

## NEW EXPERIENCE IN A LA CARTE DINING

### SPIRITS

Martini Bianco Vermouth 15%	8 cl	<b>4.50€</b>
Martini Rosso Vermouth 15%	8 cl	<b>4.50€</b>
Baileys Original Cream Liqueur 17%	4 cl	<b>5.50€</b>
Vana Tallinn Estonian Herb Liqueur 40%	4 cl	<b>4.90€</b>
Hennessy X.O. Cognac 40%	4 cl	<b>19.00€</b>
Martell Cordon Bleu Cognac 40%	4 cl	<b>18.00€</b>
Torres 20 Brandy 40%	4 cl	<b>6.50€</b>
Laphroaig PX (Pedro Ximenes) Scotch Malt Whisky 48%	4 cl	<b>10.00€</b>
Zacapa XO Dark Rum 40%	4 cl	<b>12.00€</b>
Russian Standard Platinum Vodka 40%	4 cl	<b>7.00€</b>

### BEERS AND CIDERS

#### SHIP'S SPECIAL BREW

Pühaste Sireen Amber Ale 6%,  
Estonian Craft Beer CO -10% 33 cl **6.50€**

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Suomenlinnan Panimo Bell  
Porter 5,6%, Finnish Craft Beer CO -10% 33 cl **6.50€**

Pühaste Lime Gose 3,5%,  
Estonian Craft Beer 33 cl **6.90€**

Franziskaner Hefe-Weissbier 5%,  
Germany 50 cl **6.90€**

Pearu IPA 6,5%, Estonian Craft Beer 33 cl **6.90€**

Põhjala Virmalised IPA 6,5%,  
Estonian Craft Beer 33 cl **6.90€**

Lefte Blonde Beer 6,6%, Belgium 33 cl **6.90€**

Lefte Brune Beer 6,5%, Belgium 33 cl **6.90€**

Green's Original Gluten Free IPA 5%,  
Craft Brewed in Belgium 33 cl **6.90€**

A.Le Coq Porter Beer 6,5%, Estonia 50 cl **6.50€**

Draft Beer 50 cl **6.00€**

Jaanihanso Hopped Medium Dry  
Cider 5,5%, Estonian Craft Cider 33 cl **6.90€**

Henry Westons Vintage Perry 7,4%,  
England 50 cl **9.90€**

### NON-ALCOHOLIC DRINKS

Henkell, Sparkling Wine, Germany	75 cl <b>10.00€</b> 20 cl <b>2.00€</b>
Miguel Torres, Natureo White Wine, Spain	37,5 cl <b>6.00€</b>
Miguel Torres, Natureo Red Wine, Spain	37,5 cl <b>6.00€</b>
Heineken Alcohol-Free Premium Lager Beer, Netherlands	33 cl <b>3.90€</b>
Happy Joe Alcohol-Free Cider, Finland	33 cl <b>3.90€</b>
Väraska Table Water Carbonated	33 cl <b>2.50€</b> 70 cl <b>5.50€</b>
Väraska Table Water Still	33 cl <b>2.50€</b> 70 cl <b>5.50€</b>
Juice	24 cl <b>2.50€</b>
Soft Drink (Pepsi, Mirinda, 7UP)	24 cl <b>2.50€</b>
Captain Kombucha Original	40 cl <b>3.50€</b>
Captain Kombucha Raspberry	40 cl <b>3.50€</b>
Soft Punch! Mate and Lemon Natural Ice Tea	33 cl <b>3.00€</b>
Magus Mull Craft Orange Lemonade	33 cl <b>3.00€</b>
Fritz-Spritz Organic Lemonade (different flavors)	33 cl <b>3.00€</b>

### COFFEE DRINKS AND TEA

Coffee	<b>2.60€</b>
Espresso	<b>3.00€</b>
Cappuccino	<b>3.80€</b>
Caffe Latte	<b>3.80€</b>
Hot Chocolate	<b>2.90€</b>
Amaretto Coffee	<b>7.50€</b>
French Coffee	<b>7.50€</b>
Irish Coffee	<b>7.50€</b>
Hot Lumumba	<b>7.50€</b>
Vana Tallinn Coffee	<b>7.50€</b>
Tea	<b>2.30€</b>

The  
**Chef's**  
KITCHEN



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### APERITIFS

<b>Aperol Spritz</b> Aperol, Prosecco, Soda Water, Orange	<b>8.00€</b>
<b>Kyrö Gin &amp; Tonic</b> Kyrö Napue Gin, Fever Tree Tonic Water, Twig of Rosemary, Cranberries	<b>12.00€</b>
<b>Bombay Tonic</b> Bombay Sapphire Gin, Tonic Water, Lime	<b>9.00€</b>
<b>Dry Martini</b> Gin, Martini Extra Dry, Olives	<b>8.00€</b>
<b>Negroni</b> Gin, Campari, Martini Rosso, Orange Peel	<b>8.00€</b>
<b>White Russian</b> Coffee Liqueur, Vodka, Milk	<b>8.00€</b>
<b>Green and Red (non-alcoholic)</b> Lingonberry Syrup, Fresh Lime Juice, Soda Water, Rosemary, Orange Peel	<b>5.00€</b>
<b>Berry Merry (non-alcoholic)</b> Blueberry Syrup, Cranberry Juice, Fresh Lime Juice, Thyme, Dried Bread, Blueberries	<b>5.50€</b>

\* More cocktails are available upon request!  
\* Ask for more cocktails from our crew

