

Dear Guests,

Our restaurant is named for Konrad Vilhelm Mägi (1 November 1878 - 15 August 1925).

Konrad Mägi may be considered a marvel of Estonian art, deemed often the most important painter in the history of Estonian art. The period of his creative output ran to approximately 18 years, whereupon his legacy could be assessed at 400 paintings at a minimum. For Mägi, art was not imitation but rather it was always self-expression, self-realisation and the creation of a new world based on impressions produced by the external world. The development of his contemporary art reverberated throughout his entire creative output, but in an entirely individual key.

In his early landscapes of his homeland, at times his creative output featured a joyful and lively approach tending toward the decorative, with the richness and perception of colour marking a new era in Estonian landscape painting. After his sojourn in foreign metropolises, Mägi did continue to look for inspiration in landscapes; however, he was brought there not by a desire to convey the beauty of nature but rather by an intention to apply the techniques of modern art and his states of mind to elements found in nature.

We at the Konrad Restaurant wish to apply the techniques of modern cooking through a joyful and lively approach in order to provide you with delectable food and a wonderful time.

Welcome to the Konrad! Enjoy!

K

S T A R T E R S

Grilled squid

destructured bruschetta | squid ink aioli

11 €

Fried burbot liver

apple rhubarb chutney | Aceto Balsamico D.O.P. Extra Old) | brioche | L

11 €

Bright Gazpacho

goat milk snow | horse „jerky“ | spruce sprout pesto

11 €

Marinated smoked beetroot ravioli with goat cheese cream

beetroot concentrate | ramsons | roasted cedar nut

11 €

S O U P

Ramen

udon | pork side | coriander | chilli | L

8 €

Bright chanterelle soup

L

8 €

G - gluten-free / L - lactose-free

M A I N C O U R S E S

Fish of the day

asparagus | cauliflower | Hollandaise sauce

15 €

Beef tenderloin | *Big Green Egg grill*

foie gras | Montepulciano demi-glace | summer potato | parsnip | G

17 €

Burger | *Big Green Egg grill*

beef | Gruyère | ramson | beetroot | fried onion mustard

15 €

Veal liver | *Big Green Egg grill*

chanterelle sauce | oven roasted rosemary carrot | Jerusalem artichokes

15 €

Duck hearts

coriander | onion | chilli | summer pea ramson puree | G

12 €

Fillet of duck

caramel butter orange sauce | savoy cabbage | fennel

15 €

G - gluten-free / L - lactose-free

D E S S E R T S

Black and white Pavlova

strawberry-basil salad | strawberry sorbet | G

6 €

Mille-feuille

Calvados crème anglaise | apple cream | tonka bean | „gold“

6 €

Semolina foam sorbet

vanilla milk foam | Amedei chocolate granule

6 €

G - gluten-free / L - lactose-free