



## NIPERNAADI RESTORAN | RESTAURANT

Following the footsteps of the Estonian writer August Gailit's most famous character Toomas Nipernaadi, the restaurant head chef has travelled around Estonia and gathered culinary inspiration by meeting local Estonian farmers and fishermen who produce foods with responsibility and utmost care. In addition to local suppliers, we source lots of our vegetables, herbs, meat, forest berries and wild mushrooms from our Vihula Manor's eco farm in Lahemaa National Park.

We wish you to experience the travel stories from various parts of Estonia when the food from those areas reaches your table. The menu is simple and made of fresh, seasonal, mainly local ingredients making it tasty and unique.

# MENU

### APPETIZERS

**Tiger Prawn Salad**  
in Citrus Sauce / 11 EUR

**Whitefish Tartare** / 7 EUR

**Beef Carpaccio**  
with Ruccola, Cheese / 10 EUR

**Blue Mussels**  
in Wine Sauce (17 pcs) / 8 EUR

**Classic Caesar Salad with Chicken**  
/ 7.50 EUR

**Warm Lentil and Vegetable Salad**  
/ 9 EUR

### SOUPS

**Jerusalem Artichoke Soup**  
with Wild Mushrooms, Grissini, Onion,  
and Herbs / 6.50 EUR

**Clear Fish Soup**  
/ 7.50 EUR

### MAIN DISHES

**Organic Beef Tenderloin**  
with Rosemary Potatoes,  
Jerusalem Artichoke and Pepper Sauce  
/ 19 EUR

**Marinated Chicken Skewers**  
with Lentils, Cooked Vegetables,  
White Wine Sauce / 16 EUR

**Duck Fillet**  
with Hazelnut Risotto, Carrot Puree  
and Beans / 16 EUR

**Smoked Piglet Ribs**  
with Garlicky Potato Puree / 18 EUR

**Lake Peipsi Pike Perch**  
with Estonian Butter and Citrus Sauce,  
Beet Risotto / 19 EUR

**Nipernaadi's 100% Pure Beef Burger**  
with Onion Jam, Bacon, Fries, and with a  
side of Blue Cheese upon request  
/ 15 EUR

**Pearl Couscous with Sugar Peas**  
Roasted Butternut Squash and Yoghurt  
/ 14 EUR

**Linguine Pasta**  
with Wild Mushrooms and Black Garlic  
/ 14 EUR

**LAVA STONE GRILL**  
*Served starting from 7 PM*

**Organic Beef Tenderloin with Wine  
Sauce** / 23 EUR  
**Tiger Prawns** (12 pcs) / 19 EUR

1 side from the following: Green Salad,  
Oven Baked Potatoes or Vegetable Wok

### DESSERTS

**Cheese Selection from Kolotsi Farm**  
/ 8 EUR

**Chocolate Fondant with Fresh Jam**  
/ 6.50 EUR

**Ice Cream Selection with Oatmeal  
Cookie Crumble** / 5 EUR

**Panna Cotta with Raspberries**  
/ 6.50 EUR

Ask your waiter/waitress for our  
monthly SPECIAL OFFER

Ask a team member for allergy advice. Ask us for our non-gluten-containing menu choices.

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