

MEKK bar combines contemporary Estonian drinking culture and Modern Estonian Cuisine.

At MEKK bar, we always begin with drinks and then combine with them dishes to everyone's liking. Whereas at the MEKK restaurant the emphasis is on food, with drinks supporting the delicacies created by the MEKK team, it is the other way around at the bar.

MEKK bar features rich menu of vodkas and made-on-the-premises spirits. Particular emphasis and attention are devoted to serving these intense and bracing drinks. Needless to say, besides strong alcoholic drinks, also available are made-on-the-premises soft drinks, classic cocktails with an infusion of Estonian flavour, and teas and coffees served to a high standard.

The selection of food at MEKK bar focuses on MEKKsers, selections of cold hors d'oeuvre and dishes served at the table on platters. MEKKsers are sure to provide a journey through flavours for fastidious experience seekers and a spirited group of friends alike, offering opportunities to sample various dishes, share them with companions and spend nothing short of a whole evening with delicious food! In addition to MEKKsers, the menu features also heartier salads for whole meals, MEKK's mains and delicious desserts. MEKK's well-known quality and authenticity are assured also at the bar!

Enjoy!

MEKK BAR MENU

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MEKK BAR MENU

MEKKser - selections of cold appetizers and dishes served on platters.

MEKK APPETISERS

2 dish combo for 12,00 € | 3 dish combo for 18,00 €

4 dish combo for 22,00 €

- Mildly salted herring** | pickled beetroot | horseradish | egg | herring roe
- Salted mushroom salad** | with sour cream mousse | pickled chanterelles | potato crisps
- Cod liver** with egg and chives on roasted potato
- Lightly salted roasted salmon** with lemon yoghurt and trout roe
- Spiced sprats tartar** | quail egg | golden potato cake
- Kolotsi farm goat cheese creme** | pickled beetroot | roasted nuts and crispbread
- Baked salted pork belly** | black bread | horseradish creme and red cabbage and coriander salad
- Grass-fed beef liver pâté** with crispy smoked bacon

Chef's fish selection

- Cold smoked salmon | dill and mustard sauce | Cod liver on roast potato | Lightly roasted salmon with lemon yoghurt | Mildly salted herring | pickled beetroot | horseradish sauce | egg and herring roe

22,00 €

Chef's meat selection

- Cold smoked duck fillet | red cabbage, coriander, beetroot and red onion salad | Roastbeef | red onion jam | salted pork | crispy bread and horseradish creme

18,00 €



STARTERS | LIGHT DISHES
Marinated beetroot and shredded goat cheese (vegetarian dish)

coriander | ramson pesto | crispbread | roasted sunflower seeds

10,00 €
Salad with cold smoked duck fillet

 red cabbage salad | sour cream | coriander | beetroot |
red onion | roasted pine nuts

12,00 €
Cold smoked salmon from MEKK's smoker

dill and mustard sauce | horseradish crème | roast potato | anise bread

14,00 €
MEKK's clear fish soup

pike perch | eel | cod liver | parsley root | quail egg | coriander | trout roe

16,00 €
Rabbit soup

apple caramelised in thyme | crispy anise bread

9,00 €
Clear boletus soup and lamb confit

roasted pine nuts | parsnip | carrot | coriander

16,00 €
MEKK smoked salmon and crayfish-shrimp salad

potato crème | horseradish | trout roe | quail egg | dill

16,00 €
Mashed parsnips and potatoes (vegetarian)

 truffle cheese | fried cabbage | boletus broth | roasted pine nuts |
crispy celery root

14,00 €
On spot made MEKK-pelmeni in broth

Sour cream | fresh herbs

12,00 €
Layered sandwich with roasted black bread

Cheese from Kolotsi farm | fried egg | crispy bacon | potato crisps

12,00 €
Grass-fed roastbeef on rosemary and nut bun

 garlic mayonnaise | Cocktail cucumbers | potato crisp |
roasted onion

14,00 €
MAIN COURSES
Slightly marinated and baked whitefish

 chanterelles | potatoes baked with smoked ham in rosemary oil | cod liver |
sauce from apple sparkling wine

24,00 €
Baked grass-fed beef fillet and braised beef cheek

Fried cabbage | Jerusalem artichoke creme | crispy kale | black currant sauce

28,00 €
DESSERTS
White chocolate and brioche pudding

Cranberry ice cream | roasted almonds

7,00 €
Selection of MEKK's sorbets and ice creams

(gluten free, sorbet is lactose free)

7,00 €
**Chocolate fondant | creme brulee | plum compote with skyr cream
and caramelised black bread**
9,00 €
**Selection of MEKKI's handmade cakes: mini chocolate truffle cake |
caramelised lemon cake | sea buckthorn cream cheese cake**
12,00 €
MEKK's cheese selection: Kolotsi farm cheese

 Natural goat cheese | Veinine Kits with black pepper | truffle cheese | piquant
cow milk cheese | roasted hazelnuts | cloudberry jam |
crispbread | oatmeal cookie

18,00 €