

GOSPA

GEORG OTS SPA HOTEL

MENU

SHARE WITH A FRIEND

CRISPY CHEESEBALLS (GV) Chilli aioli	7€
FRENCH FRIES (L, GV) Chilli aioli, roasted garlic aioli	9€
THAI SHRIMP CAKES (L) Cucumber, chilli and cilantro relish	12€
GOSPA BREAD SELECTION Muhu blackbread, soda bread, GOSPA crispbread, butter and seasalt	3€

STARTERS

VENISON TARTAR (L) Stout beer aioli, crispy bread, pickled kohlrabi and onion, jerusalem artichoke chips and horseradish	17€
BALTIC HERRING AND „RÖSTI“ Grilled Baltic herring fillet, potato „rösti“, roasted green onion oil, hipped feta cream, pickled cucumber and shallot	15€
WILD TROUT CRUDO (L) Rhubarb, fennel, ginger aioli, jalapeno,, tomato and kaffir lime dressing	17€
COLD-SMOKE TOMATOES Whipped stracciatella, ramson pesto, rucola, rosehip balsamico, Piedmont hazelnuts	15€
GREEN ASPARAGUS AND SOUS VIDE EGG (L) Smoked trout, pickled onion, crispy rye bread, smoked eel "tonnato" sauce	16€
GREEN SALAD (L) Mixed greens, fresh herbs, cucumber, cherry tomatoes and basil vinaigrette	15€
DUCK SALAD (L) Roasted duck, orange, carrots, mango, coriander, green onion, mint, sesame seeds, cashew, smoked fish unagi and lime sauce	16€
MINI CRISPY CHICKEN BURGERS (2 burgers) (L) Grilled sweet pepper, pickled cucumber, chilli aioli	13€

GV - gluten-free • L - lactose-free • Ask your waiter/waitress about allergens

SOUP

CLEAR FISH SOUP WITH SHRIMPS (GV, L) Trout, seabass and shrimps, roasted potato, carrot, fennel, fresh herbs	14€
GOSPA „TOM KHA“ SOUP (GV, L) Chicken dumplings, champignon, shiitake, sugarsnap peas, pak choi and aromatic coconut broth	17€

PASTA

CREAMY TOMATO RIGATONI Tomato sauce, chilli oil, stracciatella cheese and Grana Padano	15€
RICOTTA AND PARMESAN „GNUDI“ Creamy ricotta gnocchi, ramson pesto, pickled zucchini, pumpkin seeds, and pecorino romana cheese	17€

MAIN COURSES

CRISPY GREEK STYLE AUBERGINE Warm zucchini, tomato and oregano salad, olives, whipped feta and tzatziki cucumber	19€
CHICKEN KIEV (L) Ramson butter, creamy potato, pickled pumpkin and spinach, Madeira sauce	23€
STEAMED SEABASS (L) Cabbage, chestnut, green beans, sugarsnap peas, asian vinaigrette, mashed potato and lemon grass velouté	24€
ROASTED FLANK STEAK (L) Beer batter fried onion rings, creamy parsnip, broccolini, red wine sauce with caper and roasted green onion	28€

DESSERTS

“GOSPA CLASSIC” WARM CHOCOLATE FONDANT (GV) Raspberry sauce and vanilla ice cream	10€
XXL PAVLOVA (GV, L) (For sharing) Big meringue, elderflower chantilly cream, rhubarb, raspberry sauce and fresh berries	16€
„BOUNTY“ Coconut sorbet, almond cake, quince and lemongrass curd and dark chocolate	10€
GOSPA CANDIES „MESIKÄPP“ and WHITE CHOCOLATE-PASSION FRUIT (2pcs)	3€

ENJOY!



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