

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 scallops

cumin foam | cauliflower mousse | dried romanesco cabbage | G

12 €

Salted whitefish

brioche | dill-lime mayonnaise | dried red onion | whitefish roe

11 €

Beef tenderloin tartare

marinated crispy cucumber | eggplant | onion | adžika sauce

12 €

Burned goat cheese | roasted vegetables

carrot | parsley root | artichoke | pumpkin | beetroot | G

11 €

S O U P

Clear beetroot soup

smoked fish | carrot | beetroot | cabbage | G

7 €

Pumpkin puree soup

coconut milk | pumpkin seeds | G | L

7 €

G - gluten-free / L - lactose-free

Should you require further allergen information please ask our personnel

Jaanus Koho



M A I N C O U R S E S

Whitefish

potato casserole | black Hollandaise sauce | dill oil | G
16 €

Grilled beef tenderloin | *Big Green Egg grill*

ramsons risotto | beer sauce | G
18 €

Wild boar in rosemary-juniper sauce

roasted eggplant mousse | parsnip mousse | artichoke | G
17 €

Fillet of duck

chanterelle pastry | red wine hoisin sauce
16 €

Ramen

udon | pork side | coriander | chilli | L
8 €

G - gluten-free / L - lactose-free

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Jaanus Koho

K

D E S S E R T S

Chocolate cylinder

Amedei chocolate | salted caramel | ice cream

8 €

Black and white Pavlova

raspberry jam | passion sorbet | G

6 €

Sweet potato brownie

dark chocolate | cherry | hazelnut | eucalyptus thread

6 €

Apple foam

vanilla ice cream | almond cookie

6 €

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Jaanus Koho

