

HÄRG

MENÜÜ
MENU

Kehtib alates | *Valid from*
15.10.2024

SUUPISTED & EELROAD

SNACKS & STARTERS

- WAGYŪ | WAGYU** 59 €
Jaapanist pärit wagyū välisfilee A5, *mascarpone-wasabi* kreem, marineeritud patisson, õhitud riisipaberi-norilehe krõps, arbuusredis, marineeritud ingver, shiso lehed, ponzu
Japanese Wagyu sirloin A5, mascarpone-wasabi cream, marinated patty pan, puffed rice paper with a nori sheet chips, watermelon radish, pickled ginger, shiso leaves, ponzu
- SÖESTEIK | DIRTY STEAK** 18 €
Otse sütel küpsetatud lihaseise marmorsteik
Marble beef ribeye steak cooked straight on charcoal
- HÄRJA-TARTAR | BEEF TARTARE** 18 €
Veisesisefilee, soolakurk, kirsstomat, sibul, kappar, koriander, tšilli, parmesan
Beef fillet, pickle, cherry tomato, onion, caper, coriander, chili, parmesan
- VEISEKEEL | OX TONGUE** 11 €
Kewpie kaste, panko, marineeritud arbuusredis, metsik riis
Kewpie sauce, panko, pickled watermelon-radish, wild rice
- SIIAHAKE | WHITEFISH TARTARE** 18 €
Forellimari, soolakurk, sibul, till, ürdiõli, suitsune hapukoor, krõbeleib
Trout caviar, pickle, onion, dill, herb oil, smoky sour cream, crispy black bread
- LÕHEMOSAIIK | SALMON MOSAIC** 15 €
Jalapeno, forellimari, kurgi-laimikaste, ürdiõli, greip, *furikake*
Jalapeno, trout roe, cucumber-lime dressing, herb oil, grapefruit, furikake
- MAAPIRNISUPP | JERUSALEM ARTICHOKE SOUP** (V) 8 €
Rõõsk koor, murulauk, ürdiõli
Double cream, chives, herb oil
- HUMMUS** (VG) 8 €
Päikesekuivatatud tomat, kikerhernes, seesamiseemnepasta, bataadikrõps, kale, ürdiõli
Sun-dried tomato, chickpea, tahini, sweet potato crisps, kale, herb oil
- BURRATA** (V) 15 €
Spargel, rukola, maasikas, marineeritud arbuusredis, pesto
Asparagus, rocket, strawberry, pickled watermelon-radish, pesto
- JUUSTUVALIK | CHEESE PLATE** (V) 21 €
Oliiv, *ciabatta*, viigimarjamoos
Olive, ciabatta, fig jam
- OLIIVID | OLIVES** (VG) 6 €

(V) vegetaarne | *vegetarian* (VG) vegan | *vegan*

Allergeenide, laktoosi ja gluteeni sisalduse kohta küsi teenindajalt.

Please ask your waiter about allergen, lactose and gluten content.

PEAROAD

Telli juurde lisand!

MAINS

Extra side orders available!

MARMORSTEIK MARBLE STEAK (250 g*) Lihaveise laagerdatud <i>ribeye</i> , kobar-kirsstomat, Türgi uba, lihakaste <i>Aged beef ribeye, cherry tomato on the vine, green bean, meat sauce</i>	37 €
LIHAVEISE VÄLISFILEE BEEF SIRLOIN (250 g*) Kuningservik, soolakartul, fenkol, porru, lihakaste <i>King oyster mushroom, salted potatoes, fennel, leek, meat sauce</i>	32 €
TALLEKARREE LAMB RACK Hernekreem, miniporgand, must küüslauk, kartuli- <i>pavé</i> , lihakaste <i>Pea puree, baby carrots, black garlic, potato pavé, meat sauce</i>	35 €
IBERICO SIGA IBERICO PORK Suitsupaprikapüree, <i>Chimichurri</i> <i>Smoked red pepper puree, Chimichurri</i>	26 €
HÄRG BURGER Black Angus, kukkel, salatipadi, marineeritud punane sibul, Cheddar, <i>coleslaw</i> , priske friikartul <i>Black Angus, bun, beef tomato, pickled red onion, Cheddar, coleslaw, chunky chips</i>	17 €
METSTUVI WILD PIGEON Mustjuur, peedikreem, marineeritud põldmari <i>Black salsify, beetroot cream, pickled blackberry</i>	31 €
PARDI RINNAFILEE DUCK BREAST FILLET Bataadikreem, punapeet, spargel <i>Mashed sweet potato, beet, asparagus</i>	25 €
PLANGULÕHE SALMON ON PLANK Spargel, <i>pak choi</i> , fenkol, tsitrusekaste <i>Asparagus, pak choi, fennel, citrus sauce</i>	25 €
KRÕBE KOHAFILEE CRISPY PIKE PERCH Tiigerkrevett, <i>pak choi</i> , tsitrusekaste <i>Tiger prawn, pak choi, citrus sauce</i>	22 €
MEREANNI-PAELLA SEAFOOD PAELLA Huntahven, kalmaarikombits, hiidkrevett, karbid, <i>chorizo</i> , riis, laim, oliiv, safran, tsilli <i>Sea bass, calamari, tiger prawn, shellfish, chorizo, rice, lime, olive, saffron, chili</i>	25 €
SEEN MUSHROOM (v) Portobello, sütepaprika, aioli, artišokk, küüslauk, sibul, parmesan, murulauk <i>Portobello, "dirty" pepper, aioli, artichoke, garlic, onion, parmesan, chives</i>	16 €

