

# HÄRG

MENÜÜ  
*MENU*

Kehtib alates | *Valid from*  
18.02.2025

# SUUPISTED & EELROAD

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## SNACKS & STARTERS

- WAGYŪ | WAGYU** 59 €  
Jaapani *wagyū* välisfilee A5, Pekingi lehtnaerise *kimchi*, *pak choi*, *mascarpone-wasabi* kreem  
*Japanese Wagyu sirloin A5, napa cabbage kimchi, pak choi, mascarpone-wasabi cream*
- SÖESTEIK | DIRTY STEAK** 19 €  
Otse sütel küpsetatud lihaseise marmorsteik  
*Marble beef ribeye steak cooked straight on charcoal*
- HÄRG TARTAR | BEEF TARTARE** 22 €  
Black Angus, *wagyū* A5, ploomtomat, *sriracha*, Andre Farmhause juust, võine krõbesai, aiaroheline  
*Black Angus, Wagyu A5, plum tomato, Andre Farmhause cheese, crispy brioche, garden greens*
- KRÕBE VEISEKEEL | CRISPY OX TONGUE** 12 €  
Kewpie kaste, marineeritud redis, panko, metsik riis  
*Kewpie sauce, pickled white radish, panko, wild rice*
- SIIAHAKE | WHITEFISH TARTARE** 19 €  
Siamari, soolakurk, sibul, ürdiõli, suitsune hapukoor, krõbeleib  
*Whitefish caviar, pickle, onion, herb oil, smoked sour cream, crispy black bread*
- 38° PÄHKLA FORELL | 38° TROUT FROM PÄHKLA** 18 €  
Forellimari, kurgi *gazpacho*, nori-tudraseemne vinegrett, ahtalehine peiulill  
*Trout caviar, cucumber gazpacho, nori-camelina vinaigrette, golden merigold*
- MEREANNISUPP | SEAFOOD SOUP** 16 €  
Pähkla forell, tiigerkrevett, aiavili, tomatileem  
*Trout from Pähkla Farm, tiger prawn, vegetables, tomato broth*
- MAISIPÜREESUPP | CORN VELOUTÉ (V)** 10 €  
Fetajuust, koriander, jalapeno  
*Feta cheese, cilantro, jalapeno*
- HÄRG HUMMUS (VG)** 10 €  
Päikesekuivatatud tomat, kikerhernes, bataadikrõps, lehtkapsas, ürdiõli  
*Sun-dried tomato, chickpea, sweet potato crisp, kale, herb oil*
- BURRATA (V)** 17 €  
Kirsstomat, spargel, basiiliku vinegrett, põldkännak  
*Cherry tomato, asparagus, basil vinaigrette, lamb's lettuce*
- METSAVENNA TALU JUUSTUD (V)** 12 €  
**METSAVENNA DAIRY FARM CHEESE (V)**  
Viigimarjamoos, *tapioca* õhik, aiaroheline  
*Fig jam, puffed tapioca, garden greens*
- OLIIVID | OLIVES (VG)** 6 €
- LEIB JA MÄÄRDED 2-le | BREAD AND SPREAD FOR 2 (V)** 4 €  
Samliku Pekkeri tatra hapusai, seemneleib, kanepivõie, Härg hummus  
*Buckwheat sourdough bread, whole grain bread, hemp butter, Härg hummus*

## MAINS

Extra side orders available!

- T-LUU STEIK KAHELE | T-BONE STEAK FOR 2 (700 g\*)** 69 €  
Munataim, rooma salat, hapendatud karusmari, punaveinikaste  
*Aubergine, romaine lettuce, fermented gooseberry, red wine jus*
- MARMORSTEIK | MARBLE STEAK (250 g\*)** 38 €  
Lihaveise laagerdatud *ribeye*, ploomtomat, roheline uba, punaveinikaste  
*Aged beef ribeye, plum tomato, green bean, red wine jus*
- FLANK STEIK | FLANK STEAK (200 g\*)** 29 €  
Trühvlikartul, suitsutatud lillkapsas, porru, misoleem  
*Truffle potato, smoked cauliflower, leek, miso jus*
- TALLE VÄLISFILEE | LAMB LOIN** 35 €  
Munataim, endiivia, aiaürdid, punase veini leem  
*Aubergine, endive, garden greens, red wine jus*
- FRANKKUTTER SEAKÜLG | FRANKKUTTER PORK BELLY** 23 €  
Suitsune kröbe seakülg, juurseller, Pekingi lehtnaerise *kimchi*,  
maapähkel, kadakaleem  
*Smoky crispy pork belly, celeriac, napa cabbage kimchi, peanut, juniper berry jus*
- HÄRG BURGER** 18 €  
Black Angus, *croissant* kukkel, salatipadi, lihatomat,  
marineeritud punane sibul, Andre Farmhause juust, priske friikartul  
*Black Angus, bun n'roll, mesclun, tomato, pickled red onion, Andre Farmhause cheese, chunky chips*
- JÄRVEOTSA VUTT | JÄRVEOTSA FARM QUAIL** 31 €  
Lõvilakk, *ratatouille*, lehtkapsas, seeeneleem  
*Lions mane, ratatouille, kale, mushroom jus*
- PARDI RINNAFILEE | DUCK BREAST FILLET** 26 €  
Pärandpeet, kinoa, hapendatud karusmari, punase veini leem  
*Heritage beet, kinoa, fermented gooseberry, red wine jus*
- PÄHKLA FORELL PLANGUL | PÄHKLA TROUT ON PLANK** 26 €  
*Caponata*, lehtkapsas, kurkumi-sidruni kaste  
*Caponata, kale, turmeric-lemon sauce*
- TURSK | COD LOIN** 28 €  
Must küüslauk, kröbe kalanahk, apteegitill, spargel, Hollandi kaste  
*Black garlic, crispy skin, fennel, asparagus, hollandaise sauce*
- MERIVÄHK | LOBSTER** 44 €  
Spargel, värske kurk, forellimari, merivähileem  
*Asparagus, cucumber, trout caviar, bisque*
- PORTOBELLO (VG)** 19 €  
Munataim, edamame, *shiso*, *duxelle*, suitsutatud tofu, seeeneleem  
*Aubergine, edamame, shiso, duxelle, smoked tofu, mushroom jus*

