

taste of barbarea
6 servings €49 / guest
served for the whole table

sourdough focaccia
/with del grillo olive oil €5
/cantabrian sea anchovies €12

prosciutto from savigni's charcuterie €10

poesie oysters (2pcs)
with mignonette sauce €10

chanterelle hummus with
black pepper oil and sourdough pita €15

grilled organic estonian corn
with smoked butter and kolotsi cheese €16

organic green beans
with house ricotta and sicilian almonds €15

trout tiradito
with tomato gazpacho and tomate concasse €16

grass fed beef tartar with anchovy aioli
and tomatoes €18

local pike cutlets with kohlrabi
and savagnin sauce €22

roasted cauliflower with xo sauce
and ajo blanco €20

organic saara pork shashlik with house adjika, tzatziki
and sourdough pita €22

slow cooked organic lamb with organic corn
and spicy tomato sauce €23

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

plum sorbet with coconut mousse €9

tres leches cake
with estonian raspberries €9

ask your server for additional information
about allergens

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 kopl

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
tori apple lemonade "vurts" strawberry and hibiscus 33cl	5.5
tori apple lemonade "vurts" blueberry and lavender 33cl	5.5
karu kombucha 33cl	6
haage vesi still/sparkling 75cl	5
haage vesi still/sparkling 33cl	3

mikkeller

drinkin the sun wheat ale 33cl 0.3%	7
limbo series riesling sour 33cl 0.3%	7

tori

tori "popp" alcohol free cider 33cl	7
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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
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BEER 33cl

birrificio italiano

tipopils 5.2%	7
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mikkeller

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

põhjala

orange gose 33cl 5.5%	7
laager 44cl 4.7%	7
kosmos ipa 33cl 5.5%	7
õhtu porter 33cl 5.5%	7

tuletorn

ipa 44cl	7
dipa 44cl	7
lager 44cl	7

LIQUEUR 4cl

house limoncello b	6
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SPIRITS 4cl

whiskey

talisker 10 y/o	9
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mezcal

curro	7
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tequila

espolon blanco	6
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gin

junimpeerium blended dry gin	6
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rum

zacapa 23 y/o gran reserva	9
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vodka

moe mahe	6
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grappa

cocchi grappa doree di moscaro	9
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bitter

fernet branca	6
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from tuesday to saturday
17 - 23