*Kaal enne küpsetamist. | *Weight before cooking*

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LISANDID

SIDES

Soojad lisandid | Hot sides

SÜTEKARTUL | CHARCOAL POTATO (V) 6 €
Hapukoor, must helvessool
Soured cream, black salt flakes

PRISKE FRII | CHUNKY CHIPS (V) 6 €
Suur friikartul, parmesan, rouille
Parmesan, rouille

BATAADISALAT | SWEET POTATO SALAD (VG) 6 €
Feta, kreeka pähkel, mizuna, seesamiseemnepasta, sidrun
Feta, walnut, mizuna, tahini, lemon

Salatid | Salads

SUPERTOIT | SUPERFOOD (VG) 8 €
Avokaado, beebispinat, idud, punane sibul, füüsal, kirsstomat, goji-mari
Avocado, baby spinach, sprouts, red onion, physalis, cherry tomato, goji berry

TABULLA | TABBOULEH (VG) 8 €
Granaatõun, kirsstomat, bulgurnisu, till, petersell, roheline sibul, münt, sidrun
Pomegranate, cherry tomato, bulgur wheat, dill, parsley, green onion, mint, lemon

HUMMUS (VG) 6 €
Päikesekuivatatud tomat, kikerhernes, seesamiseemnepasta, bataadikrõps, kale, ürdiõli
Sun-dried tomato, chickpea, tahini, sweet potato crisps, kale, herb oil

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MAGUSTOIDUD

DESSERTS

- ŠOKOLAADIMAIUS | CHOCOLATE MARQUISE** (V) 11 €
Šokolaadikrõps, marineeritud vaarikas, granadilligeel
Chocolate crisp, pickled raspberry, passion fruit
- VAARIKA-TIRAMISU | RASPBERRY TIRAMISU** (V) 11 €
Toorjuust, pistaatsia, vaarikas, küpsis
Cream cheese, pistachio, raspberry, biscuit
- KREEMBRÜLEE | CRÈME BRÛLÉE** (V) 9 €
Šokolaadiliiv, marjad, besee
Chocolate sand, berries, meringue
- SORBETT | SORBET** (VG) 6 €
- JÄÄTISEKOKTEIL | ICE-CREAM MILKSHAKE** (V) 6 €
Vaniljeplombiir, ploommahl
Vanilla ice-cream, plum juice
- JÄÄTISEKOKTEIL BRÄNDIGA |
ICE-CREAM MILKSHAKE WITH BRANDY** (V) 9 €

VÄRSKE MAHL & SMUUTID

FRESH JUICE & SMOOTHIES

Aeglaselt pressitud värsk mahl viljalihaga
Slowly squeezed fresh juice with pulp

- APELSIN | ORANGE** (VG) 7 €
- ROHELINE SMUUTI | GREEN SMOOTHIE** (VG) 7 €
Kurk, beebispinat, avokaado, banaan, apelsin, granadill, ingver
Ei ole lisatud suhkrut, vett või muid lisaaineid.
Cucumber, baby spinach, avocado, banana, orange, passion fruit, ginger
No added sugar, water or any artificial ingredient.