# LISANDID

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## SIDES

### Soojad lisandid | Hot sides

**SÜTEKARTUL | CHARCOAL POTATO** (V) 7 €

*Crème fraîche, must helvessool, rediseidu  
Crème fraîche, black salt flakes, radish sprout*

**PRISKE FRII | CHUNKY CHIPS** (V) 7 €

*Andre Farmhause juust, rouille  
Andre Farmhause cheese, rouille*

**GRILLITUD ROOMA | GRILLED ROMAINE LETTUCE** (V) 7 €

*India pähkli-sibula puiste, sriracha, Hollandi kaste  
Cashew nuts-onion crumble, shiracha, hollandaise sauce*

### Salatid | Salads

**SUPERTOIT | SUPERFOOD** (VG) 8 €

*Salatipadi, nuikapsas, granaatõun, kanepiseeme, ploomtomat,  
avokaado vinegrett  
Mesclun, kohlrabi, pomegranate, hemp seeds, plum tomato,  
avocado vinaigrette*

**KINOA TABULLA | QUINOA TABBOULEH** (VG) 8 €

*Granaatõun, kirsstomat, till, petersell, roheline sibul, münt, sidrun  
Pomegranate, cherry tomato, dill, parsley, green onion, mint, lemon*

**HÄRG KIMCHI** 6 €

*Pekingi lehtnaeris, gochugaru pipar, võrsed  
Napa cabbage, gochugaru pepper, micro greens*

## VÄIKESTELE

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### FOR KIDS

**PÄHKLA FORELL PLANGUL | PÄHKLA TROUT ON PLANK** 12 €

*Kinoa, spargel, värsked salat  
Kinoa, asparagus, fresh salad*

**REBITUD SIGA | PULLED PORK** 12 €

*Krõbe kartul, värsked salat, Andre Farmhause juust  
Crispy potato, fresh salad, Andre Farmhause cheese*

## MAGUSTOIDUD

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### DESSERTS

- KREEMJAS ŠOKOLAADIKOOK** (V) 12 €  
**CHOCOLATE MOUSSE CAKE** (V)  
Kaeraküpsis, kõrvitsasalat, mustsõstra sorbett, oblikas  
*Oat cookie, pumpkin salad, blackcurrant sorbet, sorrel*
- VAARIKA-TIRAMISU | RASPBERRY TIRAMISU** (V) 12 €  
Toorjuust, pistaatsia, savoiard küpsis  
*Cream cheese, pistachio, savoyard biscuit*
- KREEMBRÜLEE | CRÈME BRÛLÉE** (V) 12 €  
Vaarikapüree, besee, marjad, ahtalehine peiulill  
*Raspberry gel, meringue, berries, golden merigold*
- SORBETT | SORBET** (VG) 3 €  
Palun täpsustage tänast valikut teenindajaga  
*Please clarify today's selection with us*

## VÄRSKE MAHL & SMUUTI

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### FRESH JUICE & SMOOTHIE

**Aeglaselt pressitud värsket mahl viljalihaga**  
**Slowly squeezed fresh juice with pulp**

**APELSIN | ORANGE** (VG) 7 €

**ROHELINE SMUUTI | GREEN SMOOTHIE** (VG) 7 €

Kurk, beebispinat, avokaado, banaan, apelsin, kirevili, 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 ingredients)*

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

Allergeenide, laktoosi ja gluteeni sisalduse kohta küsi teenindajalt.

