

GOSPA

GEORG OTS SPA HOTEL

MENU

SHARE WITH A FRIEND

CRISPY CHEESEBALLS (GV) Chilli aioli	7,00
FRENCH FRIES (GV, L) Chilli aioli, truffle aioli	9,00
THAI SHRIMP CAKES (L) Cucumber, chilli and cilantro relish	12,00
GOSPA BREAD SELECTION Muhu blackbread, soda bread, GOSPA crispbread, butter and seasalt	3,00

STARTERS

ELDERFLOWER-PICKLED BALTIC HERRING (L) Butter-fried rye bread, Bavarian potato salad, pickled cucumber and roasted apple mustard	15,00
SEA TROUT TARTARE (GV, L) Potato "rösti", chilli aioli, confit tomato and horseradish	18,00
ROASTED AUTUMN BEETROOTS AND CREAMY FETA (GV) Parsnip, pesto, hazelnut and endive	15,00
CABBAGE OKONOMIYAKI WITH CRAB AND SHRIMP (L) Smoked eel aioli, kaffir lime and coriander	17,00
VENISON TARTARE (GV, L) Pumpkin seed aioli, pickled wild mushrooms and pumpkin crisps	17,00
MINI CRISPY CHICKEN BURGERS (2 burgers) (L) Grilled sweet pepper, pickled cucumber, chilli aioli	13,00

SOUP

SEAFOOD „HOT POT“ (GV, L) Pak choi, shrimp, scallop, calamari, fish, creamy red curry sauce. Steamed rice and chilli oil	20,00
DUCK AND DUMPLING SOUP (L) Clear duck consomme, duck rilette, shiitake, carrot, sugar peas and basil dumplings	15,00

PASTA & NOODLES

ELK RAGOUT RIGATONI	16,00
Saaremaa elk, rigatoni pasta and crispy parmesan	
PORCINI CANNELLONI	17,00
Porcini, chanterelle and truffle filling, bechamel sauce and wild garlic pesto	
SPICY "THAI STYLE" NOODLES (L)	15,00
Peanut sauce, chilli, coriander and lime	

MAIN COURSE

ROASTED CAULIFLOWER	18,00
Pickled pumpkin and truffle-bechamel sauce	
SEA TROUT	25,00
Sushi rice, pak choi, sugar peas, roasted leek, trout roe and ginger beurre blanc	
FLANK STEAK	28,00
Red onion and porcini pie, Old Amsterdam cheese and green peppercorn sauce	
CHICKEN "KYIV" (L)	24,00
Creamy potato, roasted cauliflower, endive, pickled pumpkin, pine nuts and Madeira sauce	
SLOW-COOKED LAMB RIBS (GV, L)	28,00
Potato-leek puree, green beans, broccolini, wild garlic pesto and red wine sauce	

DESSERT

"GOSPA CLASSIC" WARM CHOCOLATE FONDANT (GV)	10,00
Raspberry sauce and vanilla ice cream	
"MISO CAPPUCINO"	10,00
Miso panna cotta, pecan cookie, cherry compote, vanilla ice cream and espresso cream	
GOSPA BLACK BREAD SOUP (L)	10,00
Stout chocolate cream, sour cream sorbet and blackcurrants	
GOSPA CANDIES „MESIKÄPP“ and WHITE CHOCOLATE-PASSION FRUIT (2pcs)	3,00



L – lactose free GV – gluten free
Please contact the staff for further information about allergens