

# STARTERS AND SOUPS

## CUCUMBER AND WHEY 8 €

Cucumber carpaccio, whey and dill ice cream, wild garlic cream, freshly salted cucumber, marinated mustard seeds, leek sprouts

SOMMELIER RECOMMENDS:

EL ESCOCES VOLANTE THE CUP & RINGS ALBARINO SOBRE LIAS DO 2015, SPAIN 16 CL 8 €

## TOMATO AND OREGANO 10 €

Tomato cream soup, cold-dried Alutaguse blue cheese, oregano oil, crispy oregano

SOMMELIER RECOMMENDS: PRINCIPI DI BUTERA GRILLO DOC 2017, ITALY 16 CL 6.50 €

## FISH AND SPRING GARDEN 10 €

Fish broth, lightly smoked white fish, new potatoes, silver skin onions, sorrel, sour cream foam

SOMMELIER RECOMMENDS: MOE VODKA, 1886 16 CL 4 €

## WHITEFISH AND ALGAE 13 €

Freshly salted whitefish, spring onion pesto, lightly marinated radish, bladder wrack, quince mayo, whitefish skin cracker, seaweed "sponge"

SOMMELIER RECOMMENDS: VERUS FURMINT 2016, SLOVENIA 16 CL 7 €

## BALTIC HERRING AND JUNIPER 11 €

Baltic herring in juniper marinade, lightly marinated cucumber, dill cream, sour cream sauce with juniper, chive emulsion, black bread crisp

SOMMELIER RECOMMENDS:

KELLERMEISTER PRIVAT KREMSER GOLDBERG GRÜNER VELTLINER, 2016 AUSTRIA 16 CL 7 €

## ELK AND STRAWBERRIES 14 €

Freshly salted elk, peppery strawberry salad, spruce tip granita, black garlic cream, reindeer moss, buckwheat flakes

SOMMELIER RECOMMENDS:

CHATEAU GASSIER LE PAS DU MOINE ORGANIC SAINTE VICTOIRE AOP 2017, FRANCE 16 CL 11 €

In case of allergies, please ask for more information from your waiter.



# WICCA

# MAIN DISHES

## **CAULIFLOWER AND DILL 12 €**

Cauliflower cream, butter-braised cauliflower florets,  
dill sauce, cauliflower crisps

SOMMELIER RECOMMENDS: MASCOTA VINEYARDS UNANIME CHARDONNAY 2017, ARGENTINA 16 CL 10 €

## **WHITE FISH AND BLACK SALSIFY 16 €**

Fried white fish, Japanese mustard spinach, butter-braised black salsify,  
crispy kale, whey sauce, leek ash

SOMMELIER RECOMMENDS: CAV. GIOV.BATT.BERTANI, SOAVE BERTANI, DOC, 2015, ITALY 16 CL 10.50 €

## **JÄRVEOTSA QUAIL AND COURGETTE 18 €**

Roast quail, fried quail hearts, courgette, spinach and onion cream,  
smoked cherry tomatoes, white wine sauce, basil oil

SOMMELIER RECOMMENDS: TAVEL, DELAS FRERES, RHONE, 2015, FRANCE 16 CL 7 €

## **SUMMERY ESTONIAN HOTPOT 14 €**

Slow-cooked smoked pork neck, ash-roasted potatoes, roasted cabbage,  
butter-braised pearl onions, smoked carrot mash, mustard broth

SOMMELIER RECOMMENDS: KOLK CRAFT BEER MAAK, AMBER ALE 0.33 CL 6 €

## **GRASS-FED BEEF AND SPRING CABBAGE 24 €**

Grass-fed beef entrecôte, warm creamy spring cabbage and rosemary salad,  
black garlic, black currant and red wine sauce

SOMMELIER RECOMMENDS: MASCOTA VINEYARDS UNANIME 2015, ARGENTINA 16 CL 10.50 €

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# WICCA

# DESSERTS

## **CURD, BLUEBERRIES AND LAVENDER 8 €**

Curd cream, blueberry biscuit, lavender ice cream

SOMMELIER RECOMMENDS: PÖLTSAMAA WINERY BLACK CURRANT TÖMMU 8 CL 4 €

## **MERINGUE AND RHUBARB 8 €**

Icy meringue cake with rhubarb compote

SOMMELIER RECOMMENDS: 2011 ABAFADO MOLECULAR ROSE DESSERT, LUIS PATO, BAIRRADA 8 CL 6 €

## **SNOWBALL SOUP 8 €**

Sea-buckthorn and vanilla mousse, frozen whisked egg white lumps

SOMMELIER RECOMMENDS: MARTINI ASTI 8 CL 5 €

## **LITTLE BEER 8 €**

Light beer foam, dark beer ice cream, malt biscuit, beer syrup

SOMMELIER RECOMMENDS: PRINCE DE SAINT AUBIN, SAUTERNES 8 CL 8 €

## **CHEESE 10 €**

Alutaguse and Kolotsi cheeses, Laulasmaa handmade biscuits

SOMMELIER RECOMMENDS: CIDRE BELLOT DOUX, DU PAYS D'OTHE 16 CL 3.50 €

## **ICE CREAM 8 €**

Three scoops of handmade ice cream, birch syrup and fresh berries

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