

# Breakfast Menu

## *Hommikusöögimenüü*

If you have any food allergies, please inform our staff before ordering.  
Kui teil esineb mistahes toiduallergiat, siis palun teavitage sellest enne tellimuse esitamist meie töötajaid.

10% service charge will be added for your convenience.  
Arvele lisandub 10% teenindustasu.

All prices are inclusive of VAT.  
Kõik hinnad sisaldavad käibemaksu.

# Eggs as you like

## Munad vastavalt soovile

Please let our staff know what your preference is.

All our eggs are served with Béarnaise sauce and a green salad.

Palun teavitage meie personali oma soovidest.

Kõik munaroad serveeritakse Béarnaise'i kastme ja rohelise salatiga.

*Selection of sides:*

Bacon, Sausage, Tomato, Mushrooms, Potato Hash Browns

*Valik lisandeid:*

Peekon, vorst, tomat, seemed, kartulipannkoogid

# Oat Porridge

## Kaerapuder

Butter, Maple Syrup

Või, vahtrasiirup

# Oat and Quinoa Coconut Porridge

## Kaera- ja kinoapuder kookosega

Caramelized Banana

Karamelliseeritud banaan

# Eggs Benedict

## Munad Benedicti moodi

Poached Egg, English Muffin, Estonian Ham, Béarnaise Sauce

Pošeeritud muna, Inglise muffin, Eesti sink, Béarnaise'i kaste

# Mozzarella

## Mozzarella

Potato Hash Brown, Caramelized Onion, Green Salad  
Kartulipannkoogid, karamelliseeritud sibul, roheline salat

# Avocado toast

## Röstsai avokaadoga

Sourdough Bread, Green Salad  
Juuretsai, roheline salat

# Quinoa Salad

## Kinoasalat

Lettuce, Avocado, Cherry Tomato, Radish, Pickled Red Onions  
Aedsalat, avokaado, kirsstomat, redis, marineeritud punane sibul

# Crêpes

## Krepid

Seasonal Berry Compote  
Hooajaline marjakompott

# Waffle

## Vahvel

Caramelized banana, Chantilly cream  
Karamelliseeritud banaan, Chantilly kreem

# French Toast

## Prantsuse röstsai

Caramelized Apples, Crème Fraiche  
Karamelliseeritud õunad, crème fraiche

SPECIALTIES OF THE CHEF  
*PEAKOKA ERI*

Royale Omelet

35€

Kuninglik omlett

Lobster, Oscietra Caviar  
Homaar, Oscietra kaaviar

Eggs Benedict

28€

Munad Benedicti moodi

Salted Salmon, Baeri Caviar  
Soolalõhe, Baeri kaaviar

Drawing inspiration from the elegant pearl, a symbol of beauty and perfection, Écrin, the modern European restaurant, provides a precious and unforgettable gastronomic adventure. Under the masterful guidance of Executive Chef Alexey exquisite ingredients are transformed into innovative dishes with unexpected twists that never fail to delight.

Restoran Écrin, mille suurejooneline kaaviarivalik on inspireeritud pärlist ja selle haruldusest, pakub gastronoomilist elamust. Peakokk Alexey meisterlikul juhendamisel ammutatakse inspiratsiooni Euroopa erinevatest maitsetest ning iga roog räägib oma erilist lugu.



