

# FIVE COURSE TASTING MENU

Spring-inspired flavours excursion

## **BREAD**

Black bread with seeds, cricket & camelina crispbread, nettle barley bread, whipped butter and ground-elder pesto

## **BALTIC HERRING**

Gin-infused Baltic herring, crispy potato basket, wild garlic cream, fresh cucumber, sour cream pearls and wild garlic emulsion

## **SPRING MUSHROOMS**

Mushroom broth, creamy false morel mushrooms, mustard shoots and green onion

## **JÄRVEOTSA QUAIL**

Roasted quail, smoky kohlrabi cream, fermented kohlrabi, blackcurrant leaf sauce, blackcurrant compote and sorrel

## **RHUBARB**

Rhubarb compote, rowanberry bud & rhubarb jelly, vanilla ice cream and baked marzipan

Five course tasting menu 65€  
Paired Estonian drinks menu 35€

## 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 menu 45€, paired Estonian drinks menu 35€