

## WICCA 5- COURSE WINTER TASTING MENU 2022

### **WICCA BREAD**

Black seed bread with sourdough, beer wort, hemp and gilt shortbread,  
black garlic butter, whipped butter with salt flakes

### **WHITEFISH**

Salted whitefish, poached quail's egg, pickled kohlrabi, seaweed mayo,  
pickled pearl onions, crispy whitefish skin, chive emulsion

SOMMELIER RECOMMENDS: GAVI DI GAVI DOCG, ALASIA,  
PIEDMONTE, ITALY 16CL

### **DEER**

Deer carpaccio, raspberry vinegar mayo, raspberries in green pepper syrup,  
green pepper cheese, raspberry sponge, rabbit cabbage

SOMMELIER RECOMMENDS: PINOT NOIR, DOMAIN ZINCK, ALSACE AOC,  
FRANCE 16CL

### **ÄNTU CHICKEN**

Chicken fillet roll, carrot & sea buckthorn cream, white carrot with sea  
buckthorn glaze, pearl barley, pickled carrot, chicken honey sauce,  
crispy chicken skin, garden magpie

SOMMELIER RECOMMENDS: RK RIESLING REICHSGRAF VON KESSESLATT,  
MOSEL, GERMANY 16CL

### **APPLE & EQUIDONIA**

Warm apple & cardamom cake, paradise apple & oat ice cream, apple &  
quince salad, apple cider foam (sabayon), salted caramel sauce

SOMMELIER RECOMMENDS: RIESLING AUSLESE "JOHANNISBERG KLAUS",  
PRINZ VON HESSEN, GERMANY

Five course winter tasting menu 55€ per person

Paired drinks menu 4-courses 35€



# WICCA

## WICCA 8- COURSE WINTER TASTING MENU 2022

### **WICCA BREAD**

Black seed bread with sourdough, beer wort, hemp and gilt shortbread,  
black garlic butter, whipped butter with salt flakes

### **PUMPKIN**

Pumpkin, roasted pumpkin seed chips, apple and onion cream,  
pumpkin marinated with thyme and quince

SOMMELIER RECOMMENDS: WHITE CURRENT BUBBLES,  
WINE BERRY & WHITE, NUDIST, ESTONIA 12CL

### **WHITEFISH**

Salted whitefish, poached quail's egg, pickled kohlrabi, seaweed mayo,  
pickled pearl onions, crispy whitefish skin, chive emulsion

SOMMELIER RECOMMENDS: GAVI DI GAVI DOCG, ALASIA,  
PIEDMONTE, ITALY 16CL

### **DEER**

Deer carpaccio, raspberry vinegar mayo, raspberries in green pepper syrup,  
green pepper cheese, raspberry sponge, rabbit cabbage

SOMMELIER RECOMMENDS: PINOT NOIR, DOMAIN ZINCK, ALSACE AOC,  
FRANCE 16CL

### **FISH BROTH**

Fish broth, white fish, charcoal baked potato wedges, onion, sour cream foam

SOMMELIER RECOMMENDS: ALVRINHO VINHO VERDE DOC 16CL

### **ÄNTU CHICKEN**

Chicken fillet roll, carrot & sea buckthorn cream, white carrot with sea  
buckthorn glaze, pearl barley, pickled carrot, chicken honey sauce,  
crispy chicken skin, garden magpie

SOMMELIER RECOMMENDS: RK RIESLING REICHSGRAF VON KESSESLATT,  
MOSEL, GERMANY 16CL

### **LITTLE BEER**

Beer ice cream, beer foam, beer syrup, malt biscuit, freeze-dried lingonberries

SOMMELIER RECOMMENDS: GRAND RESERVE ICEWINE,  
JACKSON-TRIGGS, CANADA 8CL

### **SELECTION OF ESTONIAN HANDMADE CHEESES**

Cheeses from small Estonian producers, rose jam, thyme-spelt cookie

SOMMELIER RECOMMENDS: BLACKCURRANT WINE,  
TORI SIDRITALU, ESTONIA 8CL

Eight course winter tasting menu 79€ per person

Paired drinks menu 7-courses 55€