LEE
BRASSERIE

BITES

Sourdough bread 2.50
butter, sea salt flakes

Olives 8.00
spicy and classic, olive oil

Shrimp-chicken fritters 8.00
coriander, yuzu

SMALL

Cucumber and melon 15.00
almond cream, coriander

Sea bass crudo 17.00
olive oil citrus dressing, Espalette chili

Sourdough waffle and trout roe 17.00
sour cream, onion, herbs
Oscietra Classic Caviar 50g 49.00

Beef tartare 17.00
smoked oyster cream, shallot, tarragon

BIG PLATES

Grilled asparagus risotto 21.00
green peas, marinated ramson (available)

Crispy quail 24.00
marinated green tomatoes, chili-butter sauce

Gilthead bream fillet 25.00
grilled jalapeño, smoked mussels, bisque

Beef tenderloin 31.00
beans with garlic butter, Kampot pepper sauce

SIDES

New potatoes (available) 7.00
dill-butter

LEE salad 10.00
greens from Lähe farm and
jalapeno dressing, pistachio

French fries 7.00

Lee aioli 2.00

LEE EXPERIENCE 65.00 / guest

A taste journey through six courses on sharing plates. Sit back and enjoy – we will take care of the rest!

Available only for the whole table.

Accommodation of dietary restrictions may change the layout of the menu.

Wine pairing 39.00 / guest
4 glasses

DESSERTS

Coconut ice cream 10.00
lemongrass oil, pineapple

Basque cheese cake 10.00
cardamom, lemon verbena, fresh berries

Goat cheese 10.00
orange jam, seed cracker

WATER SERVICE 2.00 / guest

Unlimited filtered still and sparkling water

Vegan

We kindly ask that you let our staff know of any allergies when ordering!