

# WICCA'S LATE SUMMER TASTING MENU 2022

## LIGHT DISHES

### **GREEN PEA 12€**

Green pea foam, sugar snap pea, pea shoots, salt baked egg, tarragon oil  
SOMMELIER'S RECOMMENDATION: ALVARINHO VINHO VERDE, QUINTAS DE MELGACO,  
PORTUGAL 16CL 9€

### **KULLAMAA MUSHROOM 14€**

Lion's mane, creamy oyster mushroom, pickled king oyster mushroom,  
caramelized onion cream, potato skins, roasted onion  
SOMMELIER'S RECOMMENDATION: CAVA GRAND RESERVA BRUT NATURE, JUVÉ & CAMPS,  
SPAIN 12CL 10€

### **WHITEFISH 16€**

Lightly cured whitefish, poached quail egg, marinated spring onion,  
crispy whitefish skin, nettle vinegar mayonnaise, chive emulsion  
SOMMELIER'S RECOMMENDATION: GAVI DI GAVI DOCG, ALASIA, PIEMONTE, ITALY 16CL 12€

### **PERCH 15€**

Lightly cured perch in aspic, leek cream, horseradish cucumber, whey foam, dill emulsion  
SOMMELIER'S RECOMMENDATION: RK RIESLING, REICHSGRAF VON KESSELSTATT, MOSEL,  
GERMANY 16CL 9,50€

### **ÄNTU MANOR'S CHICKEN PÂTÉ/ BEAN PÂTÉ vegan 12€**

Pickled kohlrabi, red currant vinegar and buckwheat crisp, watercress  
SOMMELIER'S RECOMMENDATION: PINOT GRIS, DOMAIN ZINCK, ALSACE AOC,  
FRANCE 16CL 9.50€

### **MUHU LAMB'S TONGUE 15€**

Lamb's tongue, yellow beetroot cream, flash pickled yellow beetroot, salted gooseberry, malt  
and linseed crisp  
SOMMELIER'S RECOMMENDATION: GRÜNER VELTLINER FEDERSPIEL RIED „KOLLMITZ”  
DOMANE WACHAU, WACHAU DAC, AUSTRIA 16CL 11€

### **DEER 14€**

Deer carpaccio, raspberry mayonnaise, raspberries in green peppercorn syrup,  
green peppercorn cheese, crispy Island moss flavoured with raspberries, wood-sorrel  
SOMMELIER'S RECOMMENDATION: PINOT NOIR, DOMAIN ZINCK, ALSACE AOC, FRANCE 16CL  
11€

### **WICCA'S BREAD 4€**

Rooted black bread with seeds, spent grain barley bread, hemp and cricket crispbread, black  
garlic butter, whipped butter with salt flakes



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## MAIN COURSE

All dishes can be ordered without meat, as vegetarian option!

### **ZUCCHINI 16€**

Zucchini ribbons, zucchini cream, smokey cherry tomato, spicy pumpkin seeds, creamy tomato broth sauce

SOMMELIER'S RECOMMENDATION: I FIORI" VERMENTINO DI SARDEGNA DOC, PALA, ITALY 16cl 10€

### **FISH BROTH 16€**

Fish broth, white fish, potato dumplings, onion, sour cream foam, sorrel

SOMMELIER'S RECOMMENDATION: SOAVE CLASSICO DOC, VINTAGE EDITION, 'CAV. GIO. BATT., BERTANI, ITALY 16CL 10.50€

### **LOCAL WHITE FISH 22€**

Estonian white fish, cabbage-fish roll, roasted cauliflower cream, whey sauce, bladder wrack emulsion

SOMMELIER'S RECOMMENDATION: CHARDONNAY RESERVE, JACKSON-TRIGGS, NIAGARA PENINSULA VQA, CANADA 16CL 10€

### **ÄNTU MANOR'S ORGANIC CHICKEN 22€**

Chicken fillet roll, carrot-wild buckthorn cream, string beans, pearl barley, fermented carrots, chicken broth sauce

SOMMELIER'S RECOMMENDATION: F.E. TRIMBACH RIESLING, ALSACE AOC, FRANCE 16CL 11€

### **LIIVIMAA GRASSFED BEEF 28€**

Grassfed beef, onion cream, char grilled potato croquette, kale, chanterelles, roasted beef broth

SOMMELIER'S RECOMMENDATION: CAV: GIO: BATT BERTANI VALPOLICELLA RIPASSO, DOC VALPANTENA ITALY 16CL 11€



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## DESSERTS

### **BLUEBERRY AND LAVENDER 10€**

Lavender ice cream, blueberry sponge, blueberry soup

SOMMELIER'S RECOMMENDATION: BRACHETTO D'ACQUI DOCG, ALASIA, ITALY 8CL 6€

### **BLACK CURRANT AND GOAT'S CURD 10€**

Baked goat's curd, crispy rye *kama*, black currant wine ice cream, black currant and ginger compote

SOMMELIER'S RECOMMENDATION: MOSCATO D'ASTI DOCG, GRIMALDI, ITALY 8CL 6€

### **RASPBERRY AND JUNIPER 10€**

Chocolate- raspberry cake, buckwheat crisp, juniper syrup

SOMMELIER'S RECOMMENDATION: RECIOTO DI SOAVE "SETTE DAME" DOCG  
LATIUM DI MORINI, ITALY 8CL 8€

### **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€

### **ESTONIAN CRAFT CHEESES 12€**

Small farm's cheeses, rose petal jam, thyme and spelt biscuit

SOMMELIER'S RECOMMENDATION: BLACK CURRANT WINE, TORI CIDER FARM,  
ESTONIA 8CL 6€

### **SWEET DELIGHTS 8€**

Wicca's handmade chocolates and biscuits



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