

## VALGERAND SIGNATURE COCKTAILS

<b>Smoky Cinnamon</b>	49
Bourbon whisky, lemon juice, lychee syrup, liquid hickory smoke, cinnamon stick	
<b>Vodka Rose Lemonade</b>	45
Finlandia Vodka, strawberry puree, topped up with refreshing rose lemonade	
<b>Gin Amber – EV 105</b>	59
Double Crafter’s aromatic flower Gin (x6 cl), tonic water, thyme	
<b>Basil Gin – EV 105</b>	55
Double Crafter’s London dry gin (x6 cl), basil infusion water	
<b>Wild Forest Finlandia</b>	45
Finlandia Vodka, wild berries from the Nordic forests and a hint of rosemary	
<b>Golden Pineapple</b>	55
Tequila gold, pineapple juice, orange liqueur, lemon juice, elderflower syrup, soda water	
<b>VALGERAND Finlandia Iced Tea</b>	49
Crafter’s Dry Gin & house made black tea infused with thyme	
<b>Blue Sunset</b>	55
Blue curacao, Tequila Gold, lemon juice, elderflower syrup, soda water	
<b>Pink Gin Spritz</b>	55
Crafter’s London dry gin, rose lemonade, sparkling wine, fresh berries	
<b>Smoky VALGERAND Libre</b>	45
White Rum, Coca-Cola base with a touch of wild cranberries and Estonian smoke sauna flavor. Enjoy with our legendary Generation Y Burger.	

## CLASSIC COCKTAILS

<b>Aperol Spritz</b> - Aperol, sparkling wine, soda water, orange liqueur	49
<b>Cosmopolitan</b> - Vodka, orange liqueur, cranberry, lemon	45
<b>Margarita</b> - Tequila, orange liqueur, lemon	45
<b>Whisky Sour</b> - Scotch whisky, egg white, lemon, sugar	45
<b>Espresso Martini</b> - Vodka, coffee liqueur, espresso, sugar	49
<b>Martini</b> - Vodka or Gin, Martini Bianco, olives	45
<b>Piña Colada</b> - White Rum, pineapple, coconut, lychee	49
<b>Amaretto Sour</b> - Almond liqueur, lemon, sugar, egg white	45
<b>Bloody Mary</b> - Vodka, tomato juice, lemon, salt & pepper, Tabasco, Worcestershire	45
<b>Long Island</b> - Vodka, Gin, Rum, Tequila, orange liqueur, lemon, coke	55
<b>Negroni</b> - Gin, Campari, Martini Rosso	49
<b>Old Fashioned</b> - Bourbon Whisky, Angostura bitter, brown sugar	45
<b>Tom Collins</b> - Gin, lemon, sugar, soda water	45
<b>Jager Bomb</b> - Jägermeister, Red bull	55
<b>Mojito</b> - White Rum, lime, mint leaves, sugar, soda water	45
<b>Daiquiri</b> - White Rum, lemon, sugar	45

## **BEERS AND CIDERS**

Budějovický Budvar Beer 4.7%	<b>28</b>
Budějovický Budvar Dark Beer 4.7%	<b>28</b>
Corona 4.5 %	<b>38</b>
Leffe Blonde 6.6 %	<b>45</b>
Leffe Brune 6.5 %	<b>45</b>
Heineken	<b>32</b>
Magners Original Cider 4.5 %	<b>45</b>
Corona 0.0%	<b>29</b>
Bière des Amis 33cl 0,0%	<b>37</b>

## **APERITIFS AND DIGESTIVES**

Aperol	<b>35</b>
Campari	<b>35</b>
Pernod Anise	<b>35</b>
Pimm's No.1	<b>35</b>
Baileys	<b>35</b>
Cointreau	<b>35</b>
Vana Tallin	<b>35</b>
Amaretto	<b>35</b>
Drambuie	<b>35</b>
Jägermeister	<b>35</b>
Martini Bianco	<b>35</b>
Martini Rosso	<b>35</b>
Martini Extra Dry	<b>35</b>

## **BLENDED SCOTCH WHISKY**

	<b>Single</b>	<b>Double</b>	<b>Bottle</b>
Ballantine's Finest	29	45	590
Johnnie Walker Black Label 12	29	45	590
Johnnie Walker Double Black	49	75	950
Chivas Regal 18	49	75	950

## **SINGLE MALT WHISKY**

	<b>Single</b>	<b>Double</b>	<b>Bottle</b>
Jameson Irish Whiskey	29	45	590
Laphroaig Scotch Whisky 10	49	75	950
Macallan Scotch Whisky 12	59	95	1250
Ardbeg Scotch Whisky 10	49	75	950

## **BOURBON WHISKEY**

	<b>Single</b>	<b>Double</b>	<b>Bottle</b>
Jim Beam	29	45	590
Jack Daniel's	35	55	650

## **VODKA**

	<b>Single</b>	<b>Double</b>	<b>Bottle</b>
Finlandia Vodka	29	45	590
Grey Goose	35	55	650
Belvedere	45	75	750
Ketel One	32	48	620