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JOOGID

DRINKS

Karastusjoogid | Soft drinks

HÄRG VESI mulliga/mullita 50 cl 1 €
HÄRG WATER sparkling/still

STELLAR VESI mulliga/mullita 33 cl 4 €
STELLAR WATER sparkling/still 75 cl 6 €

HARTRIDGES CELEBRATED LIMONAADID 33 cl 6 €
HARTRIDGES CELEBRATED LEMONADES
Raspberry, Rose, Ginger Beer

KRUTSKI LIMONAADID 33 cl 6 €
(mustusõstar-kadakas, mandariin)
KRUTSKI LEMONADES
(black currant-juniper, tangerine)

PURE MAHLAD 30 cl 4 €
(apelsin, tomat, õun, greip)
PURE JUICES
(orange, tomato, apple, grapefruit)

COCA-COLA, COCA-COLA ZERO, FANTA 25 cl 4 €

Kuumad joogid | Hot drinks

KOHV, ESPRESSO | *COFFEE, ESPRESSO* 4 €

CAPPUCCINO, LATTE 5 €

KAKAO | *HOT COCOA* 5 €

IIRI KOHV | *IRISH COFFEE* 9 €

TAIMETEE, tass/kann | *HERBAL TEA, cup/pot* 4 €/6 €

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Casual fine dining restoranis HÄRG ja PULL

Restoranide HÄRG ja PULL omanikeks on tuntud grillmeisterid Enn Tobreluts ja Andres Tuule, restoran Pull asutati 2016. a ja restoran Härg 2018. a.

Lisaks on Enn Grillfesti peakohtunik ning BBQ Entertainment OÜ kaudu ka paljude grillimiseadmete, grillisõe, jookide, maitseainete jpm toodete maaletooja (www.e-bbq.ee). Tema töö liha ja grillimisega algas 1996. aastal 20-aastasena ning 2016. aastal anti talle üle ka väärikas elutööpreemia "Panus Eesti grillikultuuri arendamises". Restoranide HÄRG ja PULL kaasomanik Andres on olnud tegev *cateringi*- ja restoraniäris üle 30 aasta, omades laialdaselt kogemusi nii toitude valmistamisel kui serveerimisel.

Restoranide HÄRG ja PULL eesmärgiks on pakkuda parima kvaliteediga steike, madalal kuumusel küpsetatud liha, hõrgutavaid grillroogasid ja sinna juurde tervislikke salateid, värskelt pressitud mahlasid ja smuutisid. Loomulikult on tähtsal kohal parimad veinid ja ka muud joogid, restorani HÄRG veinikaart on sealjuures eriti lai. Enamus veine on saadaval nii pudeli kui klaasi kaupa, paljud neist Coravin-meetodil. HÄRG ja PULL kasutavad toitude valmistamisel kontrollitud kõrge kvaliteediga toorainet maailma parimatest farmidest. Suur rõhk on ehtsal tulel – paljud road grillitakse otse süte kohal ja mõni ka süte sees. Meie restoranide üks firmarogadest on Enn Tobrelutsu kuulus süte sees küpsetatud steik (*dirty steak*). Lisaks suurepärasele köögile ja parimale toidule loovad restoranis meeleolu ka õdus miljöö, hea muusika ja tõeliselt stiilne kaasaegne interjöö ajaloolises hoones. Sisearhitektuurse projekti autor on Ace of Space'i sisearhitekt Ines Haak ja disainer Aap Piho. Seintel olevad kunstiteosed on andeka noorkunstniku Silver Koppeli poolt maalitud. Graafilise stiili on loonud Eastwood Advertising.

Enn Tobreluts oma tiimiga on luksuslikke grilli- ja BBQ-*cateringe*, -koolitusi ja -*shows*id läbi viinud juba alates 2006. aastast. *Cateringe* on võimalik tellida ka meie restoranides kohapeal, seda nii restoranide poolt kui ka BBQ Entertainment tiimi poolt. Samuti saab nii restoranis HÄRG kui PULL korraldada firmapidusid, koosolekuid jms olemisi. Restoranis HÄRG on lisaks suvel avatud 50 kohaga suveterrass, sisehoov mahutab ka suuremaid seltskondi, seal saab korraldada esinemisi ja kontserte – ruumi on kuni 500 inimesele (eritellimusena).

