

aperitif

champagne famille delouvin meunier perpetuel nv €14

negroni €10

americano €10

taste of barbarea

4 servings €55 / guest

served for the whole table

house focaccia

grassfed beef tartar

guajillo chili aioli, corn chips

or

trout crudo

fermented tomato ponzu, potato and dill

agnolotti

pumpkin fonduta, brown butter

local pike perch

chard, szechuan pepper hollandaise

or

beef strip loin

smoked beurre blanc, green chili relish

baked alaska

banana and salted caramel

or

lemon-pistacchio tart

mascarpone cream

or

blood orange sorbet

rhubarb, oat cookie, coconut mousse

wine pairing 39€ / guest

house focaccia

/sicilian olive oil €5

turkey barbajuan with tahini (4pcs)

confit turkey, fermented chard €12

roasted celeriac hummus

mushroom zhoug, pita bread €15

trout crudo

fermented tomato ponzu, potato and dill €17

grassfed beef tartar

chili aioli, corn chips €18

agnolotti

pumpkin fonduta, brown butter €22

local pike perch

chard, szechuan pepper hollandaise €24

beef strip loin

smoked beurre blanc, green chili relish €24

margherita

buffalo mozzarella, tomato passata,

basil, 24-month parmesan €18

funghi

truffle cheese, oyster mushroom,

winter chanterelle, shitake, stracciatella €22

pepperoni

buffalo mozzarella, pepperoni,

tomato passata, spicy honey €23

baked alaska

banana and salted caramel €9

lemon-pistacchio tart

mascarpone cream €9

blood orange sorbet

rhubarb, oat cookie, coconut mousse €9

ask your server for additional information
regarding 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
a few hours after our bakery calls it a day.
from wednesday to friday at 17:30.
on saturday at 16:30.
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
haage water still/sparkling 75cl	5
haage water still/sparkling 33cl	3

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

põhjala	
virmalised 33cl 0.5%	7

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

BEER 33cl	
mikkeller	
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

tule torn	
karjase lager 44cl	7.5
ddh ipa 44cl	7.5

LIQUEUR 4cl	
house limoncello b	6
house quince schnapps b	6

from wednesday to friday
17:30 - 23:00
saturday
16:30 - 23:00