

WHITE WINE

Dom Diogo Azal Vinho Verde 2019,
Portugal **4,5/20**

Masciarelli D.O.C Trebbiano
d'Abruzzo 2019, Italy
*organic **5/22**

Gustave Lorentz Crustaces Pinot
Blanc Classique, France **7/30**

Loimer Grüner Veltliner Kamptal
DAC 2019, Austria
*BIO **6/26**

Riesling Meulenhof, feinherb,
Mosel 2019, Germany **6/26**

Pala Vermentino di Sardegna DOC
2019, Italy **27**

Melon de Bourgogne Domaine De
L'Ecu, Classic 2018 Vienna,
Austria
*natural wine *BIO **32**

Chablis Terroir de Fye AOC 2019
Patrick Piuze, Burgundy, France
*BIO **41**

Villa Sparina Gavi
DOCG del Commune Gavi 2018,
Piedmonte, Italy **39**

ROSÉ

Villa Blanche Grenache Rose,
2019 IGP Pays d'OC Calmel &
Joseph, France **5/22**

Chapoutier Ferrages Cotes de
Provence Roumery, France **28**

ORANGE

Giulio Armani Denavolo,
Dinavolino 2020 Italy **28**

RED WINE

Valpolicella Classico, Villa
Girardi, 2019 Veneto, Italy
6/26

Casa Belfi, Vino Rosso 2017,
Italy
*BIO *natural wine **5,5/24**

Citto Sangiovese IGT 2018,
Compagnia di Volpaia, Tuscany,
Italy
*BIO **22**

Wieninger Pinot Noir Select
2018, Austria
*BIO **41**

La Stoppa Barbera, Macchiona,
Emilia IGT 2010*natural wine **53**

DESSERT WINE / PORT WINE (4cl)

Vale D. Maria Ruby Port **4,5**

Porto Niepoort, The Senior Tawny
5

ALCOHOL / COGNAC AND MORE (4cl)

Cognac VSOP Grand Cru,
ABK6 World's best cognac 2014 **6**

Sarpa Barrique di Poli Grappa,
Jacopo Poli **5**

Bulleit Bourbon Frontier
whiskey **5**

Kamiki whisky Japan **7**

Ron Santiago de Cuba Anejo,
Rum **6**

Fernet Branca, Bitter **4**

VanaTallinn/Kännu Kuk **4**

MoeMahe Viin 4cl **3** / 70cl **40**

Don Julio Anejo, Blanco
Tequila **7**

COCKTAIL

Alcohol-free cocktail **5**

Campari / Aperol Spritz **8**

Gin&Tonic **8**
Lahhentagge, Junimperium,
Junimperium Rhubarb, Metsis,
Tanqueray jm
*Please ask for our current
seasonal selection

Gin&Tonic Tanqueray 10 **9**

Rum&Cola **8**
Ron Santiago de Cuba Anejo

KOHVIK ÖKOGURMAANILE

MAHEDIK

BREAKFAST 10-13

Citrus salad with muesli and greek yogurt **5**

Porridge with cinnamon date cream and fresh berries **5 (V)**

Avocado toast with salmon marinated in mustard sauce **7**
+ extra scrambled eggs **2**

Omelet with cheese, marinated asparagus and crispy prosciutto **8**

Mini oatmeal pancakes with date caramel and cottage cheese cream **6**

You will find Mahedik Vegan & deli also in our house where we serve healthy smoothies, cold pressed juice, salads, breakfast bowls etc. And Paper Mill speciality coffee bar.

LUNCH

Fresh strawberry salad with feta, roasted almonds and champagne vinaigrette **8**

Scallops with cauliflower purée, raisins and pistachios **11**

Salad with greens and potatoes, served with cottage cream sauce, boiled egg and marinated herring aside **9**

Roasted asparagus salad with cheese and balsamic dressing **7**

Crispy buffalo mozzarella and romesco sauce **8**

Peach salad with burrata cheese and prosciutto **7**

EXTRAS 3:

- green salad with olive oil dressing
- tomato with salt flakes
- young potato with dill and butter

MAIN COURSES

Beef meatloaf with gorgonzola black pepper sauce and tomato-onion salad **11**

Portobello mushroom steak with herb soy dressing and green salad **8 (V)**

Beef cheek ragu with mushrooms and parmesan potatoes **11**

Pikeperch with young potatoes and caper lemon sauce, cucumber-dill salad **14**

Trout roe with young potatoes, green onion and sour cream **13**

FOR KIDS

Pasta with cream and cheese **4**

Fried potato with dill and sour cream **3**

Pikeperch fillet and tomato-cucumber salad **6**

SOMETHING SWEET

Our bakers offer daily fresh and delicious selection of cakes and pies.

* For our today's selection please ask any member of our staff!

Estonian organic ice cream LaMuu **5**

* Please ask for today's selection

Espresso with a scoop of organic vanilla ice cream **4**

Ice cream cocktail with LaMuu ice cream and apple juice **4**

*All our chicken egg dishes, cakes, pies etc are made with local free range eggs from Männituka farm.

* Ask our staff for more information about allergens.

HOT DRINKS

We use only organic coffee ja tea

Slow Coffee **2,5**

* Please ask for today's special brew

Coffee **2,5**

Extra large coffee / extra large slow coffee **3,5**

Espresso, espresso macchiato **2,5**

Double espresso **3,5**

Cappuccino, Latte, Hot chocolate **3**

Cappuccino / Latte with plant based milk **3,5**

Cappuccino / Latte with double espresso **4**

Ice coffee/Matcha ice latte **4**

OUR ORGANIC TEA SELECTION

Cup **2** / jar **3,5**

Weiss frische - white tea,
Ban Lien - green tea,
Marokolik mint, Earl Grey,
PU 'ERH - fermented tea,

SEASONAL HOT & HEALTHY

Hot health drink (honey, ginger and lemon) **3**

HÄPU fermented birch sap Ösel Birch 33cl **3**

WATER

Water with gas / no gas / mineral water "Värska" 33 cl/70 cl **2,5/5**

JUICE AND BEVERAGES

Kombucha "Karu" 33 cl **4**
classic, mint, strawberry

Applejuice from Estonian apples
1 L **10** / glass 30cl **2,5**

Fresh orange juice 30cl **5**

Tomato juice 30cl **2,5**

PURE mahl 20cl **1,8**
(orange, apple, mix juice)

Milk, kefir **1**

Local lemonade with apple and strawberry blueberry-lavender (TORI) 33 cl **3,5**

Rhubarb / Quince/ Raspberry local lemonade 33 cl **3,5**

BEER, ESTONIAN CRAFTED BEER

Local draft beer Pernauer lager / wheat 33 cl **4,5**

A le Coq Premium **4**
Imperial, Tõmmu Hiid

Öllenaut Pale Ale alcohol free beer 33 cl **4**

NATURAL ESTONIAN CIDER

Dry cider "Liivi Kuldrenett" BIO (Tori) 33 cl **5**

Tori Siidritalu organic cider Brut 75 cl **20**

SPARKLING WINE, CHAMPAGNE

Vabrik Spumante, extra dry Colli Asolani Italy **4,5/20**

Prosecco DOC Rose Brut 2020 Bellenda, Veneto **5,5/24**

Coutier Cuvee Tradition Brut Ambonnay Grand Cru NV Grower Champagne **10/46**

Els Vinyerons, Pregadeu Cava Brut Nature 2019 *natural wine **25**

Coutier Rose Brut Grand Cru Ambonnay NV Grower Champagne **51**

AC Champagne Pointillart Leroy Descendance Brut 1er Cru **61**