

WICCA SPRING TASTING MENU 2022

ÄNTU MANOR'S CHICKEN PÂTÉ 10€

pickled yellow radish, buckwheat chip, radish shoots

SOMMELIER'S RECOMMENDATION:

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

ALCOHOL FREE RECOMMENDATION:

NILISKE FARM'S ORGANIC APPLE JUICE AND ELDERFLOWER 5€

ÄNTU MANOR'S CHICKEN BROTH 14€

onion cream, egg and salmon ravioli, salt baked egg

SOMMELIER'S RECOMMENDATION:

FRANCIACORTA SATÉN, CASTELLO BONOMI, ITALY 12CL 13€

ALCOHOL FREE RECOMMENDATION: QUINCE JUICE AND HONEY 5€

LIIVIMAA GRASSFED BEEF PETIT TENDER 24€

crispy potato roll, Kullamaa mushroom cream, false morel sauce

SOMMELIER'S RECOMMENDATION:

ALPHA" CABERNET SAUVIGNON, MONTES, VALLE DE COLCHAGUA, CHILI 16CL 10€

ALCOHOL FREE RECOMMENDATION: BEETROOT JUICE AND BRAMBLE 5€

TUBRI FARM'S GOAT'S MILK ICE CREAM 10€

buckthorn spread, crispy nut basket, buckthorn-carrot sauce

SOMMELIER'S RECOMMENDATION:

RECIOTO DI SOAVE "SETTE DAME" DOCG

LATIUM DI MORINI, ITALY 8CL 8€

ALCOHOL FREE RECOMMENDATION:

BUCKTHORN – AND CARROT SPARKLING DRINK 5€

BREWER'S SPENT GRAIN BARLEY BREAD 3€

caramelized butter with black garlic

Tasting menu 4 -courses 57€

Drinks menu 4 -courses 43€

Alcohol free drinks menu 4 -courses 18€



WICCA