

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

BURRATA, PROSCIUTTO, CIABATTA 12 €

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

29 €

KRÖBEKANASALAT / SUITSULÕHESALAT 14 €

roheline salat, kröbekartul, marineeritud kurk, kirsstomat,
redis, majo, feta juust

V - krõbeda lillkapsa ja vegan juustuga

CRISPY CHICKEN SALAD /

SMOKED SALMON SALAD

*green salad, crispy potato, pickled cucumber, 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

29 €

GRILLITUD KREVETID JA VEENUSKARBID

VALGE VEINI VÕIKASTMES 15 €

šalott, chilli, küüslauk, ciabatta, laim

GRILLED PRAWNS AND WHITE CLAMS IN WHITE WINE AND BUTTER SAUCE

shallots, chilli, garlic, ciabatta, lime

Veinisoovitus

Prosecco Maschio Brut, Treviso, ITA

20 cl

12 €

VEISE TARTAR 15 €

marineeritud kurk, kapparid, šalott, vutimuna,
chilli majo, ciabatta

BEEF TARTARE

*pickled cucumber, capers, shallots, quail egg,
chilli mayo, ciabatta*

Veinisoovitus

Pinot Noir Les Deux Cotes, Jean Alibert,

Pay d'Oc, FRA

16 cl

7 €

75 cl

29 €

SUUPISTEVALIK 25 €

juustud, moos, veise tartar, marineeritud kurk,
grillitud krevetid, suitsulõhe, maasikad,
krõbe sai, majo

SNACK SELECTION

*cheeses, jam, beef tartare, pickled cucumber,
grilled prawns, smoked salmon, strawberries,
crispy bread, mayo*

Veinisoovitus

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

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*

SILGUPANN 15 €

räimefilee, kartul, peekon, pärlsibul, punane sibul, majo

BALTIC HERRING PAN

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

Veinisoovitus

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

KREVETI PASTA KRÕBEDA CHORIZOGA 16 €

valge veini tomatikaste, petersell, parmesan

V - versioon tomati, basiliku ja vegan kreeka juustuga

PRAWN PASTA WITH CRISPY CHORIZO

white wine tomato sauce, parsley, parmesan

V - version with tomato, basil and vegan Greek cheese

Veinisoovitus

Pinot Noir Rose Sericis, Bodegas Murviedro, Valencia, ESP	16 cl	7 €
	75 cl	29 €

SINIMEREKARBID 16 €

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

BLUE MUSSELS

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

Veinisoovitus

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

BURGER VEISELIHA KOTLETIGA 17 €

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

V - versioon austerservikuga

BURGER WITH BEEF PATTY

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

V - version with oyster mushroom

Veinisoovitus

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

RIBI 17 €

krõbekartul parmesani juustuga, värskelt marineeritud kurk,
krõbe sibul, sriracha majonees

RIBS

*crispy potato with parmesan cheese, quick pickled cucumber,
crispy onion, sriracha mayonnaise*

Veinisoovitus

Barbera Appassimento Ricossa, Ricossa	16 cl	7 €
Antica Casa, Piemonte ITA	75 cl	29 €

KOHA 21 €

värsked kartul, spargel, värvilised tomatid,
veenuskarbi safranikaste, ürdisõli

PIKE PERCH

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

Veinisoovitus

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

VEISE SISEFILEE 24 €

juursellerikreem, rohelistes oad, punase veini kaste

BEEF TENDERLOIN

celeriac puree, green beans, red wine sauce

Veinisoovitus

Cabernet Sauvignon Pays d'Oc, Rothschild,	16 cl	7 €
Languedoc-Roussillon, FRA	75 cl	29 €

ŠOKOLAADI BROWNIE 8 €

vanilje jäätise, värskete marjade ja kõrvetatud valge šokolaadiga

CHOCOLATE BROWNIE

with vanilla ice cream, fresh berries and burnt white chocolate

MANGO JUUSTUKOOK 8 €

värskete marjadega (V)

MANGO CHEESECAKE

with fresh berries (V)