

FIVE COURSE TASTING MENU

Easter-inspired flavours excursion

WICCA BREAD

Rye bread with seeds, cricket crispbread with hemp seeds, barley bread, whipped butter and herb pesto

TROUT ROE

Trout roe, potato cake, whipped sour cream, pickled onion, chives spread and dill emulsion

Sommelier recommendation: "Berry White" sparkling wine, Nudist Peenjoogi Vabrik, Estonia, 12cl

CHICKEN BROTH

Äntu manor chicken broth, poached egg, vegetable cushion, oyster mushroom, watercress and crispy chicken skin

Sommelier recommendation: Refreshing quince and apple wine, Uue-Saaluse Winery, Estonia, 12cl

LOCAL QUAIL

Baked quail, apple and celery cream, celery gratin, baby beetroot, lingonberries and cider sauce

Sommelier recommendation: Palukas, fruit sparkling wine, Murimäe Wine Cellar, Estonia, 12cl

SEA BUCKTHORN WITH CICELY

Sea buckthorn and carrot spread, cicely mousse, meringue bed

Sommelier recommendation: Sea buckthorn liqueur, Põhjaka, Estonia, 8cl

Five course tasting menu 65€

Paired drinks 45€

FIVE COURSE PLANT BASED TASTING MENU

WICCA BREAD

Rye bread with seeds, cricket crispbread with hemp seeds, barley bread, whipped butter and herb pesto

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€