MARTINI COCKTAILS  
*MARTINI KOKTEILID*

Classic Martini / Dry Martini 16

Tanqueray 10, Gonzáles Byass Dry Vermouth

Espresso Martini 16

Vanilla Infused Ketel One, Kahlua, Espresso

Vesper Martini 18

Tanqueray 10, Belvedere, Lillet Blanc

CLASSIC COCKTAILS  
*KLASSIKALISED KOKTEILID*

Negroni 15

Tanqueray 10, Gonzáles Byass Red Vermouth, Campari

Manhattan 16

Rittenhouse Rye, Gonzáles Byass Red Vermouth, Angostura Bitters

Moscow Mule 15

Chopin Wheat, Ginger Beer, Lime

Old Fashioned 16

Woodford Reserve, Angostura Bitters, Maraschino Cherry

Margarita 16

Casa Noble Blanco, Cointreau, Lime

White Russian 15

Ketel One, Kahlua, Heavy Cream

Kir Royale 18

Crème de Cassis Albert Bichot, Bombay Brut Champagne

French 75 20

Tanqueray 10, Bombay Brut Champagne, Lemon

*MOCKTAILS*  
*MOKTEILID*

Tomatini 14

Cherry Tomato Water, Tomato Vinegar, Chipotle Syrup

Pomme Verte 12

Zero Sin, Green Apple, Peppermint, Egg White

VODKA  
*VIIIN*

Beluga Noble, Original	10
Belvedere, Poland	9
Belvedere 10, Poland	30
Blue Harbour Black Truffle, Australia	47
Grey Goose, France	9

GIN  
*DŽINN*

Botanist, Scotland	10
Hendricks, Scotland	8
Junimperium, Estonia	8
Monkey 47, Germany	14
Tanqueray 10, London Dry, England	9
Shin-On, Grace Of The Forest, Japan	22

RUM  
*RUMM*

Botran Reserva Blanca, Guatemala	6
Cachaca 51, Brazil	6
Diplomatico 12 YO, Venezuela	9
Dictador, Two Masters, Ch Dárche 1979, Colombia	110
Dictador, Two Masters, Ximenes Spinola, 1978, Colombia	130

All spirits & liqueurs are served as 5 cl.

Kõikide alkoholsete jookide ja likööride serveerimise kogus on 5 cl.



Flor De Cana 25 YO, Nicaragua	30
Mount Gay, Single Estate Series, Barbados	65
Zacapa 23, Solera, Guatemala	15

TEQUILA  
*TEKIILA*

Casamigos Blanco, México	14
Clase Azul Reposado, México	47
Don Julio Anejo, México	18
Clase Azul Gold, México	76

WHISKY  
*VIISKI*

SINGLE MALT

Ardbeg 10 YO, Islay, Scotland	14
Balvenie 12 YO, Speyside, Scotland	15
Bunnahabhain 12 YO, Islay, Scotland	12
Caol Ila, Islay, Scotland	13
Dalmore 18 YO, Highlands, Scotland	52
Glenmorangie Signet, Highlands, Scotland	32
Glenfiddich 26, Grande Couronne, Scotland	120
Lagavulin 16 YO, Islay, Scotland	20

All spirits & liqueurs are served as 5 cl.

Kõikide alkoholsete jookide ja likööride serveerimise kogus on 5 cl.

Macallan 18 YO, Speyside, Scotland	85
Talisker 10, Highlands, Scotland	14
BLENDED	
Chivas Regal 18 YO, Scotland	16
Campbeltown 10 YO, North Star Spirits, Scotland	27
Johnnie Walker Blue Label, Highlands, Scotland	54
Silkie, Blended, Ireland	8
Yamazakura, Japan	10
BOURBON	
High West Campfire, USA	15
Kentucky Owl, USA	32
Woodford Reserve, Kentucky, USA	7
MEZCAL	
Clase Azul, Guerrero, México	76
La Escondida, México	14
PISCO	
1615 Mosto Verdo Torontel, Peru	10
GRAPPA	
Nonino, Cru Picolit, Italy	51
Nonino Il Moscato, Italy	11
Sassicaia, Jacopo Poli, Italy	30

All spirits & liqueurs are served as 5 cl.

Kõikide alkoholsete jookide ja likööride serveerimise kogus on 5 cl.

COGNAC  
*KONJAK*

Delamain XO, France	29
Hennessy VSOP, France	14
Hennessy XO, France	39
Hennessy Paradis, France	150
Martell Cordon Bleu, France	31
Montifaud VSOP, France	11
Remy Martin Louis XIII, France	400

CALVADOS  
*KALVADOS*

Pomme Prisonnière Calvados, France	16
------------------------------------	----

ARMAGNAC  
*ARMANJAK*

Saint Christeau XO, Vintage 1980, France	20
--	----

EAU DE VIE

3 Fontainen Armand Spirit, Belgium	21
------------------------------------	----

BITTERS

Aperol, Italy	6
Campari, Italy	6
Fernet Branca, Italy	6

All spirits & liqueurs are served as 5 cl.