Teiste, aastate jooksul saadud tunnustuste kõrval pälvis restoran HÄRG 2022., 2023. ja 2024. aastal ka mainekas Michelin Guide'is Bib Gourmand märgistuse.

Casual fine dining in restaurants HÄRG and PULL

Restaurants HÄRG and PULL are owned by famous grill masters Enn Tobreluts and Andres Tuule. PULL was founded in 2016 and HÄRG in 2018.

Enn is internationally recognized BBQ and grill chef and catering owner. He is also the Head Judge at the Estonian grilling festival Grillfest and main distributor with his company BBQ Entertainment OÜ to various BBQ products, spices, drinks etc. His work started in 1996, when he was just 20 years old, in 2016 he was awarded a lifetime achievement award "Remarkable contribution towards developing Estonian BBQ culture". Andres, the general manager of HÄRG and PULL, has been working in catering and restaurant industry over 30 years.

Restaurants HÄRG and PULL aim to offer its customers best quality steaks, meats cooked on low temperatures, delicious grill dishes together with super-healthy salads, freshly pressed fruit and vegetable juices and smoothies. Fine wines and other beverages are also available. Most of wines are available by glass and bottle, most of them with Coravin method. The wine list at HÄRG is particularly extensive. Only premium quality raw produce is used at both HÄRG and PULL, sourced from the best farms and manufacturers across the world. The emphasis here is to cook on real fire as most dishes are being cooked over hot charcoal, and some even inside the charcoal. One of the restaurant's signatory dishes is Enn Tobreluts' 'dirty steak', where the meat is cooked directly inside the charcoal.

Together, our fantastic food, great music and stylish, contemporary interior create a cosy atmosphere and a unique dining experience. The interior has been designed by Ace of Space's internal architect Ines Haak and designer Aap Piho, the paintings on the walls have been painted by a talented young artist Silver Koppel. The graphic styling has been created by Eastwood Advertising.

Enn Tobreluts and his team have been providing luxury grill and BBQ catering, cooking courses and shows since 2006. We also offer catering within both of our restaurants, provided by the restaurants and the BBQ Entertainment Team. Both HÄRG and PULL offer excellent space for corporate events, meetings and various parties and smaller events. Our 50 seat outdoor terrace is open throughout the summer season.

Among other accolades earned over the years, restaurant Härg also earned a Bib Gourmand designation in the prestigious Michelin Guide in 2022, 2023 and 2024.

Maakri kvartali ajalugu

Tootmishoonete kogum Maakri tänaval paikneb Tallinna endises Tartu mnt eeslinnas. Läbi selle ala jooksis Härjapea jõgi oma mitme väiksema haruga. Härjapea jõgi oli algselt veerikas ning selle veejõul töötasid mitmed veskid. 1870. aastatel läks kinnistu nr 946 (Maakri, Tornimäe ja Väike-Pääsukese tänavate vahel) ostu teel W. Grünwaldile, kes rajas moodsa nahaparkimise töökoja, mis alustas tegevust 1877. a. Juba 1878. a rajati Maakri tn 21 uus tehasehoone arhitekt Erwin Bernhardi projekti alusel ning töökoda nimetati Theodor Grünwaldi nahavabrikuks. Maakri tn ääres asusid neli puidust elamut ja abihoonet, tehasehooned jäid Tornimäe tn äärde ja kinnistu keskele ning Väike-Pääsukese tn poole avanes aed. 1881. a ehitati arhitekt Ch. A. Gableri projekti järgi Tornimäe tn äärsele tööstushoonele kinnistu keskele jääv kahekorruseline tiibehitis. Insener A. Mickwitzi 1883. a projektiga ehitati ümber Maakri 21 tänava äärsed kahekorruseline puitelamu ja ühekorruseline abihoone. Suured muutused Grünwaldi nahavabrikus toimusid 19. saj lõpus ja 20. saj alguses. 20. saj alguses tegutses Maakri tn ka Jaani koguduse kool, mis oli esimene eesti õppekeelega algkool Põhja-Eestis. Algne madal puithoonestus asendati 20. saj esimesel kümnendil Maakri tn ääres uhkete kolmekorruseliste kivimajadega ning see tänavalõik omandas historitsistliku ilme. Hooned projekteeris Jacques Rosenbaum. 1921. a moodustati Nahatööstuse Aktsiaselt "Union", kelle omandusse läks ka endine Grünwaldi nahavabrik, mille juurde rajati jalanõudevabrik. Pärast II maailmasõda jätkas vaadeldava kinnistu hoonetes tegevust Naha- ja Jalatsitööstuse Kombinaat "Kommunaar", 1977. a anti hooned üle nahakombinaadile "Linda". 2016. a ehitati endisele Grünwaldi naha- ja jalatsivabriku hoonele peale kardinaalselt suurem hoonemaht.

