

SNACKS

Roasted *shishito* peppers with maple syrup
and *yuzu* salt (G-L-V) 5€

Crispy octopus with *kimchi* mayonnaise (L) 5.5€

Meat and cheese platter to share 14€

STARTERS

Tomato and *mozzarella* salad with aged balsamic vinegar (V) 8€
Estonian tomatoes, red onion and basil

Fried Tiger Prawns (G-L) 11€
garlic, chili and fresh parsley

Blue mussels 500 g (G) 12€
creamy white wine sauce and fresh parsley

Caesar salad with chicken / Tiger prawns 9.5€ / 11€
Romano lettuce, cherry tomatoes, Parmesan cheese, Caesar dressing

Smoked duck salad (L) 8€
grilled bell pepper, lettuce, carrot, mango sauce

Beef tartare (L) 9.50€
egg yolk, pickled onion, mustard mayonnaise and nasturtium

SOUPS

Jerusalem artichoke soup with seabuckthorn berries (G-V) 6€

Langostine broth (G-L) 8€
prawns, pepper and Pak Choi

DESSERT

Chocolate Mousse (G-V) 5.5€
salted caramel, seasonal berries and raspberry sorbet

Lemon posset (V) 5€
strawberry sorbet and fresh strawberries, shortbread biscuit

Buckwheat pancake (G-L-V) 4€
coconut cream, caramel and berry sorbet

Platz cake 3.9€
daily offer of our cake with icecream

Selection of sorbets (G-L-V) 2€ each

Chef de cuisine - Argo Ots and Rado Mitro

G - gluten free, L - lactose free,

V - vegetarian

The rest of allergens ask the waiter

MAIN COURSES

Baked aubergine with marinated feta (G-L-V) 10€
tomato sauce, pickled mushrooms and onion

Pasta of the day with parmesan 9€

Roasted pike perch (G) 15.5€
cauliflower, broccoli, green beans, chive butter sauce

Whole baked trout (G) 14€
couscous with herbs, saffron sauce and lemon

Cornfed chicken breast (G-L) 12€
honey and thyme roasted vegetables, chicken sauce

Duck breast (G-L) 15.5€
quinoa, Pak Choi and cherry compote

Platz burger 14.5€
Estonian beef patty, red Cheddar cheese, truffle mayo
and potato chips

Ribeye steak (G) 19.5€
french fries, roasted tomato, mushroom, green onion
and peppercorn sauce

SIDES

Sautéed vegetables with herbs (G-L-V) 3€

Arugula and zucchini salad (G-L-V) 3€

French fries (G-L-V) 4€

