

RESTAURANT WICCA MENU

WICCA BREAD 5

Black seeded -, sourdough-, thyme crusted- and marigold bread with herbal pesto, whipped butter and black flaky salt

LIGHT DISHES

CUCUMBER 14

Fried cucumber, fermented mini cucumber, herb pesto, cucumber broth, mustard seeds, watercress sprouts
Sommelier recommends: GRÜNER VELTLINER FEDERSPIEL RIED „KOLLMITZ“ DOMANE WACHAU, WACHAU DAC, AUSTRIA 12CL **13**

KULLAMAA MUSHROOM 15

Fried lion's mane and marinated king mushrooms with mushroom foam, buckwheat crackers and chive oil
Sommelier recommends: CAVA GRAND RESERVA BRUT NATURE; JUVÉ & CAMPS, SPAIN 12cl **10**

WHITEFISH 16

Gently salted whitefish, poached quail egg, flash pickled cucumber, seaweed mayo, pickled pearl onions, crispy whitefish skin, crispy bladderwrack, chive emulsion
Sommelier recommends: GAVI DI GAVI DOCG, ALASIA, PIMONTE, ITALY 12cl **12**

FISH BROTH 16

Gently salted local whitefish, mini carrots, fermented spring onion, crispy potatoes, whey foam
Sommelier recommends: PICPOUL DE PINET AOC, BEAUVIGNAC, FRANCE 12cl **9**

MUHU LAMBS HEART 16

Mutton heart, fennel, blackcurrant-oregano salad, birch syrup, horseradish mayo, cricket crisp
Sommelier recommends: LAGREIN RISERVA, CASTEL FIRMIAN, TRENTINO DOC, ITALY 12cl **10**

DEER 16

Deer carpaccio, raspberry vinaigrette mayo, raspberries in green pepper syrup, green pepper cheese, raspberry moss, rabbit cabbage
Sommelier recommends: PINOT NOIR, GUSTAVE LORENZ, ALSACE AOC, FRANCE 12cl **12**



WICCA

MAINS

CABBAGE- POTATO ROAST 18

Roasted cabbage and potato, grilled cabbage cream, kale, mint-parsley emulsion, smoked hazelnuts, micro herbs salad, herb oil

Sommelier recommends: NV ROTARI BRUT "CUVEE 28+", TRENTO DOC, ITALY 12cl **11**

LOCAL WHITE FISH 25

Local white fish, spinach *orsotto*, crispy Viinamärdi *pecorello*, bloody dock and rabbit cabbage salad, white currant wine sauce, rapeseeds

Sommelier recommends: CHÂTEAU SAINTE-MARIE „VIEILLES VIGNES“ ENTRE-DEUX-MERS AOC, FRANCE, 12cl **12**

ÄNTU CHICKEN 25

Chicken fillet filled with chicken hearts, smoky cauliflower cream, buttery cauliflower, fermented radish, chicken broth sauce, crispy chicken skin, chervil

Sommelier recommends: CHENIN BLANC „ANNA ROCK M ROLL“, SAGET LA PERRIÈRE, VAL DE LOIRE IGP, FRANCE, 12cl **12**

LAMB 27

Lamb mince, lamb tongue, celeriac gratin, marinated celery, green beans, spelt groats, mustard seed sauce, mustard sprouts

Sommelier recommends: GRÜNER VELTLINER FEDERSPIEL RIED „KOLLMITZ“ DOMANE WACHAU, WACHAU DAC, AUSTRIA, 12cl **13**

LIIVIMAA BEEF 29

Grass-fed beef, potato and onion croquet, rosemary groats, chanterelle cream, sautéed chanterelles, creamy beef broth with black garlic

Sommelier recommends: GRAND MARRENON ROUGE, MARRENON, LUBERON AC, FRANCE, 12cl **14**

Dishes can be ordered without meat, only as vegetarian options.

DESSERTS

STRAWBERRIES AND YARROW 10

Salad of strawberries with strawberry ice cream, yarrow foam, aerated raw buckwheat, melissa oil
Sommelier recommends: NV ROTARI BRUT CUVEE 28, TRIVENTO, ITALY, 12cl **11**

SOUR CREAM AND BLUE HONEYSUCKLE 10

Sour cream *pannacotta*, blue honeysuckle in elderflower syrup, ash sponge cake
Sommelier recommends: VAN ZELLER & CO WHITE PORT 6cl **9**

DEWBERRY AND ELDERFLOWER 10

Dewberry- oats *kama* roll and dewberry ice cream, elderflower- dewberry sauce, crispy dewberry branch
Sommelier recommends: BRACHETTO D'ACQUI DOCG, ALASIA, ITALY, 8cl **8**

LITTLE BEER 10

Beer ice cream, beer foam, beer syrup, malt biscuit, freeze-dried raspberry
Sommelier recommends: GRAND RESERVE ICEWINE, JACKSON-TRIGGS, CANADA 8cl **8**

ESTONIAN HANDMADE CHEESE 12

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

SMALL SWEET BITES 8

Selection of handmade Wicca sweets and cookies



WICCA