

PÄRNU JAHTKLUBI  
RESTORAN

menüü

## JAHTKLUBI HITT 9 €

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

### YACHT CLUB HIT

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

## BURRATA, PROSCIUTTO, CIABATTA 14 €

ahjutomatid, balsamico, pesto, seederänniseemned, basiilik

### BURRATA, PROSCIUTTO, CIABATTA

oven-baked tomatoes, balsamico, pesto, pine nuts, basil

*Veinisoovitus*

Pinot Grigio Organic, Barone Montalto,  
Sicily ITA

16 cl

7 €

75 cl

31 €

## KRÖBEKANASALAT /

### SOOLALÕHESALAT 15 €

roheline salat, kröbekartul, kornišon, kirsstomat,  
redis, majo, feta juust

V - kröbeda lillkapsa ja vegan juustuga

### CRISPY CHICKEN SALAD /

### SALTED SALMON SALAD

green salad, crispy potato, pickled cornichons, cherry tomato,  
radish, mayo, feta cheese

V - with crispy cauliflower and vegan cheese

*Veinisoovitus*

Pinot Grigio Organic, Barone Montalto,  
Sicily ITA

16 cl

7 €

75 cl

31 €

## VEISE TARTAR 15 €

kornišon, kapparid, šalott, vutimuna, chilli majo, ciabatta

### BEEF TARTARE

kornišon, kapparid, šalott, vutimuna, chilli majo, ciabatta

*Veinisoovitus*

Crianza Coto de Hayas Bodegas  
Aragonesa, ESP

16 cl

7 €

75 cl

31 €

## SUUPISTEVALIK 25 €

juustud, moos, veise tartar, kornišon, grillitud krevetid,  
soolalõhe, maasikad, kröbe sai, majo

### SNACK SELECTION

cheeses, jam, beef tartare, cornichons, grilled prawns,  
salted salmon, strawberries, crispy bread, mayo

*Veinisoovitus*

Cotes de Provence Roumery Chapoutier  
Ferra-ges, Maison M.Chapoutier,  
Provence, FRA

16 cl

7.50

75 cl

36 €

## TOM KHA KANAGA 12 €

shimeji, nuudlid, kirsstomat, suhkruhernes, kookospiim, chilli

### TOM KHA WITH CHICKEN

noodles, shimeji mushrooms, cherry tomato,  
sugar snap peas, chilli, coconut milk.

## MEREANNISUPP SELGE LEEMEGA 14 €

koha, lõhe, sinimerekarbid, krevetid, kartul,  
vutimuna, suhkruhernes, parmesanisai

### CLEAR SEAFOOD SOUP

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

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## SILGUPANN 15 €

räimefilee, kartul, peekon, pärksibul, punane sibul, majo

### BALTIC HERRING PAN

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

*Veinisoovitus*

Pinot Grigio Organic, Barone Montalto,  
Sicity ITA

16 cl	7 €
75 cl	31 €

## PASTA SEASISEFILEEGA 15 €

päikesekuivatatud tomat, suhkruhernes, vahukoor, parmesan

V – shimeji, päikesekuivatatud tomat, vegan kreeka juust, vegan koor

### PASTA WITH PORK TENDERLOIN

sun-dried tomatoes, sugar snap peas, parmesan, double cream

v - version shimeji mushroom, sun-dried tomatoes,  
vegan Greek cheese, vegan cream

*Veinisoovitus*

Primitivo Del Sigillo Salento Antica Masseria,  
Tenute di Emera, Puglia, ITA

16 cl	7 €
75 cl	31 €

## SINIMEREKARBID 16 €

valge veini koorekaste, chilli, šalott, küüslauk,  
petersell, ciabatta

### BLUE MUSSELS

white wine cream sauce, chilli, shallots, garlic,  
parsley, ciabatta

*Veinisoovitus*

Chardonnay Les Deux Cotes,  
Jean Alibert, Pay d'Oc, FRA

16 cl	7 €
75 cl	31 €

## VEISEMAKS 16 €

kartulipüree, suhkruhernes, marineeritud punane sibul,  
punase veini kaste

### BEEF LIVER

potato puree, sugar snap peas, pickled onion, red wine sauce

*Veinisoovitus*

Barbera Appassimento Ricossa, Ricossa  
Antica Casa, Piemonte ITA

16 cl	7 €
75 cl	31 €

## BURGER VEISELIHA KOTLETIGA 17 €

brioche sai, majo, tomat, cheddari juust, roheline salat,  
marineeritud kurk, marineeritud sibul,  
krõbedad kartulid

### BURGER WITH BEEF PATTY

*brioche, mayo, tomato, cheddar cheese, green salad,  
pickled cucumber, pickled onion, crispy fries*

*Veinisoovitus*

Primitivo Del Sigillo Salento Antica Masseria,	16 cl	7 €
Tenute di Emera, Puglia, ITA	75 cl	31 €

## RIBI 17 €

krõbekartul parmesani juustuga, kornišon,  
krõbe sibul, sriracha majonees

### RIBS

*crispy potato with parmesan cheese, cornichons,  
crispy onion, sriracha mayonnaise*

*Veinisoovitus*

Barbera Appassimento Ricossa, Ricossa	16 cl	7 €
Antica Casa, Piemonte ITA	75 cl	31 €

## PARDI RINNAFILEE 19 €

kartulipüree, marineeritud köögiviljad, punase veini kaste

### DUCK BREAST

*potato puree, pickled vegetables, red wine sauce.*

*Veinisoovitus*

Crianza Coto de Hayas Bodegas	16 cl	7 €
Aragonesa, ESP	75 cl	31 €

## KOHA 21 €

värske kartul, spargel, värvilised tomatid, safranikaste, ürdiõli

### PIKE PERCH

*new potatoes, asparagus, mixed-colour tomatoes,  
saffron sauce, herb oil*

*Veinisoovitus*

Pinot Grigio Organic, Barone Montalto,	16 cl	7 €
Sicily ITA	75 cl	31 €

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## ŠOKOLAADI BROWNIE 8 €

vanilje jäätise, värskete marjade ja kõrvetatud valge šokolaadiga

### CHOCOLATE BROWNIE

*with vanilla ice cream, fresh berries and burnt white chocolate*

## ASTELPAJU VANA TALLINNA

### PANNA COTTA 8 €

värsked marjad

## SEA BUCKTHORN AND VANA TALLINN LIQUEUR

### PANNA COTTA

*fresh berries*