Kõikide alkoholsete jookide ja likööride serveerimise kogus on 5 cl.

VERMOUTH  
*VERMUT*

Gonzalez Byass Extra Seco Vermouth, Spain	6
Gonzalez Byass Red Vermouth, Spain	6
Lillet Blanc, France	6

LIQUEUR  
*LIKÖÖR*

Amaretto Di Saronno, Italy	6
Baileys Irish Cream, Ireland	6
Cointreau, France	6
Grand Marnier, France	9
Limoncello, Di Limonio, Italy	8
Mandarine Napoleon, Belgium	8
Pernod, France	6
Sambuca, Jacopo Poli, Elisir, Italy	7
Vana Tallinn Elegance, Estonia	12

BEER  
*ÕLU*

Brewdog Punk Ipa, Scotland, 33 cl	7
Struise Black Albert Stout, Belgium, 33 cl	12
Tsingtao, Lager, China, 33 cl	6
Mikkeller Drink'in The Sun, Non-Alcoholic Wheat, Denmark, 33 cl	7

All spirits & liqueurs are served as 5 cl.

Kõikide alkoholsete jookide ja likööride serveerimise kogus on 5 cl.

WATER

*VESI*

Iskilde Still, Denmark, 75 cl 7

Iskilde Sparkling, Denmark, 75 cl 7

SOFT DRINKS, JUICES

*KARASTUSJOOGID, MAHLAD*

Coca Cola, 25 cl 3

Coca Cola Zero, 25 cl 3

Fever Tree, Ginger Ale, 20 cl 3

Fever Tree, Ginger Beer, 20 cl 3

Fever Tree, Soda Water, 20 cl 3

Fever Tree, Tonic Water, 20 cl 3

Patrick Font Apple Juice, 25 cl 7

Patrick Font Orange Juice, 25 cl 7

Patrick Font Tomato Juice, 25 cl 7

Red Bull, 25 cl 3

# Selection of Caviar

## *Kaaviarivalik*

Royal Belgian Caviar Platinum 30 g	70
Royal Belgian Caviar Oscietra 30 g	90
Royal Belgian Caviar Beluga 30 g	180
Rossini Caviar Baerii 30 g	60
Rossini Caviar Oscietra 30 g	75

Each selection of our premium caviar is accompanied by delicate housemade blinis and a velvety crème fraîche, thoughtfully crafted to enhance its luxurious flavours.

Kaaviarivalik serveeritakse käsitsi valmistatud pliinide ja siidise crème fraîche'iga, mis kaaviari luksuslikku maitset eriti hästi rõhutavad.

### OUR SELECTION OF CAVIAR DELICACIES *KAAVIARI HÕRGUTISTE VALIK*

#### Royal Belgian Platinum 26

Lobster, Celeriac, Beetroot  
Homaar, seller, punapeet

#### Rossini Oscietra 24

Scallop, Takoyaki, Aged Balsamico di Modena  
Kammkarp, Takoyaki, laagerdunud Modena palsamiädikas

#### Rossini Baerii 20

Tuna, Radish, Croustade  
Tuunikala, redis, croustade

#### Savour all three exquisite delicacies 60

Nautige kõiki kolme hõrgutist

# The Story

Drawing inspiration from the elegant pearl, a symbol of beauty and perfection, Écrin, the modern European restaurant, provides a precious and unforgettable gastronomic adventure. Under the masterful guidance of Executive Chef Alexey exquisite ingredients are transformed into innovative dishes with unexpected twists that never fail to delight.

Restoran Écrin, mille suurejooneline kaaviarivalik on inspireeritud pärlist ja selle haruldusest, pakub gastronoomilist elamust. Peakokk Alexey meisterlikul juhendamisel ammutatakse inspiratsiooni Euroopa erinevatest maitsetest ning iga roog räägib oma erilist lugu.



