



Grand Rose SPA
Hotel

TO SHARE WITH A FRIEND

OLIVES MARINATED WITH LEMON AND HERBS	3 €
SPICY NUT AND SEED MIX	3,5 €
CRISPY TOMATO CIABATTA WITH CEASAR DIP tomato dust, Grana Padano cheese	4 €
CHEESE SELECTION selecton of Saaremaa and Kolotsi farm cheeses, cloudberry jam, bread thins	10 €
GRAND ROSE SAAREMAA SNACK SELECTION Best meat and fish bites choosed by Head Chef Selection is enough for two	16 €

STARTERS

CAESAR SALAD	*with pulled chicken	7,5 €
	*with graved salmon	7,5 €
BEETROOT & GOAT CHEESE Beetroot differet textures, goat cheese, sesame seeds, sesame dressing, herb mayonnaise		7,5 €
SALMON „TATAKI“ potato, cucumber, crispy onion, cucumber mayonnaise, caper, dill oil		9 €
CODFISH LIVER & COTTAGE CHEESE SALAD egg 100 min/64°C, cottage cheese, marinated cucumber, marinated carrot, cured tomato, crispy onion, smoked bread		9 €
SAAREMAA VENISON TARTARE marinated chanterelle, ramson, egg yolk, spicy blueberry, crispy beetroot		12 €

SOUPS

FISH SOUP cod, vegetables, seaweed, fish stock	7,5 €
FOREST MUSHROOM CREAM SOUP king trumpet, chanterelle, shiitake, shimeji, crispy seed bread, marinated onions, truffle oil	7,5 €



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MAIN COURSES

PULLED PORK BURGER MEAL crispy potato, salted cucumber	11 €
SLOW COOKED CHICKEN BREAST warm pearl couscous salad, tarragon-butter sauce	11 €
COCONUT RAMEN rice noodles, king trumpet, carrot, coconut milk, chilly, coriander	11 €
COD edamame bean puree, kale, fennel, Nage sauce, dill oil	16 €
LAMB RUMP mushroom „maki“, cinnamon-carrot cream, chanterelle, apple juice red wine sauce	16 €
AGED BEEF STRIPLOIN (250 g) celeriac, parsnip, marinated apple, red wine sauce	20 €

DESSERTS

CARAMELIZED PEAR cocnut-espresso cream, almon crumble, cocoa	5 €
WARM APPLE DESSERT lingonberries, cinnamon-butter crumble, salt-caramel ice-cream	5 €
CHOCOLATE CAKE dried berries, raspberry gel	5 €
ROSE ICE-CREAMS AND SORBEES Selection of home made ice-creams and sorbees, ask for 3 balls	4,5 €

G – gluten-free

L – lactose free

V – vegan