

new potatoes, cherry tomatoes, pickled cucumber,
white wine cream sauce, herb oil

Drink recommendation

Sauvignon Blanc Nos Racines,

Zimmermann-Graeff & Müller,

Bordeaux, FRA

16 cl

6,50 €

75 cl

29 €

BEEF TENDERLOIN 24 €

crispy potatoes, sugar snap peas, onion, red wine sauce

Drink recommendation

Primitivo Del Sigillo Salento Antica

Masseria, Tenute di Emera, Puglia, ITA

16 cl

6,50 €

75 cl

29 €

MINI PANCAKES WITH JAM AND ICE CREAM 7 €

PANNA COTTA WITH FRESH BERRIES (V) 7 €