

WICCA'S EARLY SPRING MENU 2022

STARTERS

PUMPKIN 12€

Pumpkin foam, caramelized pumpkin and quince,
roasted pumpkin seeds, pumpkin seed oil
SOMMELIER'S RECOMMENDATION: ALVARINHO VINHO VERDE,
QUINTAS DE MELGACO, PORTUGAL 16CL 9€

KULLAMAA MUSHROOM 12€

Mushroom in three ways, caramelized onion cream, roasted onion
SOMMELIER'S RECOMMENDATION: FRANCIACORTA SATÉN, CASTELLO BONOMI,
ITALY 12CL 13€

WHITEFISH 15€

Flash pickled whitefish, quick marinated kohlrabi, poached quail egg, quince mayonnaise,
spring onion pesto, pickled silver skin onion,
crispy bladder wrack, whitefish skin crisp, coriander shoots
SOMMELIER'S RECOMMENDATION: GAVI DI GAVI DOCG, ALASIA, PIEMONTE,
ITALY 16CL 12€

FISH BROTH 12€

Fish broth, white fish, baby carrot, crispy potato ball, fried leek,
sour cream foam, dill oil
SOMMELIER'S RECOMMENDATION:
SOAVE CLASSICO DOC, VINTAGE EDITION, 'CAV. GIO. BATT., BERTANI, ITALY 16CL 10.5€

MUHU LAMB 14€

Lamb's tongue, yellow beetroot, horse radish mayonnaise,
tipsy pear, bread lace, watercress
SOMMELIER'S RECOMMENDATION:
GRÜNER VELTLINER FEDERSPIEL RIED „KOLLMITZ“ DOMANE WACHAU,
WACHAU DAC, AUSTRIA 16CL 11€

ROE DEER 14€

Roe deer carpaccio, currant mayonnaise, black currant compote,
Viinamärdi farm's cheese, crispy Island moss, red cabbage shoots
SOMMELIER'S RECOMMENDATION:
BRUT ROSÉ, EDOARDO MIROGLIO, BULBAARIA 12CL 7€



WICCA

MAIN COURSE

LOCAL WHITE FISH 16€

Estonian white fish, butter braised cauliflower,
smoky cauliflower cream, white wine sauce, crispy kale

SOMMELIER'S RECOMMENDATION:

„PANAMERA“ CHARDONNAY,
STOREY RIDGE VINEYARDS, CALIFORNIA, USA 16CL 10€

ÄNTU MANOR'S ORGANIC CHICKEN 18€

Chicken fillet roll, chantarelle orsotto, yellow carrot,
celeriac cream, white wine sauce, chervil

SOMMELIER'S RECOMMENDATION:

F.E. TRIMBACH RIESLING, ALSACE AOC, FRANCE 16CL 11€

JÄRVEOTSA QUAIL 18€

Roasted quail, quail hearts, baked apple-parsnip cream,
paradise apple, spelt barley, apple cider sauce

SOMMELIER'S RECOMMENDATION:

VALPOLICELLA RIPASSO DOC VALPANTENA,
‘CAV. GIO. BATT., BERTANI, ITALY 16CL 11€

GRASS-FED BEEF 24€

Grass-fed beef, rosemary, and red cabbage warm salad,
red cabbage cream, black salsify, black garlic,
bramble-red wine sauce, red sorrel

SOMMELIER'S RECOMMENDATION:

„HERACLES“PRIMITIVO DI MANDURIA DOC,
MASSERIA SURANI, ITALY 16CL 11€

All main courses can be ordered as vegetarian variation!

DESSERTS

LITTLE BEER 10€

Beer ice cream, beer foam, beer syrup, crispy malt biscuit,
cold dried raspberry

SOMMELIER'S RECOMMENDATION:

GRAND RESERVE ICEWINE, JACKSON-TRIGGS, CANADA 8CL 8€

BRAMBEL AND ELDERFLOWER 10€

Bramble-sparkling wine ice cream, ice cold meringue,
bramble-elderflower compote

SOMMELIER'S RECOMMENDATION:

BRACHETTO D'ACQUI DOCG, ALASIA,
ITALY 8CL 6€

GOAT'S CURD 10€

Goat's curd cake, bread biscuit, warm plum sauce,
plums in Vana Tallinn

SOMMELIER'S RECOMMENDATION:

RECIOTO DI SOAVE "SETTE DAME" DOCG
LATIUM DI MORINI, ITALY 8CL 8€

ESTONIAN CRAFT CHEESES 12€

Small farm's cheeses, cloudberry jam,
blueberry and spelt biscuits

SWEET DELIGHTS 8€

Wicca's handmade chocolates and biscuits

Please ask your waiter if you require any information



WICCA