

WICCA WINTER MENU 2022

WICCA BREAD 5€

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

LIGHTER DISHES

PUMPKIN 14 €

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 9€

KULLAMAA MUSHROOM 15 €

Lion's mane, crusty oyster & marinated king mushrooms,
caramelized onion cream, charred potato chips, roasted onion
SOMMELIER RECOMMENDS: CAVA GRAND RESERVA BRUT NATURE,
JUVÉ & CAMPS, SPAIN 12CL 10€

WHITEFISH 16 €

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 12€

ÄNTU MÕISA CHICKEN PATE / Vegan dish as BEAN PATE 12 €

Chicken liver pate, crispy chicken tail, pickled chanterelle mushroom, celeriac,
buckwheat, chicken breast jelly, watercress

SOMMELIER RECOMMENDS: PINOT GRIS, DOMAIN ZINCK,
ALSACE AOC, FRANCE 16CL 9.5€

MUHU LAMB TONGUE & HEART 15 €

Muhu lamb tongue & heart, cream of yellow beetroot,
quick-pickled yellow beetroot, salted gooseberry, horseradish snow,
malt-linseed crisp

SOMMELIER RECOMMENDS: GRÜNER VELTLINER FEDERSPIEL
RIED, „KOLLMITZ" DOMANE WACHAU, WACHAU DAC, AUSTRIA 16CL €11

DEER 15 €

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 11€



WICCA

BIGGER DISHES

Vegetarian alternatives available, please ask your server for more information

BLACK SALSIFY 18 €

Black salsify marinated in brown butter, black salsify root & leek cream,
black salsify chips, white currant wine sauce

SOMMELIER RECOMMENDS: WHITE CURRENT BUBBLES,
WINE BERRY & WHITE, NUDIST, ESTONIA 12CL 9€

FISH BROTH 16 €

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

SOMMELIER RECOMMENDS: ALVRINHO VINHO VERDE DOC 16CL 9€

LOCAL WHITE FISH 24 €

Locally caught white fish, kohlrabi fish pocket,
kohlrabi cream, juniper & whey sauce, crispy potatoes

SOMMELIER RECOMMENDS: PINOT GRIGIO, VILLA CHOPRIS,
DOC, ITALY 16CL 8.5€

ÄNTU CHICKEN 24 €

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 11€

LIIVIMAA BEEF 29 €

Pan roasted local Beef, roasted potato & onion croquette,
soured red cabbage cream, rosemary groats,
black garlic, roasted beef broth reduction

SOMMELIER RECOMMENDS: ORUBE CRIANZA, SOLERO VIEJO,
DOCA, SPAIN 8€



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SWEETER DISHES

APPLE & EQUIDONIA 10 €

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 10€

GOAT'S CURD MILK & BLACKCURRANT 10 €

Baked goat's curd cream, crispy rye curd cookie, Tori blackcurrant wine ice cream, blackcurrant- ginger sauce
SOMMELIER RECOMMENDS: MOSCATO D'ASTI DOCG,
GRIMALDI, ITALY 8CL 6€

RASPBERRY & JUNIPER 10 €

Chocolate- raspberry cake, buckwheat crisps, juniper syrup
SOMMELIER RECOMMENDS: RECIOTO DI SOAVE "SETTE DAME" DOCG
LATIUM DI MORINI, ITALY 8CL 8€

LITTLE BEER 10 €

Beer ice cream, beer foam, beer syrup, malt biscuit,
freeze-dried lingonberries
SOMMELIER RECOMMENDS: GRAND RESERVE ICEWINE,
JACKSON-TRIGGS, CANADA 8CL 8€

SELECTION OF ESTONIAN HANDMADE CHEESES 12 €

Cheeses from small Estonian producers,
rose jam, thyme-spelt cookie
SOMMELIER RECOMMENDS: BLACKCURRANT WINE,
TORI SIDRITALU, ESTONIA 8CL 6€

SMALL & SWEET BITES 8 €

Wicca handcrafted candies & cookies
SOMMELIER RECOMMENDS: DOW'S NIRVANA
RESERVE PORT 8CL 7€



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