# Écrin Flavours

## *Écrini maitseed*

### Opening Delight

Avaelamus

### Charcoal Grilled Langoustine

Söel Grillitud Langustiin

Cauliflower, Green Peas, Langoustine Beurre Blanc Sauce  
Lillkapsas, hernerd, Langoustine Beurre Blanci kaste

### Foie Gras

Foie gras

Coffee, Green apple, Raspberry  
Kohv, roheline õun, vaarikas

### Shio Koji Halibut

Shio Koji hiidlest

Potato Confit, Leek, Dill, Lemon Sabayon  
Kartuli-confit, porrulauk, till, sidruni-sabayon

### Aged Guinea Fowl

Laagerdatud pärlkana

Foie Gras, Beetroot, Blueberry, Mushroom Foam  
Foie gras, punapeet, mustikad, seenevaht

If you have any food allergies, please inform our staff before ordering.

Kui teil esineb mistahes toiduallergiat, siis palun teavitage sellest enne tellimuse esitamist meie töötajaid.

10% service charge will be added for your convenience.

Arvele lisandub 10% teenindustasu.

All prices are inclusive of VAT.

Kõik hinnad sisaldavad käibemaksu.



## Prelude

Prelüüd

## Baba Royale

Baba Royale

Baerii Caviar, Rum, Shiso, Coconut  
Baerii kaaviar, rumm, shiso, kookos

## Petit Fours

Petit Fours

## Tasting Menu

149

Degusteerimismenüü

## Wine Pairing

90

Sobitatud veinivalik

## Champagne Pairing

110

Sobitatud šampanjavalik

If you have any food allergies, please inform our staff before ordering.

Kui teil esineb mistahes toiduallergiat, siis palun teavitage sellest enne tellimuse esitamist meie töötajaid.

10% service charge will be added for your convenience.

Arvele lisandub 10% teenindustasu.

All prices are inclusive of VAT.

Kõik hinnad sisaldavad käibemaksu.

# Dinner Menu

## Õhtusöögimenüü

### STARTERS EELROAD

Charcoal Grilled Langoustine 39

Söel Grillitud Langustiin

Cauliflower, Green Peas, Langoustine Beurre Blanc Sauce  
Lillkapsas, hernerd, Langoustine Beurre Blanci kaste

Lightly Cured Yellowtail 30

Õrnsoolatud hiidseriool

Kohlrabi Crafted in Varied Styles, Grapefruit  
Mitsmel viisil valmistatud nuikapsas, greip

Celeriac Mille-Feuille 24

Selleri Mille-Feuille

Tonburi Seeds, Sage Ice Cream, Tomato Velouté, Lovage  
Tonburi seemned, salveijäätis, tomati-velouté, leeskputk

Foie Gras 30

Foie gras

Coffee, Green apple, Raspberry  
Kohv, roheline õun, vaarikas

Peter's Farm Veal 28

Peetri talu vasikaliha

Sweetbread of Veal, Veal Tartare, Courgette, Asparagus, Lemon Verbena  
Veise harknääre, veise tartar, kabatšokk, spargel, sidrunaloisia

If you have any food allergies, please inform our staff before ordering.

Kui teil esineb mistahes toiduallergiat, siis palun teavitage sellest enne tellimuse esitamist meie töötajaid.

10% service charge will be added for your convenience.

Arvele lisandub 10% teenindustasu.

All prices are inclusive of VAT.

Kõik hinnad sisaldavad käibemaksu.