## **GIN**

	<b>Single</b>	<b>Double</b>	<b>Bottle</b>
Crafter's Aromatic Flower Gin	35	55	650
Crafter's London Dry Gin	29	45	590
Hendrick's	38	58	650
Gin Mare	55	85	950

## **RUM**

	<b>Single</b>	<b>Double</b>	<b>Bottle</b>
Bacardi Superior White	29	45	590
Diplomático Reserva Exclusiva	45	69	850
Kraken Black Spiced	29	45	590

## **COGNAC**

	<b>Single</b>	<b>Double</b>	<b>Bottle</b>
Hennessy VS	29	45	590
Martell VSOP	39	59	790
Martell Cordon XO	120	180	1900

## **TEQUILA**

	<b>Single</b>	<b>Bottle</b>
Olmecca Altos Plata	28	550
Olmecca Altos Reposado	35	650
Ponchos Tequila Coffee	25	490

## CHAMPAGNE

Bottle

**Perrier-Jouët Grand Brut 75 CL**

860

**Perrier-Jouët Grand Brut 37.5 CL**

550

**Grape variety: Pinot Meunier, Pinot Noir and Chardonnay**

Floral aromas, rounded out by fresh fruit and hints of buttery brioche and vanilla. Crisp and light, it combines freshness and linger on with a rich and generous finish.

**Mumm Grand Cordon Rosé**

790

**Grape variety: Pinot Noir**

Nose with light touches of red fruit candies. Intense strawberry and redcurrant aromas are underlined by a hint of spice and a subtle note of red fruit coulis.

**Perrier-Jouët Belle Époque, Brut, Vintage Cuvée 2013**

1680

**Grape variety: Pinot Noir, Chardonnay**

Delicate aromas of vine peach, poached pear, linden and hawthorn blossom with a palate of vine peach complemented by poached pear and rhubarb.

## SPARKLING WINE

Glass Bottle

**Atto Primo Brut, Italy**

37.5

165

**Grape variety: Glera**

Fruity, fresh and bubbly with citrus, peach and green apple notes

**YBY, Sparkling dry rose, Wurttemberg, Germany**

37.5

165

**Grape variety: Chardonnay**

A dry rose with very subtle hints of raspberry and strawberry.

**Ruggeri Prosecco Doc Argeo Brut, Italy**

195

**Grape variety: Glera**

Notes of yellow apple and fresh flowers with a delicate and balanced palate and a long fruity finish.

**Scavi & Ray Prosecco Rosé Spurn, Italy**

195

**Grape variety: Glera**

Light and fresh notes of strawberry and citrus fruits with a soft creamy finishing taste.

**Simonsig Kaapse Vonkel Cap Classique, 2021, South Africa**

350

**Grape variety: Chardonnay, Pinot Meunier, Pinot Noir**

On the nose, white flowers, apples, and nectarines are supported by subtle aromas of shortbread biscuits. Refreshing flavors of apple and peach are followed by a delicate mineral finish.

**Martini Rosé 0.00%, Italy**

190

Non-alcoholic sparkling beverage, a medium dry rosé with fresh and fruity notes of raspberry, strawberry and wild rose.

## WHITE WINE

Glass Bottle

**Jackson Estate Stich, Marlborough, New Zealand**

45 195

**Grape variety: Sauvignon Blanc**

Aromas of citrus, passion fruit on the nose with subtle hints of floral and mineral notes. Pairs well with seafood en papillote, grilled cabbage, goat cheese and beetroot carpaccio

**Swartland, Western Cape, South Africa**

35 155

**Grape variety: Chenin Blanc**

Floral and mineral aromas with notes of passion fruit and honey. Medium body, smooth and savory. Pairs well with Seafood en Papillote, Black Cod,

**Zonin, 2021, Veneto, delle Venezie, Italy**

39 175

**Grape variety : Pinot Grigio**

Medium body with a dry finish, flavours of lemon, lime & peach, floral after taste. Pairs well with grilled prawn salad, grilled cabbage, goat cheese & beetroot carpaccio.

**Sallier de la Tour, 2021, Scilly, Italy**

250

**Grape variety: Grillo**

Dry, savory & balanced with hints of melon & peach. Pairs well with cold smoked Norwegian salmon, Swedish Skagen, salmon tartare & cauliflower purée.

**Chablis 'La Pierrelée', Bourgogne, 2019, France**

490

**Grape variety: Chardonnay**

Dry, limpid wine with subtle bouquet of fresh fruit & a hint of spiciness. Pairs well with seafood en papillote, honey glazed black cod, grilled salmon, roasted chicken & goat cheese & beetroot carpaccio.

**Mar de Frades, 2019, Rías Baixas, Spain**

420

**Grape variety: Albariño**

Delicate Albariño that is young, fresh and citric, with a salty character. Light wine to be enjoyed with cold smoked Norwegian salmon, chicken liver mousse and salmon tartare.

