

TROFÉ

FOOD OF THE NORTH

STARTERS

PIKE FILLET TERRINE 8 €

Fermented cabbage, black pudding, horseradish mayonnaise, leek, mustard seeds

WILD RABBIT RILLETTE 9 €

Cranberry gel, polar bread

CHEESE PLATTER (recommended for 2) 16 €

3 different cheeses, green olives, rhubarb-strawberry jam, thyme apple, glazed walnut, grissinis

TROFE'S SUMMER SNACKS (recommended for 2) 30 €

Smoked pork ribs, chicken wings, wild boar sausage, potato wedges, salted cucumber, BBQ sauce and ramson dip

GARLIC BREAD WITH RAMSON DIP 6 €

GOAT CHEESE SALAD 9 €

Sea buckthorn sauce, glazed walnut, thyme apple, chokeberry, pumpkin seeds

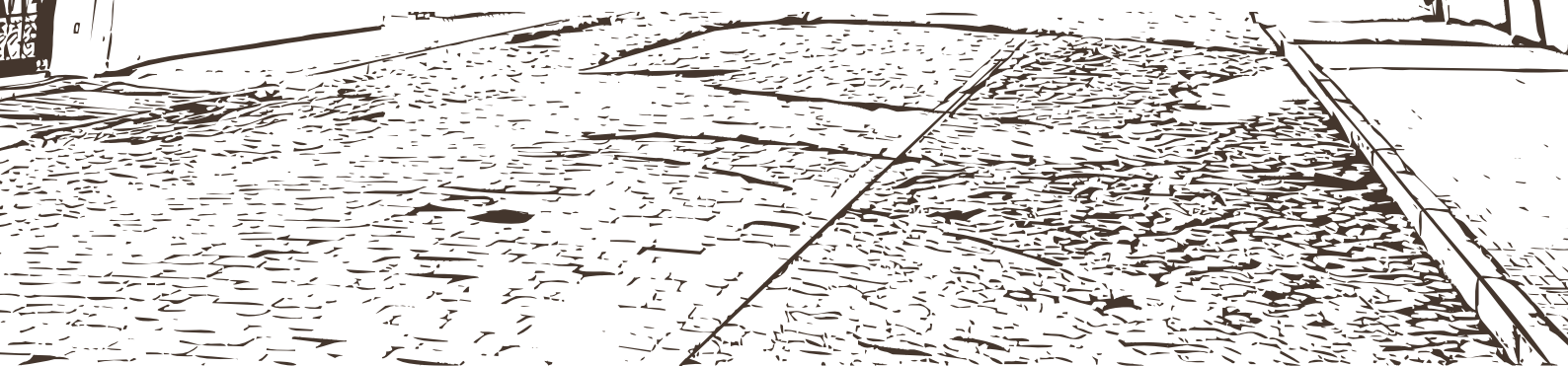
CAESAR SALAD

With chicken **9 €**/ salmon **10 €**/ blue mussels meat **9 €**

SOUPS

CREAMY SCANDINAVIAN FISH SOUP 9 €

SORREL SOUP WITH BEEF 7 €



MAIN COURSES

RED PERCH FILLET WITH LANGOUSTINE BISQUE 15 €

Parsnip cream, savoy, cherry tomatoes, peas, glasswort

SALMON FILLET WITH SALSA VERDE 17 €

Asparagus, purple carrot, broccoli, romanesco

GRILLED ESTRAGON CHICKEN WITH ORANGE SAUCE 15 €

Lentils stewed in coconut milk, leek, bok choy, almonds

GENTLY SMOKED DUCK BREAST WITH CHERRY-GRAPE SAUCE 18 €

Parsnip, fennel, oyster mushroom, kale

BEEF FLANK STEAK 19 €

Green salad with radish and blue cheese, potato wedges, plum ketchup

BRAISED DEER WITH RED WINE AND BLUEBERRY SAUCE 19 €

Potato-celery puree, oyster mushroom

TROFE'S BEEF BURGER 15 €

Brioche bread, caramelized onion, Camembert cheese, potato wedges, plum ketchup

NAKED BEEF BURGER 15 €

Caramelized onion, Camembert cheese, potato wedges, plum ketchup

LUMACHE PASTA WITH DEER MEAT & LANGOUSTINE BISQUE 13 €

JERUSALEM ARTICHOKE WITH MUSHROOMS * vegetarian dish 14 €**

Glasswort, romanesco, kohlrabi, baby spinach, peanut sauce

DESSERTS

SORBET SELECTION 6 €

„CHOCOLATE & GARDEN“ 7 €

ESTONIAN STYLE DESSERT WITH KAMA 5 €

CAKE FROM OUR CAFE 5 €

