



LUMEN
RESTAURANT



HOUSE BREAD AND FOCACCIA 3€

(G) GLUTEN-FREE | (L) LACTOSE-FREE

PLEASE ASK THE STAFF FOR ALLERGEN INFORMATION

LIGHTER DISHES

BEEF TARTARE (L)

SPICY SALSA | MUSTARD SEEDS | EGG YOLK | SRIRACHA-AIOLI | LEEK OIL |
TROUT ROE | SHIMEJI MUSHROOMS | FOCACCIA

16€

SALMON CEVICHE (L, G)

WHITE RADISH | FENNEL | PICKLED CUCUMBER | BLOOD ORANGE |
CUCUMBER JUICE | TROUT ROE | CORIANDER | OLIVE OIL

15€

TUNA (L, G)

BLOOD ORANGE | TOMATO | PONZU | KOHLRABI | CHILI | CORIANDER |
CALAMANSI SABAYON | LEEK AIOLI

15€

ROASTED RAMIRO (G)

BRÛNZA CHEESE | PESTO | PUMPKIN SEEDS | SWISS CHARD |
POMEGRANATE

13€

BURRATA (G)

TOMATO | WILD GARLIC PESTO | PINE NUTS | OLIVE OIL

14€

SALMON SALAD (G)

YOUNG POTATOES | RED ONION | CAPERS | FRILLICE | HORSERADISH
DRESSING | EGG | PICKLED CUCUMBER | TROUT ROE

15€

BORSCHT (G)

VEGETABLES | BEEF | SOUR CREAM | SPRING ONION

14€

HEARTY DISHES

BEEF (G)

POTATO GRATIN | BLACKCURRANT-RED WINE SAUCE | ENOKI
MUSHROOMS | WILD GARLIC PESTO | RAMIRO PEPPER | TRUFFLE CHEESE

30€

OCTOPUS (G, L)

PICKLED ZUCCHINI | YOUNG POTATOES | SRIRACHA | KALAMANSI
SAUCE | CHILI | POMEGRANATE

30€

GUINEA FOWL (G)

CAULIFLOWER-WHITE CHOCOLATE CREAM | SEA BUCKTHORN-WHITE
WINE SAUCE | PUFFED BUCKWHEAT | PAK CHOI | PLUM SAUCE | CASHEW

27€

HALIBUT (L)

COUSCOUS | CALAMANSI SAUCE | APPLE-FENNEL SALAD | TROUT ROE |
LEEK OIL

25€

PIKE PATTY (L)

BISQUE SAUCE | ROASTED ROMAINE LETTUCE | ASPARAGUS |
TROUT ROE

24€

RISOTTO

ASPARAGUS | PEAS | PESTO | PARMESAN

23€

DESSERTS

STRAWBERRY AND PEPPER (G, L)

VANILLA CREAM | SICHUAN PEPPER | SESAME FOAM | LIME-MINT
GRANITA

9€

RHUBARB AND CURD CHEESE (G)

CURD CREAM | PICKLED RHUBARB | RHUBARB COMPOTE | HAZELNUT
PRALINE | LILAC

9€

VANILLA AND YUZU

WARM PUFF PASTRY POCKET | HONEY-CREAM CHEESE FILLING | CRÈME
ANGLAISE | YUZU-LIME SORBET | CASHEW

9€

CHEESE SELECTION FOR TWO

ASSORTMENT OF ESTONIAN ARTISAN CHEESE | LUMEN GOOSEBERRY
JAM | GRISSINI | WILD GARLIC PESTO | OLIVES

24€