MAIN COURSE  
*PEAROAD*

Aged Guinea Fowl 49

Laagerdatud pärlkana

Foie Gras, Beetroot, Blueberry, Mushroom Foam  
Foie gras, punapeet, mustikad, seenevaht

Spring Lamb 46

Tall

Fermented Kampot Pepper, Fava Beans, Pistachio, Grilled Spring Onion, Chèvre  
Fermenteeritud Kampoti pipar, põldoad, pistaatsia, grillitud roheline sibul,  
Chèvre'i kitsejuust

Wild Seabass 46

Huntahven

Saffron, Braised mussels, artichoke, fennel, peperonata, tomato confit  
Safran, hautatud rannakarbid, artišokk, apteegitill, *peperonata*, tomati-*confit*

Shio Koji Halibut 44

Shio Koji hiidlest

Potato Confit, Leek, Dill, Lemon Sabayon  
Kartuli-*confit*, porrulauk, till, sidruni-*sabayon*

Mushroom Ravioli 36

Seeneraviolid

Truffle, Pearl Onion, Gruyère, Seasonal Mushrooms  
Trühvlid, pärlsibul, Gruyère'i juust, hooajalised seened

If you have any food allergies, please inform our staff before ordering.

Kui teil esineb mistahes toiduallergiat, siis palun teavitage sellest enne tellimuse esitamist meie töötajaid.

10% service charge will be added for your convenience.

Arvele lisandub 10% teenindustasu.

All prices are inclusive of VAT.

Kõik hinnad sisaldavad käibemaksu.

DESSERTS &  
CHEESE  
*MAGUSTOIDUD  
JA JUUSTUVALIK*

Baba Royale 30

Baba Royale

Baerii Caviar, Rum, Shiso, Coconut  
Baerii kaaviar, rumm, shiso, kookos

Red Citron 14

Red Citron

Salted Lemon, Cherry, White Chocolate, Lemon Thyme  
Soolatud sidrun, kirss, valge šokolaad, sidrun-liivatee

Fleur de Rhubarb 16

Fleur de Rhubarb

Elderflower, Batak Berry, Rhubarb, Sablée  
Leedriõis, Bataki mari, rabarber, sablée

Cheese 30

Juustuvalik

Explore a selection of cheeses from our raffineur, served with  
seasonal condiments and French baguette

Valik juustusid, mida serveeritakse hooajaliste maitseainete ja  
Prantsuse baguette'iga

If you have any food allergies, please inform our staff before ordering.

Kui teil esineb mistahes toiduallergiat, siis palun teavitage sellest enne tellimuse esitamist meie töötajaid.

10% service charge will be added for your convenience.

Arvele lisandub 10% teenindustasu.

All prices are inclusive of VAT.

Kõik hinnad sisaldavad käibemaksu.

# Afternoon Teatime Menu

## *Pärastlõunatee menüü*

Welcome to Teatime, where we celebrate the art of afternoon tea.

An Ode to Afternoon Elegance by Alexey

Under the masterful hand of our Head Chef Alexey, this teatime experience unfolds in two exquisite movements – first, a savoury symphony, then a crescendo of delicate sweetness. Inspired by time-honoured traditions, the refinement of Classical English Teatime, and the artistry of French cuisine, each creation is a testament to the harmony between heritage and innovation.

Tere tulemast tähistama pärastlõunatee traditsiooni.

Tee-elamus peakokalt Alexeylt

Peakokk Alexey meistrikäe all kureeritud menüü avaneb kahes osas – esmalt soolased, seejärel magusad maitsed. Ammutades inspiratsiooni ajaloolistest traditsioonidest, klassikalisest Inglise pärastlõunateest ja Prantsuse köögi kunstipärasusest, peegeldab iga roog tasakaalu traditsiooni ja uuenduste vahel.

Menu price 75

Menüü hind

Menu with a glass of

Klaasiga

Krug Grande Cuvée 172eme Édition Brut NV 95

Charles Heidsieck Blanc de Blancs Brut NV 80

Billecart-Salmon Rosé Brut NV 85

Additional glass

Lisaklaas

Krug Grande Cuvée 172eme Édition Brut NV 45

Charles Heidsieck Blanc de Blancs Brut NV 19

Billecart-Salmon Rosé Brut NV 25

# Tea Selection

## *Teevalik*

### WHITE TEA *VALGE TEE*

#### Jasmine Silver Tip

A deep and heady aroma with a light, gentle flavour and a *natural* sweetness.

Sügav ja lummas aroom, kerge ja õrn maitse ning loomulik magusus.

