



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 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.

The Seafood Experience

Eelroad | Starters

Grillitud tiigerkreveti varras | Grilled Tiger Prawns Skewer

*koos magushapu paprikaga ja vahemere salatiga
with sweet and sour paprika and mediterranean mixed salad*

14.50

Tai mereanni salat | Thai Seafood Salad

Wok-salat rikkaliku mereanni tempuraga (võimalik ka vegan versioon)

Wok salad with rich seafood tempura (also vegan version)

15.00

Katalaani kaheksajala salat | Catalan Octopus Salad

*Kaheksajala kombitsate, kartulite, kirsstomatite, mustade oliivide, kapparide ja wakame-püreega
with octopus tentacles, potatoes, cherry tomatoes, black olives, cappers and wakame purè*

15.50



Pearoad | Mains

Mereandide Tagliatelle | Seafood Tagliatelle

*koos homaariga, tiigerkrevetid, kaheksajalg, tuunikala ja kirsstomatiga
Fresh tagliatelle with lobster, white mussels, tiger prawns, octopus, tuna, cherry tomatoes*

18.50

Kookosvõis praetud merikoger | Sea Bream Filet Pan Fried in Cacao Butter

*Trühvliõliga, lisaks praetud kartulid, marineeritud šalott-sibulad, õuna tempura ja spinati pesto
With truffle oil, panfried potatoes, marinated shallots, apple tempura and spinach pesto*

22.00

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

The Landfood Experience

Eelroog | Starter

Kukeseene supp | Chantarelly Soup

Kreemjas seene supp Creamy mushrooms soup

14.00

Risotto

Pardi Risotto | Duck Risotto

pardi, parmesani ja trühvli maitsega with duck, parmesan and truffle taste

18.00

Seene safrani Risotto | Mushroom Safron Risotto

*Koos safrani, kukeseente, puraviku ja parmesaniga (võimalik ka vegan versioon)
with saffron, chantarelle, porcini and parmesan (also vegan version)*

18.00

Pearoad | Mains



Aeglaselt küpsetatud sealiha ribid | Slow Cooked Pork Ribs

*koos beebikartulitega ja caponata'ga (hautatud köögiviljad)
with panfried baby potatoes and caponata (stewed vegetables)*

21.00

Pardi Confit | Duck Confit

*koos ürtide, pähklite ja apelsini salatiga, lisaks kuskuss, tatar ja quinoa.
with special herbs, nuts and orange salad, couscous, tatar and quinoa*

21.00

Grillitud Hirvefilee | Grilled Venison Tenderloin

*Kõrvitsa-kartulipüree, metsmarja kaste, wasabi, paksoi, selleri ja spinati pestoga
with pumpkin-potatoes purè, wild berries brown sauce, wasabi,
pakchoi, celery and spinach pesto*

26.00

*Allergeenide kohta küsige infot oma teenindajalt
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Terrassi menüü—Terrace Menu

Caesar salat | Caesar Salad

Värske salat caesari kastmes, alternatiivselt vege või lõhega
Mixed salad in caesar sauce, choice of vegetarian or with salmon

12.00

Vege-võileib | Vegetarian Sandwich

Ciabatta grillitud köögiviljade ja avokaado kreem
Ciabatta with grilled vegetables and avocado cream

12.00

Black Angus burger | Black Angus Burger

Black Angus burger ciabattaga, grillitud köögivili, peekon, avokaado, grillitud kartul
Black Angus burger in ciabatta with grilled vegetables, bacon, avocado, grilled potatoes

13.00

Lõhe steik | Salmon Steak

Lõhe filee sidrunikastmega, valge riis ja grillitud köögiviljad
Salmon file steak with lemon sauce, white rice and grilled vegetables

15.00

T-bone steik | T-bone

Veise T-bone steik(400g), grillitud kartulite ja värske salatiga
Premium Beef T-Bone (400gr) with grilled potatoes and mixed salad

16.00

Desserts

Rammide magus saladus | The Ramm's Sweet Secret - special edition

Magus kreem, õunaveinis immutatud küpsised, šokolaad ja kohviga

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

7.50

Mango juustukook | Mango cheesecake

Kreemjas juustukook koos mango-püreega

Creamy cheese cake with mango puree

8.00

Mojito Jelly

Mojito maitse marmelaad, vanilje sorbeti ja lagritsa likööri

Mojito taste jelly with vanilla sorbet and liquorice liquor

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