### CHAMPAGNES

#### SHIP'S CHAMPAGNE

<b>Bauchet Brut, Champagne, France</b>	<b>CO -10%</b>	75 cl <b>54.00€</b> 18,7 cl <b>15.00€</b> 12 cl <b>9.90€</b>
<b>Ruinart Blanc de Blancs, Champagne, France</b>		75 cl <b>79.00€</b>
<b>Veuve Clicquot Demi-Sec, Champagne, France</b>		75 cl <b>59.00€</b>

### SPARKLING WINES

#### SHIP'S SPARKLING WINE

<b>Tenuta Barbon Brioso Spumante, Veneto, Italy</b>	<b>CO -10%</b>	75 cl <b>26.00€</b> 18,7 cl <b>6.00€</b> 12 cl <b>4.90€</b>
<b>La Gioiosa Valdobbiadene Prosecco Extra Brut, Veneto, Italy</b>		75 cl <b>28.00€</b> 12 cl <b>4.90€</b>

### WHITE WINES

#### SHIP'S WHITE WINE

<b>Geil Riesling Trocken, Rheinhessen, Germany</b>	<b>CO -10%</b>	75 cl <b>25.00€</b> 20 cl <b>6.90€</b>
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#### CAPTAIN'S CHOICE

<b>De Loach Russian River Chardonnay, California, USA</b>		75 cl <b>37.00€</b> 20 cl <b>10.90</b>
<b>Biohof Pratsch Grüner Veltliner Rotenpüllen, Niederösterreich, Austria</b>		75 cl <b>29.00€</b>
<b>Jean-Marc Brocard Chablis, Bourgogne, France</b>		75 cl <b>37.00€</b>
<b>Pfaff Pinot Gris Tradition, Alsace, France</b>		75 cl <b>29.00€</b> 20 cl <b>8.50€</b>
<b>Domdechant Werner Kabinett Trocken Riesling, Rheingau, Germany</b>		75 cl <b>30.00€</b> 20 cl <b>8.90€</b>
<b>Banfi Serena Pinot Grigio, Tuscany, Italy</b>		75 cl <b>25.00€</b>
<b>Tommasi Le Volpare Soave Classico, Veneto, Italy</b>		75 cl <b>25.00€</b>
<b>Ara Sauvignon Blanc, Marlborough, New Zealand</b>		75 cl <b>29.00€</b> 20 cl <b>8.50€</b>
<b>Castaño Macabeo Organic &amp; Vegan, Yecla, Spain</b>		75 cl <b>25.00€</b> 20 cl <b>7.50€</b>

### ROSE WINES

<b>Mirabeau Rosé en Provence, Provence, France</b>		75 cl <b>28.00€</b>
<b>Tommasi Charetto Bardolino Rose, Veneto, Italy</b>		75 cl <b>25.00€</b> 20 cl <b>7.50€</b>

### RED WINES

#### SHIP'S RED WINE

<b>Zonin Velluto Appassimento, Veneto, Italy</b>	<b>CO -10%</b>	75 cl <b>25.00€</b> 20 cl <b>6.90€</b>
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#### CAPTAIN'S CHOICE

<b>De Loach Russian River Pinot Noir, California, USA</b>		75 cl <b>38.00€</b> 20 cl <b>11.50€</b>
<b>Michel Torino Cuma Malbec Organic, Cafayate, Argentina</b>		75 cl <b>25.00€</b> 20 cl <b>7.50€</b>
<b>Hewitson La Secateur Shiraz, Barossa, Australia</b>		75 cl <b>31.00€</b> 20 cl <b>9.50€</b>
<b>Cono Sur Single Vineyard Carmenere, Cachapoal Valley, Chile</b>		75 cl <b>29.00€</b> 20 cl <b>8.50€</b>
<b>Frontera After Dark Merlot, Central Valley, Chile</b>		75 cl <b>25.00€</b> 20 cl <b>7.50€</b>
<b>Cantina Zaccagnini Montepulciano d'Abruzzo, Abruzzo, Italy</b>		75 cl <b>26.00€</b> 20 cl <b>7.90€</b>
<b>Bottega Brunello Di Montalcino, Tuscany, Italy</b>		75 cl <b>49.00€</b>
<b>Marchesi Antinori Peppoli Chianti Classico, Tuscany, Italy</b>		75 cl <b>31.00€</b>
<b>Hipster Negroamaro, Puglia, Italy</b>		75 cl <b>25.00€</b> 20 cl <b>7.50€</b>
<b>Ara Pinot Noir, Marlborough, New Zealand</b>		75 cl <b>32.00€</b> 20 cl <b>9.90€</b>
<b>The Grinder Pinotage, Western Cape, South Africa</b>		75 cl <b>25.00€</b> 20 cl <b>7.50€</b>
<b>Miguel Torres Celeste Crianza, Ribera del Duero, Spain</b>		75 cl <b>31.00€</b> 20 cl <b>9.50€</b>

### DESSERT AND FORTIFIED WINES

<b>Baron Philippe De Rothschild Mouton Cadet Reserve Sauternes, Bordeaux, France</b>	37,5 cl <b>19.00€</b> 8 cl <b>4.50€</b>
<b>Blue Nun Eiswein, Rheinhessen, Germany</b>	50 cl <b>50.00€</b> 8 cl <b>6.50€</b>
<b>Tommasi Fiorato Recioto della Valpolicella, Veneto, Italy</b>	37,5 cl <b>28.00€</b> 8 cl <b>6.90€</b>
<b>Offley Tawny, Douro, Portugal</b>	8 cl <b>3.90€</b>
<b>Osborne Fino Quinta, Jerez-Xeres, Spain</b>	8 cl <b>3.90€</b>

The  
Chef's