

## WICCA 5- COURSE TASTING MENU

### **ÄNTU CHICKEN**

Äntu chicken egg confit, herb brioche crumbs, chive mayo, trout roe, pickled pearl onions, watercress sprouts

### **BALTIC HERRING**

Quick-marinated Baltic herring, cucumber, potato-bread truffle, sour cream foam

### **WILD GARILC**

Bearberry ravioli, white currant sauce

### **QUAIL**

Roasted quail, quail's hearts, creamy fennel, smoky cherry tomatoes, raw buckwheat, tiger sauce

### **KAMA**

Kama waffle, sheep yogurt ice cream, blueberry-lavender sauce, violets

Five course tasting menu 59€ per person

Paired drinks menu- four courses 45€



# WICCA

## WICCA 8- COURSE TASTING MENU

Please order in advance and allow 3 hours to enjoy

### WICCA BREAD

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

### CUCUMBER

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

### WHITEFISH

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

### DEER

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

### FISH BROTH

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

### ÄNTU CHICKEN

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

### LITTLE BEER

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

### ESTONIAN HANDMADE CHEESE

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

Eight course tasting menu 79€ per person

Paired drinks menu- eight courses 55€

Paired drinks menu from Estonian small producers 50€

Paired drinks menu – alcohol free 35€