

# BAR MENU

## STARTERS

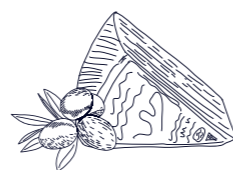
Caesar salad with chicken	15
Warm shrimp salad with Padrón peppers and sundried tomatoes <i>Vegan option available</i>	16
Beetroot variations with goat cheese cream, grapes and glazed pecans	13
Duck liver pâté with rhubarb chutney	14
Squid with tomato salsa, lime gel and potato crisps	16
Creamy mushroom soup with topinambur and cheese	14

## MAINS

Estonian beef burger with jalapeño mayo and Cheddar cheese <i>+add shrimps</i>	21 2.5
Striploin steak (28 days dry aged, Ireland) with roast shallots and padron peppers <i>Choose a side!</i>	33 4.5/7.5
Duck leg confit with sweet potato and leek-lemongrass sauce	21
Portobello mushroom with celeriac and truffle remoulade <i>Vegan option available</i>	18.5
Poached cod with tiger prawns, vegetables and orange sauce <i>Healthy choice!</i>	25

## SIDES

Potato purée	4.5
Fresh salad	
French fries with sundried tomato mayo	7.5



### FOR SHARING

**Cheese plate**  
selection of cheeses -  
tomato chutney - crackers  
16

**Tapas selection**  
serrano ham - salami - Brie cheese -  
blue cheese - olives - sundried tomatoes  
16

## SWEET

Coconut panna cotta with passion fruit	8
Matcha tea and white chocolate fondant with ice cream	8
Praline selection	5.5
Cake of the day	6.5

## HOT BEVERAGES

Hot chocolate	4.5
Americano	4
Espresso / dbl espresso	3.5/4.5
Cappuccino, Caffè Latte	4.5
Irish Coffee	9.5
Pot of tea for two	4.5

Last food orders at 21:45

## BEER & CIDER

### BOTTLED

Saku Kuld	5.5
Saku Tume	6.5
Gotland Sitting Bulldog, IPA	10
Lefte Blonde	10
Krombacher, alcohol free	6
Galipette, cider	8.5

### ON TAP

Põhjala Lager 0.3 / 0.4	5.5 / 7
Põhjala Kosmos 0.3 / 0.4	7 / 8.5

## NON-ALCOHOLIC

Still water 50cl / 75cl	4.5 / 7
Sparkling water 50cl / 75cl	4.5 / 7
Coca-Cola, Coca-Cola Zero, Sprite	4
Fentimans Rose Lemonade	6
Fever-Tree Tonics, different flavours	4
Juice 30cl, different flavours	4
Freshly squeezed juice, orange/grapefruit	6.5
Red Bull	6



cocktail menu separately

All prices are in euro and include 22% VAT  
If you need information about allergens, kindly ask our personnel

## WINE

### WHITE

La Chablisienne - Chablis - Chardonnay - France	19.5 / 92
Domaine Chatelain - Sauvignon Blanc - Pouilly-Fumé - France	14 / 68
Pieropan - Veneto - Garganega - Trebbiano di Soave - Italy	13 / 62
Elena Walch - Alto Adige DOC - Pinot Grigio - Italy	13 / 60
Château Turcaud - Bordeaux Supérieur - Sauvignon Blanc - Semillon - France	17 / 82
Allram - Kamptal - Grüner Veltliner - Austria	12 / 57
Carpinus - Tokaji - Hárslevelű - Hungary	12 / 56

### RED

Château Turcaud - Bordeaux Supérieur - Cabernet Sauvignon - Merlot - France	17 / 82
Cave de Lugny - Burgundy - Pinot Noir - France	13 / 62
Badia a Coltibuono - Chianti Classico DOCG - Tuscany - Sangiovese - Italy	15 / 71
Menhir - Pugalia - Primitivo - Italy	12 / 57
Bodegas Roda - Rioja DOC - Tempranillo - Spain	19.5 / 92
Microcosmico - Aragon IGP - Garnacha - Spain	13 / 62
Montes Alpha - Valle de Colchagua - Cabernet Sauvignon - Chile	14 / 68

### Bubbly

Charles Heidsieck - Brut Réserve	28 / 134
Ruggeri - Valdobbiadene Prosecco - Italy - Brut	12 / 57
Desom Millesime - Crémant de Luxembourg - Luxembourg - Brut	15 / 71

### ROSÉ

Le Champ des Grillions - Grenache - Syrah - Cabernet Sauvignon - France	12 / 54
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