

# PÄRNU JAHTKLUBI RESTORAN

## menu

### YACHT CLUB HIT 9 €

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

### SMOKED EEL 14 €

black bread, mayo, green salad, oven-baked beetroot,  
quail egg, trout roe, pickled onion

*Drink recommendation*

Sauvignon Blanc Nos Racines,	16 cl	7 €
Zimmermann-Graeff & Müller, Bordeaux FRA	75 cl	29 €

### STUFFED ZUCCHINI (V) 12 €

Greek cheese, beetroot hummus, pine nuts, herb oil, tomato sauce

*Drink recommendation*

Rose Cabernet Sauvignon, Audentia,	16 cl	7 €
Bodegas Murviedro, Valencia ESP	75 cl	29 €

### CRISPY CHICKEN SALAD / SALTED SALMON SALAD 14 €

green salad, crispy potato, pickled cucumber, cherry tomato,  
radish, pesto, feta cheese

*Drink recommendation*

Cotes de Provence Roumery Chapoutier	16 cl	8 €
Ferra-ges, Maison M.Chapoutier, Provence	75 cl	36 €

### BEEF TARTAR 14 €

cornichons, caper, shallot, quail egg, chilli mayo, ciabatta

*Drink recommendation*

Primitivo Del Sigillo Salento Antica Masseria,	16 cl	7 €
Tenute di Emera, Puglia ITA	75 cl	29 €

### SNACK SELECTION 25 €

cheeses, jam, beef tartar, cornichons, smoked eel, salted salmon,  
strawberries, crispy bread, beetroot hummus

*Drink recommendation*

Crianza Mayor, El Coto De Rioja, Rioja ESP	16 cl	7 €
	75 cl	29 €

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### CLEAR SEAFOOD SOUP 14 €

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

### TOM KHA SOUP WITH CHICKEN/ PRAWNS 12 €

sugar snap peas, noodles, mushroom, cherry tomato, coriander

## BALTIC HERRING PAN 15 €

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

*Drink recommendation*

Vinho Verde Espigueiro, Casa de Compostela,	16 cl	7 €
Vinho Verde PRT	75 cl	29 €

## BLUE MUSSELS 16 €

white wine cream sauce, pesto, lemon, ciabatta

*Drink recommendation*

Cotes de Provence Roumery Chapoutier	16 cl	8 €
Ferra-ges, Maison M.Chapoutier, Provence	75 cl	36 €

## BEEF BURGER 17 €

brioche, mayo, tomato, cheese, green salad, pickled cucumber, pickled onion, fries

*Drink recommendation*

Crianza Mayor, El Coto De Rioja, Rioja ESP	16 cl	7 €
	75 cl	29 €

## SMOKED CHICKEN PASTA / VEGETABLE PASTA (V) 14 €

white wine tomato sauce, double cream, asparagus, parsley, parmesan

*Drink recommendation*

Pinot Grigio Organic, Barone Montalto, Sicily ITA	16 cl	7 €
	75 cl	29 €

## BEEF LIVER 15 €

duchess potato, beetroot, sugar snap peas, onion, red wine dressing

*Drink recommendation*

Primitivo Del Sigillo Salento Antica Masseria, Tenute di Emera, Puglia ITA	16 cl	7 €
	75 cl	29 €

## RIBS 17 €

crispy potato, oven-baked tomato, crispy onion, chives,  
red wine sauce with rosemary

*Drink recommendation*

Crianza Mayor, El Coto De Rioja, Rioja ESP	16 cl	7 €
	75 cl	29 €

## PIKE PERCH 20 €

potato puree, mini vegetables, white wine cream sauce, herb oil

*Drink recommendation*

Pinot Grigio Organic, Barone Montalto, Sicily ITA	16 cl	7 €
	75 cl	29 €

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## CHOCOLATE FONDANT WITH ICE CREAM AND CHERRY SAUCE 8 €

## CHEESECAKE WITH PASSION AND FRESH BERRIES (V) 7 €