**Andre Dezat & Fils, Sancerre, France**

225

**Grape variety: Sauvignon Blanc**

Round & fruity yet retaining the lovely Sancerre crisp & spark. Dry & refreshing with flavours of citrus. Pairs well with Seafood en Papillote, Nordic Seafood soup

**Picariello Greco Di Tufo, Campania, Italy**

350

**Grape variety: Greco Bianco**

Floral and citrus-forward dry white is bold, medium-bodied and has good acidity. Pair well with roasted chicken, honey glazed black cod & chicken liver mousse.

**Regaleali Bianco, Sicilia, 2018, Italy**

225

**Grape varieties: Inzolia, Catarratto, Grecanico, Chardonnay**

Fruity & floral flavors of wildflowers, white fruits & fresh almonds. Pairs well with roasted chicken, seafood soup, honey glazed Black Cod.

## RED WINE

Glass Bottle

**Terrapura, 2021, Valle Central, Chile**

35

155

**Grape variety: Carménère**

Intense ruby red color with deep and expressive aromas of strawberries, blueberries and a touch of pepper. On the palate, it is smooth, with sweet tannins, and an elegant touch of wood.

Pairs well with braised oxtail, rib-eye and lamb chops.

**Cuveé Jean-Paul Rouge, Vaucluse, France**

35

155

**Grape variety: Grenache, Syrah**

A classic southern Rhône red with ample rich fruit and an appealing herbal freshness. The palate is lusciously textured with plum, strawberry and a touch of spice. Pairs well with braised oxtail, rib-eye, Swedish meatballs and The Estonian Burger.

**Santa Julia Reserva, 2021, Mendoza, Argentina**

39

175

**Grape variety: Malbec**

Smooth, full-bodied and flavorsome, this reserve Malbec offers aromas reminiscent of ripe red and black fruits such as cherries, plums, blackberries with the notes of vanilla & chocolate. Pairs well with steaks, lamb shank and chicken.

**Château Mont-Redon, Châteauneuf-du-Pape, 2018, France**

790

**Grape variety: Grenache, Mourvèdre, Syrah**

A complex nose of ripe red and dark berries, potpourri and smoky minerals. On the palate, black raspberry, bitter cherry and spice cake flavors.

Pairs with braised oxtail, rib-eye, lamb chops and roasted chicken.

**Tenuta Frescobaldi di Castiglioni, 2020, Tuscany, Italy**

590

**Grape variety: Cabernet sauvignon, Merlot, Cabernet Franc, Sangiovese**

Wonderfully complex bouquet. Notes of blackberry and black cherry, giving way to vanilla, light nuances of tobacco and white pepper. Warm, soft and round on the palate, with intense fruity notes and delicately spicy, fresh and elegant finish. Pairs well with braised oxtail, rib-eye and grilled beef liver.

**San Felice Il Grigio, Chianti Classico Riserva, Italy**

375

**Grape variety: Sangiovese**

A nose of redcurrants and blackberries with savory tobacco notes. The textured palate has dense rich fruit with layers of black cherry, bramble and spice. Pairs well with lamb chops, braised oxtail, Grilled rib-eye steak and beef liver.

**Matetic Corralillo, 2019, Valle Central, Chile**

375

**Grape variety: Cabernet Sauvignon**

Bright ruby red color with violet inked hints. The nose is fruity, with spicy and distinctive balsamic and chocolate notes. A concentrated, Pairs well with braised oxtail, lamb chops and rib-eye steak.

**Louis Jadot, Burgogne, France**

350

**Grape variety: Pinot Noir**

Well balanced with medium tannins. Aromas of black plums & cherries, pleasant acidity. Pairs well with roasted chicken, Swedish meatball & grilled beef liver

## ROSÉ WINE

Glass Bottle

**Cuvee Sabourin Rose, Languedoc-Roussillon, France**

35

155

**Grape variety: Grenache**

Delightful French rose, pale raspberry pink with appealing soft berry aromas, flavors of fresh summer fruits and a crisp finish

**Eagle Creek rosé, California, USA**

35

155

**Grape variety: Zinfandel**

A refreshing wine with a harmonious taste and a delicate sweetness. This rosé has a full flavor and a pleasant fruity note with red berries and peaches.

**By OTT rosé, Côtes de Provence, 2021, France**

450

**Grape variety: Syrah, Cinsault, Grenache**

The nose is delicate and fruity with notes of white peach, apricot, passion fruit and mango. The taste is full, fresh and crisp.

## DESSERT WINE

Glass Bottle

**Château Lamothe Guignard, Sauternes, belle2019, Bordeaux, France.**

65

360

**Grape variety: Sauvignon Blanc, Sémillon, Muscadelle.**

Notes of pear, orange and marmalade with taste of apricot and honey. Long aftertaste.

Elegant end of meal paired with our desserts.

**PORT**

35

350

**Sandeman 10 years old Tawny Port, Douro, Portugal.**

**Fortified wine.**

Aged yet youthful wine with intense red tawny color and shades of brick. Elegant and complex aroma, combining ripe fruit, jam and nuts, with hints of vanilla and raisins. A flavorsome Port, full-bodied and bold, with a persistent finish.

To be enjoyed at the end of your meal by itself or paired with our desserts and cheese.