



Restaurant

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. 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."

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.

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

10.50

Veiseliha Carpaccio | Beef Carpaccio

Veise sisefilee lõigud, marineeritud seened, parmesan, salat, laimi vinegrett ja trühvli õli

Beef Tenderloin slices with Marinated Porcini Mushrooms, Parmesan, Salad, Lime Vinaigrette and Truffle Oil

9.50

Vahemere kalasupp | Mediterranean Fish Soup

Kalasupp mereandidega itaaliaprane tomatikaste, kodumaine röstitud leib

A Fish Soup with Seafood in Italian Tomato Sauce with homemade roasted bread

8.50

Caesari salat | The Nobleman's Caesar Salad

Värske salat, grutoonid, Caesari kaste. Lisandiks saab valida: Pardifilee, seafilee või soolalõhe.

A Salad of Fresh Greens, Croutons, Caesar Dressing .Vegan, with duck or roasted pork or salmon

7.50

Itaaliapärase oasupp | Zuppa di Fagioli

Aedoad, peekon, tomatikaste ja käsitöö tagliatelled

Smooth soup with kidney beans, bacon, tomato sauce and homemade tagliatelle

8.00

Pasta

Kuninglikud raviolid | King of Sweden Raviolis

Punapeedi täidisega käsitöö raviolid, või-salvei kaste, mooniseemned

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

15.50

Pasta metsseaga | Handmade Pasta with Wild Boar

Käsitöö pasta metsea raguuga ja mustade oliividega

Handmade Tagliatelle with wild Boar Ragü and black olives

14.50

Must tagliatelle | Black Tagliatelle

Käsitöö tagliatelled põhjameri mini-kaheksajalaga ning musta tindi kastmega

Handmade Tagliatelle with North Sea mini Octopus in black ink sauce

14.50

Risotto

Risotto spargliga | Risotto with Asparagus

Risotto rohelse spargliga, tiigerkrevetid (võimalik ka vegan variant)

Risotto with Green Asparagus, Tiger Prawns (also available Vegan)

16.50

Risotto pardiga | Duck Risotto

Risotto pardilihaga, parmesan, trühvel

Risotto with Duck meat, Parmesan and Truffle

16.00

*Allergeenide kohta küsige infot oma teenindajalt
*Ask your server about allergen, lactose and gluten content

Pearoad | Mains

T-bone steik | T-Bone

Veise T-bone steik(400g), palenta, karamelliseeritud šalottsibul, värsked fenkol, pinzimonio köögiviljasalat
Premium Beef T-Bone (400gr) with Polenta, Caramelised Shallots, fresh Fennel and Pinzimonio
25.00

Tuunikala | Tuna

Seesami seemnetega grillitud tuunikala steik, wasabi, teriyaki kaste, kartulipüree, tempura
Tuna steak grilled with black sesame seeds, Wasabi, Teriyaki sauce, Fine Pure, Herbs and Tempura
22.00

Pardi-confit | Duck Confit

Aeglaselt küpsetatud pardikoiva liha aprikoosi ja apelsiniga, kinoa ja kuskuss, glasuur
Slow cooked duck legs' meat in apricot and orange, with quinoa and couscous, micro herbs salad, glaze
19.50

Aeglaselt küpsetatud sealiha | Slow Cooked Pork

Aeglaselt küpsetatud sealiha õlg röstitud saiaviilul, ploomikaste, hapukoore-tilli täidisega minikartulid, grillitud seened
Slow cooked pork shoulder on homemade roasted white bread slice with prune sauce, oven rosemary baby potatoes with till sour cream filling, grilled mushrooms and micro salad.
20.50

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

7.50

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

8.00

Õunastrudel | Imperial Apple Strudel

Soe õunastrudel magusa kreemiga

Warm Apple Strudel with Homemade Sweet Cream

7.00

Sorbettide valik | Chef's Sorbet Selection

7.50

Juustuvalik | Artisan Cheese Plate

Erinevad kvaliteet juustud

Hand Selected Cheeses and other Delights

14.00