

aperatif
overnoy-crinquand cremant de jura blanc 10.5
negroni 10
americano 8

taste of barbarea
4 servings €55 / guest
served for the whole table

sourdough focaccia

grass-fed beef tartare, sauce au poivre
and fries
or
white fish carpaccio with xo sauce

roasted pepper ravioli with salted lemon
and ricotta salata

pike perch with corn veloute
and padron peppers
or
steak with beetroot mole
and sumac onion

honey cake with whipped sour cream,
honey caramel and pollen
or
chocolate mousse with walnut praline
and campari zephyr

wine pairing 30€ / guest

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

olives from sicily €7
crispy skate wing with gribiche €12

potato hummus with pita bread €15
white fish carpaccio with xo sauce €17
grass-fed beef tartare, sauce au poivre
and fries €18

roasted carrots with cocoa butter,
agrodolce and stracciatella €18

roasted pepper ravioli with salted lemon
and ricotta salata €22

steak with beetroot mole
and sumac onion €29

pike perch with corn veloute
and padron peppers €24

honey cake with whipped sour cream,
honey caramel and pollen €9

chocolate mousse with walnut praline
and campari zephyr €9

orange sorbet
with grand marnier €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 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 monday to saturday at 17:30, so just few hours after our bakery calls it a day. karjase sai is baking pastries and bread from monday 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
orange lemonade aranciata biologica 35.5cl	6
grapefruit lemonade pompelmo rosso biologico 35.5cl	6
karu kombucha 33cl	6
haage water still/sparkling 75cl	5
haage water still/sparkling 33cl	3

mikkeller

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

põhjala

virmalised 33cl 0%	7
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tori

tori "popp" alcohol free cider 33cl 0%	7
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BEER 33cl

birrificio italiano

tipopils 5.2%	7.5
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mikkeller

mikkeller hallo ich bin raspberry 33cl 3.7%	7.5
mikkeller japanese rice lager 33cl 5.0%	7.5

põhjala

orange gose 33cl 5.5%	7.5
laager 44cl 4.7%	7.5
kosmos ipa 33cl 5.5%	7.5
õhtu porter 33cl 5.5%	7.5
uus maailm 33cl 4.7%	7.5

tule torn

karjase lager 44cl	7.5
ddh ipa 44cl	7.5

LIQUEUR 4cl

house limoncello b	6
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from wednesday to friday
17:30 - 23:00
saturday
16:30 - 23:00