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

# JOOGID

## DRINKS

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### 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

EBAKÜDOONIA LIMONAAD 27,5 cl 6 €  
FLOWERING QUINCE LEMONADE

PURE MAHLAD 30 cl 5 €  
(apelsin, tomat, õun, greip)  
PURE JUICES  
(orange, tomato, apple, grapefruit)

COCA-COLA, COCA-COLA ZERO 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 €

## **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 grillimisseadmete, grillsõe, 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 tuel – 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 interjäär 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. *Catering*e 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.*



## **Restoranide PULL & HÄRG executive peakokk – Taigo Lepik**

Restoranide Pull ja Härg kööke juhivad andekas ja tunnustatud tippkokk Taigo Lepik – mees, kelle kirg hea toidu vastu on viinud ta tippu Eesti gastronoomias.

Taigo on olnud 6 aastat Eesti Peakokkade Ühenduse president ning enam kui 10 aastat peakokk Eesti Vabariigi Presidendi Kantseleis. Taigo tõi oma kogemuse ja loovuse meie kööki, et pakkuda teile erakordseid maitseelamusi. Nüüdsest on ühendatud Enn Tobrelutsu ja Andres Tuule suurepäraseid grillimisoskused Taigo modernse gastronoomiaga!

Ootame teid nautima roogasid, mis üllatavad ja teevad iga külastuse meeldejäävaks! Teie naeratused on meie suurim rõõm!

### ***Executive Chef of Restaurants PULL & HÄRG – Taigo Lepik***

*The kitchens of Restaurants Pull and Härg are now led by the talented and renowned top chef Taigo Lepik – a man whose passion for great food has taken him to the pinnacle of Estonian gastronomy.*

*Taigo has served as the President of the Estonian Chefs Association for more than six years and spent over ten years as the Head Chef at the Office of the President of Estonia. He brings his experience and creativity to our kitchen to offer you extraordinary culinary experiences. Now, the exceptional grilling skills of Enn Tobreluts and Andres Tuule are combined with Taigo's modern gastronomy!*

*We invite you to enjoy dishes that surprise and make every visit unforgettable. Your smiles are our greatest joy!*

## Maakri kvartali ajalugu

Maakri tänava tootmishooned asuvad endises Tartu mnt eeslinnas, kus voolas Härjapea jõgi. 1870. aastatel ostis W. Grünwald Maakri, Tornimäe ja Väike-Pääsukese tänavate vahelise kinnistu ning rajas sinna moodsa nahaparkimise töökoja, mis sai 1877. aastal nimeks Theodor Grünwaldi nahavabrik.

20. sajandi alguses asendati madalad puithooned kolmekorruseliste kivimajadega, mille projekteeris Jacques Rosenbaum. 1921. aastal moodustati Nahatööstuse Aktsiaselts "Union", mis laiendas tootmist jalanõudevabrikuga. Pärast II maailmasõda tegutses siin Naha- ja Jalatsitööstuse Kombinaat "Kommunaar", hiljem nahakombinaat "Linda".

2018. aastal valmis Maakri Kvartal – unikaalne ärihoonete kompleks, mille osa on Tallinna esimene üle 100 m kõrgune moodne kõrghoone. Kvartalis asub 7 ärihoonet, sh 30- ja 10-korruselised tornid ning 4 arhitektuurimälestist. Siin on bürood, kauplused, teenindustevõtted, konverentsikeskus ja ühendav sisehoov. Tornimäe tiivas paikneb ka restoran HÄRG, mille sisehoovi terrass pakub rahulikku atmosfääri keset südalinna.

### ***History of Maakri Quarter***

*The industrial buildings on Maakri Street are located in the former Tartu Road suburb, where the Härjapea River once flowed. In the 1870s, W. Grünwald purchased the property between Maakri, Tornimäe, and Väike-Pääsukese Streets and established a modern leather tanning workshop, which was named Theodor Grünwald Leather Factory in 1877.*

*In the early 20th century, low wooden buildings were replaced with three-story stone houses designed by Jacques Rosenbaum. In 1921, the Leather Industry Joint Stock Company "Union" was established, expanding production with a shoe factory. After World War II, the site was used by the "Kommunaar" Leather and Footwear Industry Complex, later becoming the "Linda" Leather Factory.*

*In 2018, Maakri Quarter was completed—a unique business complex featuring Tallinn's first modern high-rise over 100 meters tall. The quarter comprises seven commercial buildings, including 30- and 10-story towers and four historic architectural landmarks. It houses offices, shops, service businesses, a conference center, and a connecting courtyard. The Tornimäe wing is also home to the restaurant HÄRG, whose courtyard terrace offers a peaceful oasis in the heart of the 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.

Huvi korral kirjuta

info@ncatering.ee • info@bbqentertainment.com  
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**RESTORANI PULL**

You are also welcome to our  
**RESTAURANT PULL**

**Rotermanni 2, Tallinn**

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

Broneeringud | *Bookings:* **+372 5382 5000**

**bookings@pull.ee**

**www.pull.ee**

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**Restoran Härg / Maakri 21, Tallinn**  
[www.harg.ee](http://www.harg.ee)

**Pull Restoranid OÜ / Rotermanni 2, Tallinn**