



Restaurant Ramm

AT PADISE MANOR

Welcome to *Restaurant Ramm*, a dining experience proudly prepared for you by Executive Chef *Marco Bertolucci*.

Restaurant Ramm is named after the family *von Ramm*, the original builders and owners of Padise Manor and Estate since the year 1622 and continuing still today. The estate of Padise (*Padis* in German) began when a gift of land and the adjacent Padise Monastery happened by the King of Sweden, Gustav Adolf II, to Riga Bürgermeister Thomas von Ramm in 1622. The original Padise Manor was located in the adjacent Monastery ruins until it burned down in 1766. The modern Manor House where you are sitting today was constructed around 1780.

The von Ramm family and the manor house were particularly well known for its overwhelming hospitality, not only to family members but to any of its various guests who were very frequent and tended to stay weeks on end. The von Ramm family even hosted Czar Peter I of Russia on many occasions for banquets as Padise Manor was known as "*the only place to find a respectable meal in the area*" by the Czar and his entourage. The last owner of Padise Manor before nationalization in 1918 wrote in his memoirs about Padise Manor, that:



"...at anytime of the year, particularly in the summer, a horde of guests would search out this always open, friendly and welcoming destination. Some would stay longer, others shorter in this house infused with happiness and all would be heartily welcome. All found their place of rest prepared and their place at the table."

- Reinhold Clas Gustav von Ramm of Padise (1864 - 1920)

Restaurant Ramm's Executive Chef, Marco, has taken inspiration for his menu from the von Ramm family's historic Baltic-German roots, typical produce found in the Estonian countryside and elements from his own background of Venice, Italy.

We hope you enjoy your experience and time at Padise Manor.
As true at Padise Manor in the past, now and in the future: You are always welcome as our guest!

- Karl Andreas von Ramm

11th Generation Owner / CEO
Padise Manor

EELROAD | STARTERS

Mereanni salat | East-West Salad

Värske salat, õrnsoola lõhe, krevetid, paksoi, tatar

A Green Salad with Salted Salmon, Tiger Prawns, Bok Choy and Buckwheat

7,50

Veiseliha tartar | Beef Tartare

Veise tartar, hummus, marineeritud seened

Beef Fillet Tartare on top of Red Hummus with Marinated Porcini Mushrooms

6,95

Selge kalasupp | North Atlantic Soup

Selge kalasupp lõhe, rannakarpide ja krevettidega

A Clear Fish Soup with Salmon, Blue Mussels and Tiger Prawns

6,95

Caesari salat | The Nobleman's Caesar Salad

Värske salat, grutoonid, Caesari kaste

A Salad of Fresh Greens, Croutons, Caesar Dressing

6,50

Lisa pardifilee | Add Duck

1,95

Lisa soolalõhe | Add Salmon

1,95

Lisa rostbiif | Add Roast Beef

1,95

PEAROAD | MAINS

Kuninglikud ravioolid | King of Sweden Raviolis

Punapeedi täidisega käsitöö ravioolid, või-salvei kaste, mooniseemned

Handmade Raviolis with a Special Red Beet Filling served in a Butter-Sage Sauce and topped with Poppy Seeds

15,95

Metsaseene risotto | Forest Risotto

Trühvliga maitsestatud puraviku-kukeseene risotto

Risotto of Chanterelle and Porcini Mushrooms, flavored with Black Truffles

15,95

Veise sisefilee *Tagliata* | Tenderloin *Tagliata*

Viilutatud veise sisefilee, karamelliseeritud šallotsibula kaste, kartulipüree, küpsetatud paksoi, wasabi

Sliced Beef Tenderloin with a Caramelized Shallot Sauce, Mashed Potatoes, Pan-Fried Bok Choy and Wasabi

18,95

Toekas pardifilee | Country Style Duck

Pardi rinnafilee, apelsini chutney, kõrvitsa risotto, ratatouille

Duck Breast with Orange Chutney, Pumpkin Risotto and Ratatouille

16,95

Põhjamere must tursk | North Sea Black Cod

Küpsetatud must tursk krõbedas koorikus, kreemine sinihallitusjuustu-aedtilli kaste, sinimere karbid, brokoli

Fried Black Cod in a Crispy Shell with Creamy Blue Cheese - Dill Sauce, Blue Mussels and Broccoli

18,95

DESSERTS

Rammide magus saladus | The Ramm's Sweet Secret

Magus kreem, õunaveinis immutatud küpsised, šokolaad ja kohv

A Special Recipe Combination of Sweet Cream, Apple Wine Soaked Cantucci Cookies, Chocolate and Coffee

5,95

Šokolaad & Panna Cotta | Chocolate, Berries & Cream

Kihiline dessert Panna Cotta, marjakeedise ja šokolaadi mousse'ga

Layered Chocolate Mousse, Berry Jam and Panna Cotta, served with Mascarpone filled Dates

6,95

Õunastrudel | Imperial Apple Strudel

Soe õunastrudel magusa kreemiga

Warm Apple Strudel with Homemade Sweet Cream

5,95

Jäätisevalik | Chef's Ice Cream Selection

Jäätise assortii värskel vahukoorega

Ice Cream Selection served with Fresh Whipped Cream

5,95

Juustuvalik | Artisan Cheese Plate

Erinevad kvaliteet juustud

Hand Selected Cheeses and other Delights

12,95