

GOSPA

GEORG OTS SPA HOTEL

MENU

SHARE WITH A FRIEND

CRISPY CHEESEBALLS (G) Chilli aioli	7€
FRENCH FRIES (L, G) Truffle aioli, chilli aioli	9€
THAI SHRIMP CAKES (L) Cucumber, chilli and cilantro relish	12€
SELECTION OF SNACKS Chicken liver paté, Comté cheese, "roastbeef", stracciatella cheese, paradise apples, truffle aioli, garlic brioche and crispy seed crackers	25€
GOSPA BREAD SELECTION Hazelnut blackbread, GOSPA crispbread, roasted bread, butter and seasalt	3€

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STARTERS

ROASTED EEL (L) Crispy rice, sesame, cilantro and pickled cucumber	19€
BALTIC HERRING AND "RÖSTI" Grilled Baltic herring fillet, potato "rösti", wasabi smetana, dill "chimichurri", shallot	15€
VENISON TARTAR Confit garlic aioli, adzika, pickled kohlrabi, beer chips and Grana Padano	17€
PUMPKIN AND STRACCIATELLA SALAD (GV) Grilled pumpkin and zucchini, quince, chilli honey and Piedmont hazelnuts	15€
CRISPY DUCK SALAD (L) Duck confit, citrus, pomegranate, salted peanuts, romaine lettuce, ponzu-lime dressing, cilantro	16€
MINI CRISPY CHICKEN BURGERS (2 burgers) (L) Chilli aioli, grilled sweet pepper, pickled cucumber	13€

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

SOUP

GOSPA DUCK BORSCHT (L, GV)	14€
Duck rilette, oven roasted beetroot, roast gabbage, shiitake mushroom	
SEAFOOD „HOT POT“ (L, GV)	20€
Pak choy, shrimp, scallop, calamari, fish, creamy red curry sauce. Steamed rice and chilli oil	

MAIN COURSES

ROASTED PUMPKIN AGNOLOTTI PASTA	18€
Creamy saffron sauce, spicy pumpkin seeds, 'nduja oil	
CHANTARELLE AND ZUCCHINI PIE	18€
Creamy mushroom ragout, caramelized onion, cedar nuts and Comté cheese	
SAAREMAA VENSION LASAGNE	20€
Slowly cooked venison ragout, tomato compote, Grana Padano sauce	
CHICKEN KIEV (L)	22€
Ramson butter, creamy potato, pickled pumpkin and spinach, Madeira sauce	
STEAMED WILD TROUT (L)	24€
Parsnip, jerusalem artichoke, paradise apples, pak choy, walnuts and quince veloute sauce	
“OSSO BUCCO” (L)	28€
Creamy ramson potato, pickled carrots, persillade and roasted tomato sauce	

DESSERTS

GOSPA CLASSIC” WARM CHOCOLATE FONDANT (GV)	10€
Raspberry sauce and vanilla ice cream	
BLACKCURRANT SORBET (GV)	10€
Meadowsweet creme, quince and black pepper meringue	
OVEN WARM BLACKBERRY-CHERRY PIE	10€
Ricotta vanilla ice cream, rosemary, almond praline	
GOSPA CANDIES „MESIKÄPP” and WHITE CHOCOLATE-PASSION FRUIT (2pcs)	3€

ENJOY!



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