

FIVE COURSE TASTING MENU

WICCA BREAD

Dark rye bread with seeds, cricket crispbread and soda bread with thyme, pumpkin seed pesto and butter with black flaky salt

AFRICAN CATFISH

Marinated African catfish, smoky skyr, mustard mayo, baked pear onion, camelina caviar

PUMPKIN

Pumpkin carpaccio, pumpkin seed pesto, pumpkin crisp, pumpkin seed oil

PORK

Herb crusted pork belly, creamy sauerkraut foam, groat and potato croquette, creamy Apple wine sauce, sauerkraut crisp

DEWBERRY

Dewberry-oats kama roll, dewberry ice cream, elderflower dewberry sauce, crispy branch

Five course tasting menu 65€ Paired drinks 45€

FIVE COURSE PLANT BASED TASTING MENU

WICCA BREAD

Dark rye bread with seeds, Cricket crispbread and soda bread with thyme, pumpkin seed pesto and butter with black flaky salt

BEETROOT

Oven baked beetroot, beetroot pesto, lamb yogurt, black garlic puree, beetroot reduction, beetroot crisp, swiss chard sprouts

KULLAMAA MUSHROOM

Fried lion's mane and marinated king mushrooms with mushroom foam, pearl onions, buckwheat crackers and dill oil

BLACK SALSIFY

Black salsify baked in whey, black salsify-leek puree, fried kale, whey sauce with juniper berries, kale oil, crispy black salsify, watercress

PUMPKIN AND APPLE

Crispy pumpkin seed cup, pumpkin cream, oven baked apple and ginger foam, apples in ginger syrup

Five course tasting menu 65€ Paired drinks 45€

EIGHT COURSE TASTING MENU

Please order in advance and allow 3 hours to enjoy, only pre ordered

WICCA BREAD

Dark rye bread with seeds, Cricket crispbread and soda bread with thyme, pumpkin seed pesto and butter with black flaky salt

KULLAMAA MUSHROOM

Fried lion's mane and marinated king mushrooms with mushroom foam, pearl onions, buckwheat crackers and dill oil

WHITEFISH

Gently salted whitefish, poached quail egg, flash pickled cucumber, seaweed mayo, pickled pearl onions, crispy whitefish skin, crispy bladderwrack, chive emulsion

DEER

Deer carpaccio, raspberry vinaigrette mayo, raspberries in green pepper syrup, green pepper cheese, raspberry moss, creeping woodsorrel

BLACK SALSIFY

Black salsify baked in whey, black salsify-leek puree, fried kale, whey sauce with juniper berries, kale oil, crispy black salsify, watercress

ÄNTU CHICKEN

Chicken fillet filled with chicken hearts, kohlrabi and apple gratin, kohlrabi and apple puree, chicken broth sauce, crispy chicken skin, chicken skin feather, 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 biscuit

Eight course tasting menu 79€
Paired drinks 65€