

  


Grand Rose SPA  
Hotel

## SHARE WITH A FRIEND

DRIED ATLANTIC COD	2,5 €
OLIVES MARINATED WITH LEMON AND HERBS	3 €
GARLIC BREAD WITH GARLIC DIP	4 €
CRISPY TOMATO CIABATTA WITH CAEASAR DIP tomato pollen , Grana Padano cheese	4 €
CHICKEN WINGS WITH GARLIC DIP	6 €
CHEESE SELECTION, Grand Rose exclusive cheese and Kolotsi Farm cheeses, cloudberry jam, Rose rye bread thins	10 €
GRAND ROSE SAAREMAA-STYLE SNACK SELECTION The best meat and fish dishes, selected personally by the Head Chef. Perfect for two.	16 €

## APPETISERS

CLASSICAL CAESAR SALAD	*chicken fillet	8 €
	*gravlax	8 €
JUMBO SHRIMP AND AVOCADO (L, G) rice noodle salad, guacamole sauce, marinated carrots, kohlrabi, wakame salad, chilli sauce		9 €
SALMON TATAKI (L) potato, cucumber, onion, cucumber mayonnaise, capers, dill oil		9,5 €
SAAREMAA VENISON TARTARE (L, G) chanterelles, chilli mayonnaise, ramson, celery chips, caviar, egg yolk		12 €

## PASTA AND SOUPS

CREAMY CHICKEN PASTA WITH ROASTED VEGETABLES carrot, broccoli	8 €
FISH SOUP (L, G) cod, egg 64°C/100 min, vegetables, broth	7,5 €
COCONUT CREAM-LENTIL SOUP (V, L, G) chickpea, crispy yam, shimeji mushrooms, sesame seeds, coriander	7 €

  


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## MAIN DISHES

SAAREMAA BEEF BURGER MEAL crispy potato, salted cucumber	11 €
KOHLRABI NOODLES COCONUT-CURRY SAUCE (V, L, G) crispy yam, red cabbage, baby carrots, sugar peas, wakame salad, coriander.	10 €
SLOW COOKED CHICKEN FILLET WITH HERB CRUST raw buckwheat, bean curd, creamed carrots, marinated kohlrabi, creamy black pepper sauce	12 €
PIKE-PERCH FILLET creamd broccoli, grilled baby broccoli, egg 64°C/100 min, sauerkraut-butter sauce	15 €
48 HOUR BRAISED BEEF BRISKET ramson mashed potatoes, roasted vegetables, marinated campfire onions, red wine sauce	16 €
BEEF STRIPLOIN AGED FOR 28 DAYS (250g) with an herb crust „hasselback“ potatoes, roasted vegetables, parsley root cream, smoked sour cream, red wine sauce	20 €

## DESSERTS

SPRUCE SHOOT CREAM, Gin&Tonic gel, mint crumbs	5 €
WARM APPLE DESSERT, baked cardamom milk, berries (L)	5 €
CHOCOLATE CRUMB CAKE, Saaremaa-style custard cream, berry meringue, sea buckthorn sorbet	5,5 €
ROSE ICE-CREAMS AND SORBETS a selection of homemade ice-creams and sorbets, ask your server for 3 scoops	4,5 €

V – VEGAN  
L – LAKTOCE FREE  
G - GLUTEN FREE