

WICCA 5- COURSE TASTING MENU

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

SMOKED DEER, blackcurrant and mint salad, currant mousse, buckwheat
crisp SOMMELIER'S RECOMMENDATION: NV ROTARI BRUT ROSÉ "CUVÉE 28+",
TRENTODOC, ITALY

YELLOW BEEF TOMATO, juniper balsamic, tomato granita, Vineyard
stracciatella SOMMELIER'S RECOMMENDATION: ALVARINHO VINHO VERDE
DOC, Quintas de Melgaço, Portugal

PICKEREL ROLL, potato cream, chanterelles, whey sauce SOMMELIER'S
RECOMMENDATION: CHARDONNAY RISERVA, CASTEL FIRMIAN, TRENTO
DOC, ITALY

TIPSY CHERRIES and chocolate
SOMMELIER'S RECOMMENDATION: GRANDMOTHER'S CHERRY SCHNAPPS,
ATLA, ESTONIA

WICCA 5- COURSE PLANT BASED TASTING MENU

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

CUCUMBER, 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

KULLAMAA MUCHROOM, 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

CABBAGE- POTATO ROAST, 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

STRAWBERRY AND YARROW, salad of strawberries with strawberry ice cream,
yarrow foam, aerated raw buckwheat, melissa oil
Sommelier recommends: NV ROTARI BRUT CUVEE 28, TRENTO, ITALY

Five course tasting menu **59**

Paired drinks 5 courses **45**

WICCA

WICCA 8- COURSE TASTING MENU

Please order in advance and allow 3 hours to enjoy

WICCA BREAD

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

CUCUMBER

Fried cucumber, fermented mini cucumber, herb pesto, cucumber broth,
mustard seeds, watercress sprouts

Sommelier recommends: GRÜNER VELTLINER FEDERSPIEL RIED „KOLLMITZ“
DOMAINE WACHAU, WACHAU DAC, AUSTRIA

WHITEFISH

Gently salted local Whitefish, poached quail's egg, flash pickled cucumber,
seaweed mayo, pickled pearl onions, whitefish skin crisps,
crispy bladderwrack, chive emulsion

Sommelier recommends: GAVI DI GAVI DOCG, ALASIA, PIMONTE, ITALY

DEER

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

FISH BROTH

Gently salted local Whitefish, mini carrots, fermented spring onion,
crispy potatoes, whey foam

Sommelier recommends: PICPOUL DE PINET AOC, BEAUVIGNAC, FRANCE

ÄNTU CHICKEN

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

LITTLE BEER

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

Sommelier recommends: GRAND RESERVE ICEWINE,
JACKSON-TRIGGS, CANADA

ESTONIAN HANDMADE CHEESE

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

Sommelier recommends: BLACKCURRANT WINE, TORI SIDRITALU, ESTONIA

Eight course tasting menu **79**

Paired drinks menu 8 courses **65**