#### First Flush Himalayan White

Silky texture with fruity and floral notes of mango, vanilla, violet and elderflower.

Siidine tekstuur, milles põimuvad mango, vanilli, kannikese ja leedriõie puuviljased ning õrnad lillelised noodid.

### GREEN TEA *ROHELINE TEE*

#### Fukamushi Shincha

Long steamed to accentuate the sweeter, less astringent characteristics of the tea, making a buttery smooth infusion enriched with fragments of leaf.

Pikem aurutamine toob esile tee loomuliku magususe, andes tulemuseks siidiselt kreemja tõmmise koos peente leheosakestega.

#### Nepalese Himalayan Spring

Tropical fruit notes of mango, cooked pineapple and lychee, yet low in acidity.

Troopiliste puuviljade nootidega, nagu mango, küpsetatud ananass ja litši, kuid madala happesusega.

### OO LONG

#### Da Hong Pao (Big Red Robe)

Dark amber in colour with a deep flavour. Notes of nutty chocolate, and a rounded, biscuity aroma like a vintage champagne.

Sügav merevaigukollane toon ja rikkalik maitse. Pähklise šokolaadi nüansid ning täidlane biskviitaroom, mis meenutab šampanjat.

#### 21st Century Afternoon

The flavour develops with each infusion of this clean but complex tea. The first infusions are rich with flavours of tart stewed apple and cookie dough. This leads into bright sencha greens and sherbert. Later infusions have a soft digestive biscuit note and a final mineral finish.

Iga tõmmisega muutub tee maitse sügavamaks. Esimesed tõmmised pakuvad rikkalikke hapuka hautatud õuna ja küpsisetaina noote, millele järgneb erk sencha roheline ning õrnalt kihisev šerbeti värskus. Viimastes tõmmistes kerkib esile pehme digestiivküpsise varjund ja mineraalne järelmaitse.

BLACK TEA  
*MUST TEE*

## Lost Malawi

Deep, rich and malty, it has notes of caramel and burnt sugar. Delicious black, becoming sweet and chocolatey with the addition of milk.

Sügav, rikkalik ja linnaseline tee, kus on tunda karamelli ning röstitud suhkrü nüansse. Nauditav mustalt, ent piim toob esile meeldiva magususe ja šokolaadise maitse.

## Earl Grey

A clean and exceptionally bright infusion. A malty base with exhilarating citrus notes.

Selge ja erakordselt särav tõmmis. Linnaseline sügavus, mida täiustavad tsitrusenoodid.

HERBAL  
INFUSIONS  
*TAIMETEED*

## Himalayan Ginger & Lemongrass

From soft grassy notes of fresh hay this bright infusion develops into sweet lemon drops combined with the rich tingle of spice.

Värske heina pehmetest rohuhest nootidest areneb see särav tee magusate sidruninüansside ja rikkaliku vürtsikuseni.

## Wild Rooibos

A richly delicious infusion with deep earthy notes, bright red berries and cedar.

Täidlane ja hõrk tõmmis, milles põimuvad sügavad mahedad noodid, erksad punased marjad ja õrn seedriaktsent.

## Spanish Almond Blossom

The spring pollen gives the flowers a delicious honey flavour and sweetness, combined with rich notes of almonds, and a soft, green note of buttery globe artichokes.

Kevadine õietolm annab õitele hõrgu mee maitse ja magususe, mis põimub mandli täidlaste nootide ning õrna, rohelise ja siidiselt pehme artišokivarjundiga.

## Recovery Tea

A blend of green and white loose leaf teas with a sprinkling of restorative herbs. Together they create a graciously gentle, effective and lovely panacea.

Rohelise ja valge lahtise tee segu, millele on lisatud kosutavaid ürte. Üheskoos pakuvad need tõelist headlutunnet.

Tea of choice is included in the menu.

Valitud tee sisaldub menüü hinnas.

If you have any allergies, please inform our staff before ordering.

Kui teil esineb mistahes allergiat, siis palun teavitage sellest

enne tellimuse esitamist meie töötajaid.