

# STARTERS AND SOUPS

## MILK CAPS 9 €

Warm milk cap salad, cream of roasted onions, spring onion pesto,  
sour cream foam, spelt barley

SOMMELIER`S RECOMMENDATION: KLOSTER EBERBACH RIESLING SEKT TROCKEN 2016, GERMANY 12 CL 7 €

## BEETROOT 9 €

Yellow beetroot carpaccio, fermented beetroot salad,  
charcoaled beetroot cream, sprouts

SOMMELIER`S RECOMMENDATION: ALLRAM STRASERTALER GRÜNER VELTLINER DAC 2019, AUSTRIA 16 CL 8 €

## TROUT ROE 12 €

Trout roe, raw buckwheat blinis, sour cream foam, buckwheat crisps, quail egg, dill  
oil, spring onion

SOMMELIER`S RECOMMENDATION: FRANCIACORTA BRUT MILLESIMATO CASTELLO BONOMI CRU PERDU DOCG, ITALY 12 CL 11 €

## WHITEFISH 12 €

Flash pickled whitefish, marinated kohlrabi, quince mayo, spring pesto,  
bladder wrack crisps

SOMMELIER`S RECOMMENDATION: VERUS FURMINT 2019, SLOVENIA 16 CL 7 €

## LAMPREYS 12 €

Pickled lampreys, mustard mayo, crispy sour dough bread

SOMMELIER`S RECOMMENDATION: MURIMÄE`S QUINCE SPARKLING WINE CYDONIA, ESTONIA 12 CL 6 €

## LAMB`S TONGUE 10 €

Boiled lamb`s tongue, marinated radish, fermented chanterelles,  
horseradish mayo, oregano oil, black bread crumbs

SOMMELIER`S RECOMMENDATION: ARS COLLETA CORDORNIU, BLANC DE NOIRS, GRAN RESERVA 2015, SPAIN 16 CL 7,50 €

## ROE DEER 12 €

Flash pickled roe deer, lingonberry salad, rose jam, juniper mayo, moss

SOMMELIER`S RECOMMENDATION: EDOARDO MIROGLIO SPARKLING ROSE, BULGARIA 12 CL 7 €

## POTATO AND FLOUNDER 8 €

Creamy potato soup, dried flounder strips, cucumber, bladder wrack

SOMMELIER`S RECOMMENDATION: KOLK`S CRAFT BEER SÅUTS 0,33 CL 6 €

## FOREST 10 €

Mushroom broth, red deer or mushroom pelmenis

SOMMELIER`S RECOMMENDATION: MAISON CHAMPY BOURGOGNE PINOT NOIR, 2015, FRANCE 16 CL 11 €



# WICCA

# MAIN COURSES

## CABBAGE ROLL 12 €

Cabbage roll with potato-spelt barley mash, celery cream, kale, spring onion, mustard broth

SOMMELIER`S RECOMMENDATION:  
KLOSTER EBERBACH RIESLING CLASSIC 2018, GERMANY 16 CL 8,75 €

## PIKE-PERCH 16 €

Roasted fennel cream, black salsify, black currants with anise seed, whey sauce

SOMMELIER`S RECOMMENDATION:  
BERTANI VINTAGE SOAVE DOC 2016, ITALY 16 CL 10,50 €

## PIKE AND PAN BREAD 15 €

Fried pike, creamy wine sauce, pan bread, kale

SOMMELIER`S RECOMMENDATION:  
CH.STE MICHELLE CHARDONNAY 2016, USA 16 CL 10 €

## QUAIL 17 €

Roasted quail, quail hearts, celery gratin, roasted onion cream, water cress, cider sauce

SOMMELIER`S RECOMMENDATION:  
TAVEL, DELAS FRERES, RHONE 2018, FRANCE 16 CL 9 €

## PORK 16 €

Slow roasted pork belly, chanterelle foam, onion cream, mini hasselback potatoes, pork rind

SOMMELIER`S RECOMMENDATION:  
TRIMBACH RIESLING 2015, ALSACE, FRANCE 16 CL 11 €

## LAMB 17 €

Fillet of lamb, lamb`s liver, green beans, parsnip cream, butter braised onions, beer sauce

SOMMELIER`S RECOMMENDATION:  
MONTES ALPHA CABERNET SAUVIGNON 2017, CHILI 16 CL 10 €



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# DESSERTS

## „VANA TALLINN“ 7 €

Vana Tallinn ice cream, vanilla crisp, custard, currant compoté

SOMMELIER`S RECOMMENDATION: CHATEAU GRILLON SAUTERNES, BORDEAUX, FRANCE 8 CL 7 €

## WILD BLUEBERRY AND LAVENDER 7 €

Wild blueberry soup, lavender ice cream, blueberry-lavender laced biscuit

SOMMELIER`S RECOMMENDATION: MIRTELLI`S BLUEBERRY LIQUEUR 4 €

## RASPBERRY AND JUNIPER 7 €

Raspberry and white chocolate layered cake,  
juniper ice cream, juniper balsamico

SOMMELIER`S RECOMMENDATION: ABAFADO MOLECULAR ROSÉ, LUIS PATO, BAIRRADA, PORTUGAL 8 CL 6 €

## ICE CREAM 5 €

Scoop of Wicca´ s handmade ice cream, berry sauce

SOMMELIER`S RECOMMENDATION:

JAANIHANSO CIDER FARM`S BLACK CURRANT SPARKELING WINE CASSIS 2018, ESTONIA 12 CL 7 €

## CHEESE 11 €

Cheese from Estonian small producers, Wicca biscuits, cloudberry jam

SOMMELIER`S RECOMMENDATION: JAANIHANSO CIDER FARM`S ICE CIDER 2016, ESTONIA 8 CL 8 €



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