

FIVE COURSE TASTING MENU

INSPIRED BY EASTER

CHICKEN AND EGG

Rich chicken broth, poached egg, pulled chicken, fermented celeriac, crispy chicken skin, sourdough

LAMB'S HEART AND JUNIPER

Juniper infused tartar of lambs heart, fluffy juniper mayo, spelt crumble, crispy juniper "lace"

WILD GARLIC AND CHEESE

Ravioli of three cheese and wild garlic, white wine sauce, "Viinamärdi pecorello", wild garlic emulsion

SMELT AND BLACK SALSIFY

Peipsi smelt, cream of black salsify, seaweed infused cucumber salad, whey sauce

CARROT AND SEA BUCKTHORN

Carrot *halva*, sea buckthorn curd, yogurt ice cream, fermented carrot

Five course tasting menu 65€

Paired wine set 39€

Mixed drinks (includes alcoholic and non-alcoholic drinks) 34€

Non-alcoholic drinks 29€