

PÄRNU JAHTKLUBI RESTORAN

menüü

JAHTKLUBI HITT 9.-

Sink, porgand, värske kurk, juust, muna, kartul, külm kaste

YACHT CLUB HIT

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

SPINATI TOORJUUSTU RAVIOOLID 14.-

Pruuni või salvei kaste, kirsstomatid, parmesan, seederänniseemned

SPINACH-CREAM CHEESE RAVIOLI

Brown butter and sage sauce, cherry tomatoes, parmesan, pine nuts

Veinisoovitus

Pinot Grigio Organic, Barone Montalto,

Sicily, ITA

16 cl

7.-

75 cl

31.-

VEISE CARPACCIO 15.- / PEEDI CARPACCIO 13.-

(V-version vegan juustuga)

Küüslaugu majo, rukkola, kappar, parmesani chips, vinnutatud tomat

BEEF CARPACCIO / BEETROOT CARPACCIO

(V-version with vegan cheese)

Garlic mayo, rocket, capers, parmesan chips, cured tomato

Veinisoovitus

Marques de Riscal

Vina Collada Rioja, ESP

16 cl

7.-

75 cl

31.-

KRÕBEKANASALAT / KÜLSUITSULÕHE SALAT 15.-

Roheline salat, krõbekartul, kornišoni kurk, kirsstomat, redis,
küüslaugu majo, parmesani chips

CRISPY CHICKEN SALAD / COLD-SMOKED SALMON SALAD

*Green salad, crispy potato, cornichons, cherry tomatoes,
radish, garlic mayo, parmesan chips*

Veinisoovitus

Pinot Noir Rose Sericis, Bodegas Murviedro,

Valencia, ESP

16 cl

7.-

75 cl

31.-

KREVETI TACOD 16.-

Roheline salat, mango salsa, sriracha majo

PRAWN TACOS

Green salad, mango salsa, sriracha mayo

Veinisoovitus

Riesling, Chateau Ste Michelle,

Washington Estate, USA

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

Vinho Verde Varzea do Morao,

Calcada Wines, Vinho Verde, PRT

16 cl

7.-

75 cl

31.-

SUUPISTED JAGAMISEKS 26.-

Juustud, veiseliha carpaccio, grillitud krevetid, külmsuitsu lõhe,
kornišoni kurk, küüslaugu majo, ürdimääre, krõbe kana, suitsupart,
maasikad, moos, suitsuseened, parmesani chips, grillitud sai

SNACKS FOR SHARING

*Cheeses, beef carpaccio, grilled prawns, cold-smoked salmon,
smoked duck, cornichons, garlic mayo, crispy chicken, strawberries, jam,
smoked mushroom, parmesan chips, grilled bread*

Veinisoovitus

Pinot Noir Rose Sericis, Bodegas Murviedro,

Valencia, ESP

16 cl

7.-

75 cl

31.-

VEISELIHA BORŠ SUITSUSE HAPUKOORE JA SOOJA LIHAPIRUKAGA 12.-

(V-versioon borš - köögiviljade, suitsuseente ja filotaigna pirukaga)

BEEF BORSCHT WITH SMOKY SOUR CREAM AND WARM MEAT PASTRY

(V-version borscht - with vegetables, smoked mushroom and filo pastry)

HÖBE Vodka	4 cl	5.-
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MEREANNISUPP SELGE LEEMEGA 14.-

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*

Veinisoovitus

Sauvignon Blanc,	16 cl	7.-
Stony Oceaon Camps Bay, SA	75 cl	31.-

SILGUPANN 15.-

Räimefilee, kartul, peekon, pärlsibul, punane sibul, majo

BALTIC HERRING PAN

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

Veinisoovitus

Riesling, Chateau Ste Michelle,	16 cl	7.-
Washington Estate, USA	75 cl	31.-

SUITSUPARDI PASTA 16.-

Koorene valgeveini kaste, šalott, küüslauk, petersell, suhkruhernes,
päikesekuivatatud tomat, parmesan

SMOKED DUCK PASTA

*Creamy white wine sauce, shallot, garlic, parsley, sugar snap peas,
sundried tomato, parmesan*

Veinisoovitus

Merlot, Ezimit, Ovechepole, MKD	16 cl	7.-
	75 cl	31.-

VEISE MAKS 16.-

Kartulipüree, suitsuseened, brokkoliini, punase veini kaste

BEEF LIVER

Potato puree, smoked mushroom, broccolini, red wine sauce

Veinisoovitus

Merlot, Ezimit, Ovechepole,	16 cl	7.-
North Macedonia	75 cl	31.-

BURGER VEISELIHA KOTLETI JA PEEKONIGA 17.-

Brioche sai, majo, tomat, cheddari juust, roheline salat,
marineeritud kurk, marineeritud sibul, friikartulid

BURGER WITH BEEF PATTY AND BACON

Brioche bun, mayo, tomato, cheddar, green salad,
pickled cucumber, pickled onion, fries

Veinisoovitus

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

BBQ RIBI 17.-

Krõbedad kartulid, marineeritud sibul, murulauk, kornišoni kurk, küülaugu majo

BBQ RIBS

Crispy potatoes, pickled onion, chives, cornichons, garlic mayo

Veinisoovitus

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

MEREANNIRISOTTO 18.- / (V) 16.-

Krevett, koha, lõhe, sinimerekarp, parmesan, laim, kuusevõrseõli
(V-versioon mini köögiviljade ja vegan juustuga)

SEAFOOD RISOTTO

*Prawns, pike perch, salmon, blue mussels, parmesan, lime, spruce tips oil
(V-version with mini vegetables and vegan cheese)*

Veinisoovitus

Pinot Noir Rose Sericis, Bodegas Murviedro,	16 cl	7.-
Valencia, ESP	75 cl	31.-

KOHA 22.-

Kartuli-hernekreem, mini köögiviljad, koorene valgeveini kaste, ürdiõli

PIKE PERCH

Potato and pea puree, mini vegetables, creamy white wine sauce, herb oil

Veinisoovitus

Sauvignon Blanc,	16 cl	7.-
Stony Oceaon Camps Bay, SA	75 cl	31.-

JÄÄTISEPALL / SORBEEPALL (V) MARJADEGA 3.- ICE CREAM SCOOP, SORBET SCOOP (V) WITH BERRIES

DATLIKOOK VANILJEJÄÄTISE JA SOOLAKARAMELLI KASTMEGA 8.- DATE CAKE WITH VANILLA ICE CREAM AND SALTED CARAMEL SAUCE

KREEMBRÜLEE VÄRSKETE MARJADEGA 8.- CREME BRULEE WITH FRESH BERRIES