

WICCA 5- COURSE TASTING MENU

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 TASTING MENU

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€