2018. aastal valminud uus ärihoonete kompleks Maakri Kvartal on unikaalne – siin asub kümnendi esimene uus üle 100 meetri kõrgune moodne kõrghoone Tallinnas, mis on harmooniliselt sulandunud väärtuslike ajalooliste hoonete keskkonda. Kokku on Maakri kvartalis 7 ärihoonet: 30-korruseline kõrghoone, 10-korruseline uus hoone, 4-korruseline uus hoone ja 4 eelmise sajandi algusest pärinevat 3-4 korruselise arhitektuurimälestist. Keskse asukohaga Tallinna südames pakub Maakri Kvartal suurepäraseid vaateid Tallinnale ja merele. Kvartalis asuvad suures osas büroopinnad, aga ka kauplused ja teenindustevõtted 3 saaliga konverentsikeskus ja hubane kõiki hooned ühendav sisehoov puhkamiseks ja üritusteks.

Maakri Kvartali Tornimäe poolses tiivas asub ka restoran HÄRG, mille sisehoovi terrass on mõnusaks oasiks keset südalinna.

The history of Maakri Quarter

The architecture of the Maakri Quarter is not based on a single leitmotif, but grew out of the eventful history of the Kivisilla district of Tallinn. The Kivisilla district, which was the first industrial area in Tallinn and which is known as the cradle of Estonian industry, sprang up next to the Härjapea River. The land was purchased in 1877 by one Theodor Grünwaldt, who laid the foundations for Estonia's biggest leather factory. The frontage along Maakri Street gained the appearance it retains to this day between 1909 and 1912. In 1909 the existing buildings on the corner of Maakri and Pääsukese Streets were joined together and thoroughly redesigned by Jacques Rosenbaum, an Estonian architect with Baltic German roots. Within two years, another grand building designed by the same architect had been constructed alongside the first. Its first floor, influenced by the Art Nouveau style popular at the time, was made from unrendered punctured slate, while the remainder of the street-front façade was in New Historicist style. This was followed in 1912 by a stone building, again designed by Rosenbaum, which completed the street frontage on the corner of Maakri and Tornimäe Streets. With its construction, the Härjapea River was relegated to sewer status beneath the buildings. Opening its doors in the Maakri Quarter in 1921 was the country's largest and most famous shoe factory, Union. In 1940 the factory was nationalised, eventually being renamed in 1951 as the Kommunaar integrated leather and shoe production works. In 1991 it changed its name to Linda, retaining it until production came to an end in 1997.

Maakri Quarter as you can see it today was opened on 2018. When starting to plan the contemporary look of the Maakri Quarter business centre, renowned architect Rasmus Tamme took on the task of seamlessly blending the new buildings into the historical environment around them. The character of the quarter is therefore rich in diversity, whether viewed close up or from afar. The 110-metre highrise forms the main façade of the quarter and is a new landmark in Tallinn. All of the buildings, new and old alike, are linked by a shared foyer and courtyard. This has led to the creation of a people-friendly urban environment in which there are seven distinct buildings rather than one large, indistinguishable mass. At street level, the Maakri Quarter is open to all of the streets that surround it. Access from the streets is to the buildings themselves as well as to the landscaped courtyard and its terraces.

With entrance from Tornimäe street you can also find restaurant HÄRG with its relaxing outside terrace right in middle of the contemporary city.

TELLI CATERING VÕI KOOLITUS

Telli luksuslik *catering* nii suurele kui väikesele era- või firmapeole!
Garanteerime vaieldamatult parimad maitseelamused, tipptasemel teeninduse ja terviklahendused koos inventari ja kõige muu vajalikuga.

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Rotermanni 2, Tallinn

(sissepääs Ahtri tänavalt | *entrance from Ahtri street*)

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