

# RESTAURANT WICCA MENU

## **WICCA BREAD 5**

Sourdough black seeded bread, spruce sprig bread, nettle bread,  
herb pesto, whipped butter with sea salt flakes

## LIGHT DISHES

### **CUCUMBER 14**

Cucumber strips, fermented mini cucumber, herb pesto, cucumber broth,  
mustard seeds, mustard-cress sprouts

Drinks recommendation: MOE MOHN GIN, CUCUMBER,  
TONIC, FRESH ROSEMARY **12**

### **KULLAMAA MUSHROOM 15**

Mushroom foam, fried lion's mane mushroom,  
marinated champignon, raw buckwheat crackers, scallion oil

Sommelier recommendation: CAVA GRAND RESERVA BRUT NATURE,  
JUVE & CAMPS, SPAIN 12cl **10**

### **WHITEFISH 16**

Gently salted whitefish, submerged quail's egg, quick pickled cucumber,  
seaweed mayo, pickled pearl onions, crispy whitefish skin,  
crispy bladder wrack, chive emulsion

Sommelier recommendation: GAVI DI GAVI DOCG,  
ALASIA, PIMONTE, ITALY 16cl **12**

### **LAMBS HEART 16**

Muhu islands lamb heart, rhubarb-fir shoot salad,  
horseradish mayo, pickled radish, cricket crisp

Sommelier recommendation: GRÜNER VELTINER FEDERSPIEL RIED  
„KOLLMITZ“ DOMAINE WACHAU, AUSTRIA 16cl **11**

### **DEER 16**

Deer carpaccio, raspberry vinegar mayo, raspberries in green  
pepper syrup, raspberry moss, goats cheese snow, sorrel

Sommelier recommendation: PINOT NOIR, DOMAINE ZINCK,  
ALSACE AOC, FRANCE 16cl **11**



# WICCA

## MAINS

### **ROASTED CABBAGE 18**

Cabbage-potato roast, grilled cabbage cream, horseradish-parsley emulsion, smoky walnut, sprout salad, herb oil

Sommelier recommendation: NUDIST „ PRINCESS“ BUBBLY WHITECURRANT WINE, ESTONIA 12cl **10**

### **FISH BROTH 16**

Fish broth, white fish roll, mini carrot, fermented green onion, crispy potato, onion, whey foam

Sommelier recommendation: ALVARINHO VINHO VERDE D.O.C, SPAIN 16cl **10**

### **WHITEFISH 25**

Estonian whitefish, spinach orsotto, crispy pecorello, wood sorrel salad, white currant sauce, rapeseeds

Sommelier recommendation: PINOT GRIGIO, VILLA CHOPRIS, D.O.C ITALY 16cl **10**

### **ÄNTU CHICKEN 25**

Äntu Farm chicken fillet and heart roll, cauliflower cream, buttery cauliflower semolina, radish, chicken and honey sauce, crispy chicken skin, chervil

Sommelier recommendation: RK RIESLING REICHSGRAF VON KESSESLATT, MOSEL, GERMANY 16cl **12**

### **LAMB 27**

Lamb cutlet, lamb's tongue, celery gratin, pickled rhubarb salad, spelled groats, mustard seed sauce, sprouts salad, mustard sprouts

Sommelier recommendation: NUDIST RHUBARB SPARKLING WINE, ESTONIA 12cl **10**

### **LIIVIMAA BEEF 29**

Beef, roasted potato and onion croquette, fermented red cabbage cream, rosemary groats, black garlic, spring sweet potato-beef broth sauce, blood gooseberry

Sommelier recommendation: ORUBE CRIANZA, SOLERO VIEJO, D.O.C.A, SPAIN 12cl **10**

## DESSERTS

### **STRAWBERRIES AND YARROW 10**

Strawberry ice cream, yarrow foam, strawberries, lemon  
balm oil, buckwheat crackers

Sommelier recommendation: NV ROTARI BRUT CUVÉE 28,  
TRIVENTO, ITALY 12cl **9**

### **SOUR CREAM AND BLUEBERRY 10**

Sour cream pannacotta, blueberries in macerated  
elderflower syrup, ash biscuit

Sommelier recommendation: VAN ZELLER & CO WHITE PORT 8cl **8.5**

### **RHUBARB AND SALT CARAMEL 10**

Rhubarb cake, rhubarb sparkling wine sauce, salted caramel meringue,  
salted caramel sauce

Sommelier recommendation: NUDIST SPARKLING RHUBARB WINE,  
ESTONIA, 12cl **10**

### **LITTLE BEER 10**

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

Sommelier recommendation: GRAND RESERVE ICEWINE,  
JACKSON-TRIGGS, CANADA 8cl **8**

### **ESTONIAN HANDMADE CHEESE 12**

Cheeses from small Estonian producers, rose jam, thyme-spelt  
cookieSommelier recommendation: BLACKCURRANT WINE, TORI SIDRITALU,  
ESTONIA 8cl **6**

### **SMALL SWEET BITES 8**

Selection of handmade Wicca sweets and cookies



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