

À La Carte

Chef de cuisine Jegors Porulevs

STARTERS

KÅL FRA GRILL 9€ (L)

Grilled cabbage with soy glaze, fennel and tomato puree, pickled mustard seeds, cheddar cheese sauce

TEMPURA REKER 10€ (G)

Shrimp tempura, homemade sweet chili sauce, lime

BLÅSKJELL 12€ (L , G)

Mussels in a white wine creamy sauce, crispy ciabatta

TOESKELEVER OR BRISLING 12€ (L , G)

Buckwheat waffle, cod liver, baltic sprats, quail eggs, pressgurka cucumber salad, capers, green onions

HAV 12€ (L , G)

Brioche, fresh salad, crayfish tails, salmon mousse, trout caviar, spinach cream, marinated red onion, dill

BIFF TARTAR 13€ (G)

Beef tartare, shallots, pickles, capers, spicy aioli, wheat bread chips

BIFF TARTAR OG FOIE GRAS 14€ (L , G)

Beef tartare, shallots, pickles, capers, white truffle oil, sea buckthorn gel, duck liver ice cream, wheat bread chips

SKÅL for two 18€ (L , G)

Meat cuts, cheeses, capers, olives, aioli, marinated tuna peppers, cloudberry jam, sesame grissini

SOUPS

OKSEKJØTTUPPE 9€

Beef tail and ossobuco broth, pickled beets, beluga lentils, baby potatoes, grainy mustard, thyme

SKALLDYR SUPPE 10€ (L)

Creamy soup with shrimp broth and seafood, leeks, carrots, rutabagas, dill

SALADS

SJØMATSALAT 13€

Fresh salad, tiger prawns, seafood, cherry tomatoes, cucumber, avocado, pickled fennel

ROASTBIFFSALAT 13€ (L)

Fresh salad, roast beef, chili cheese, cherry tomatoes, pickles, marinated shiitake mushrooms, red onions, crispy onions, horseradish sauce

MAIN DISHES

HAVABBORFILET 18€ (L)

Sea perch fillet, fennel and tomato puree, beluga lentils with rutabagas and leek, herbal foam, sauce with Jerusalem artichoke and lemon zest

AND OG FOIE GRAS 21€ (L)

Ballotine with duck fillet and foie gras mousse, pear and caramelized onion puree, pumpkin with honey and rosemary, black currant sauce

BIFF FLANK STEAK 27€ (L)

Grain fed beef flank steak, mashed potatoes with brown butter, crispy purple potatoes, portobello mushrooms, pickled red onions, green pepper and white truffle sauce

SIDE DISHES

FRENCH FRIES WITH KETCHUP 4€

FRESH SALAD 4€

POTATOES WITH ROSEMARY 4€

SEASONAL GRILLED VEGETABLES 4€

SWEET POTATO FRIES WITH AIOLI SAUCE 5€

DESSERTS

MARENGS OG SOLBÆR 8€ (L , G)

Meringue with hazelnuts, vanilla cream, spiced pear in red wine, blackcurrant sorbet and lychee

BRENT OST 8€ (L , G)

“Burnt” cheesecake, white peach and barberry sorbet

SABAYON OG SJOKOLADE 8€ (L , G)

Airy sabayon with sea buckthorn and aperol, chocolate biscuit, kumquat

HÜGGE RETTER

WOK WITH BUCKWHEAT NOODLES AND VEGETABLES 8€ (G)

WOK WITH BUCKWHEAT NOODLES, VEGETABLES AND CHICKEN 10€ (G)

WOK WITH BUCKWHEAT NOODLES, VEGETABLES AND TIGER PRAWNS 12€ (G)

HÜGGE CLASSIK BURGER 14€ (L , G)

Brioche bun, 100% handmade beef patty, cheddar cheese, bacon, frillice lettuce, tomato, pickled cucumber, red onion, sweet mustard, aioli and french fries

BURGER “HAWAII” 15€ (L , G)

Brioche bun, 100% handmade beef patty, sriracha mayonnaise, cheddar cheese, bacon, melted cheese, frillice, red onion, jalapeno pepper, caramelized pineapple and french fries

DEGUSTATION MENU

FIVE-COURSE DEGUSTATION MENU

(Smaller size dishes)

PRICE PER PERSON 39€

HAV

BIFF TARTAR

AND OG FOIE GRAS

SABAYON OG SJOKOLADE

WINE PARING 21€

L – contains lactose

G – contains gluten

You can get information about the components of the dishes and allergens from the waiter.

H Ü G G E
RESTO

MENU

White
GUIDE

RECOMMENDED
2023

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