

taste of barbarea
6 servings €44
served for the whole table

sourdough focaccia
/with del grillo olive oil €5
/with cantabrian sea anchovies €11

moose croquettes with smoked aioli (2pcs) €8

jerusalem artichoke hummus with
black pepper oil and sourdough pita €12

goat cheese
with frisee, roasted beetroots
and citrus vinaigrette €13

smoked trout rilette
with crispy bread and alliums €14

grass fed beef tartare
with anchovy aioli, roasted rye bread crumbs
and kolotsi farm cheese €17

potato puree with roasted estonian shiitake mushrooms
and egg yolk €17

gnocchi parisienne
with vin jaune sauce and morels €19

sole meuniere
with capers and brown butter €33

venison with parnip puree,
spicy onion jam and madeira jus €27

sourdough pizza with tomato passata from del grillo,
basil and viinamärdi mozzarella €17

sourdough pizza with estonian shiitake mushrooms,
stracciatella from viinamärdi
and marinated fennel €19

sourdough pizza with grass fed beef,
roasted peppers and marinated peperoncino €19

cardamom monkeybread tiramisu
with mascarpone cream,
espresso and zacapa rum €9

basque cheesecake €7

selection of french cheeses €14

everything starts with produce sourcing which we take seriously. we work together with local organic farmers and small producers while using what seasons give us. when something good grows abroad- we bring it to kopli

as we think eating family style dinners are the best way and also our favourite way to eat- whole menu is also designed to share. our menu is quite eclectic and might change each day but it's basically just all the food we love to eat!

we open for evening service from five, so just few hours after our bakery calls it a day. karjase sai is baking pastries and bread from tuesday to sunday from 9 to 15, so this is your invitation for tomorrow's breakfast and coffee



SOFT DRINKS

mullamäe cottage apple juice 20cl	3
naabri quince lemonade 33cl	5.5
mjuk kombucha 33cl	6
haage water still/sparkling 75cl	5
haage water still/sparkling 33cl	3

mikkeller

limbo series riesling sour ale 33cl 0.3%	6.5
limbo series yuzu non-abv 33cl 0.3%	6.5
limbo series mango 33cl 0.3%	6.5
drinkin the sun wheat ale 33cl 0.3%	6.5

HOT DRINKS

coffee

espresso	3
americano	3
cappuccino	4
caffè latte	4
flat white	4
+ oat drink	0.5
+ decaf	0.5

all espresso drinks are made with a double shot of local coffee roaster paper mill espresso

renegade teafarmers tea

green	4
oolong	4
black	4

herbal tea

peppermint	4
------------	---

BEER 33cl

birrificio italiano

tipopils 5.2%	7
---------------	---

mikkeller

mikkeller hallo ich bin rasperry 3.7%	6.5
mikkeller iskold vienna lager 5.6%	6.5
mikkeller japanese rice lager 5% 44cl	7

põhjala

orange gose 5.5%	6
laager 44cl 4.7%	7
kosmos ipa 5.5%	6
õhtu porter 5.5%	6

LIQUEUR 4cl

house rhubarb schnapps b	4
house quince schnapps b	5
house limoncello b	6

SPIRITS 4cl

whiskey

talisker 10 y/o	9
-----------------	---

mezcal

curro	7
-------	---

tequila

espolon blanco	6
----------------	---

gin

junimpeerium blended dry gin	6
------------------------------	---

rum

zacapa 23 y/o gran reserva	9
----------------------------	---

vodka

moe mahe	6
----------	---

grappa

cocchi grappa doree di moscaro	9
--------------------------------	---

bitter

fernet branca	6
---------------	---

from tuesday to saturday
17 - 23