LUMEN

RESTAURANT

360°

EAT GUIDE

falstaff

84 Points
Falstaff Restaurant & Bistro
Guide Nordics 2026

House bread and focaccia 3€

(G) gluten-free | (L) lactose-free
please ask the staff for allergen information

Some ingredients on the menu may vary
depending on the season

LIGHTER DISHES

Beef tartare (L)
Spicy salsa | mustard seeds | egg yolk | sriracha-aioli | leek oil | trout roe | shimeji mushrooms | focaccia

16€

Beef tongue
Apple | celery | horseradish snow | crispy bread | malt sauce

14€

Tuna (L, G)
Blood orange | tomato | ponzu | kohlrabi | chili | coriander | quince sabayon | leek aioli

15€

Mackerel (L, G)
Cucumber | dill | spicy pumpkin | crispy potato | rosehip

15€

Mushroom ravioli
Parmesan | truffle oil | cedar pine nut

16€

Borscht
Vegetables | beef cheek | sour cream | spring onion | house bread

14€

HEARTY DISHES

Venison (L, G)
Black salsify | chokeberry-red wine sauce | coffee | hazelnut | pumpkin
32€

Octopus (G, L)
Corn | pumpkin cream | chili oil | quince sauce | Hasselback potato
30€

Saddle of lamb
Pearled barley| lamb-rowanberry jus | puffed buckwheat | celeriac | chestnut | bacon | parmesan
29€

Halibut (L)
Couscous | bisque sauce | kale | trout roe | leek oil | apple | spring onion
27€

Risotto (G)
Pumpkin | goat cheese | pumpkin seeds | parmesan
24€

DESSERTS

Strawberry and pepper (G, L)
Vanilla cream | Sichuan pepper | sesame foam |
lime-mint granita | hazelnut praline
10€

Lumen tiramisu (L)
Chokeberry | Vana Tallinn | coffee ice cream | halva |
homemade savoiardi
12€

Pryanik from childhood
Quince jam | Ivan Chai ice cream | baked white chocolate
10€

Cheese Selection for Two
Assortment of Estonian artisan cheese | Lumen quince jam |
grissini |pesto | olives
24€