

STARTERS AND SOUPS

MUSHROOM 8 €

Boletus cream, fermented chanterelles, kombucha onion, Enoki threads

SOMMELIER RECOMMENDS: FRANCIACORTA CASTELLO BONOMI SATÈN DOCG, ITALY 12 CL 10 €

KOHLRABI 9 €

Kohlrabi cream soup, rosemary crisp

SOMMELIER RECOMMENDS: PRINCIPI DI BUTERA GRILLO DOC 2017, ITALY 16 CL 7,50 €

WHITEFISH AND ALGAE 13 €

Freshly salted whitefish, chive pesto, lightly marinated kohlrabi, algae crisp, bladder wrack, quince mayo, whitefish skin cracker

SOMMELIER RECOMMENDS: ALLRAM STRASSETALER GRÜNER VELTLINER DAC 2018, AUSTRIA 16 CL 8 €

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: KLOSTER EBERBACH RIESLING CLASSIC 2017, GERMANY 16 CL 8,75 €

ELK AND APPLE 14 €

Freshly salted elk, chokeberry compote, cheese cream, apple salad, black garlic cream, reindeer moss, thyme oil, buckwheat flakes

SOMMELIER RECOMMENDS:

POGGIOBELLO RIBOLLA GIALLA COLLI ORIENTALI DEL FRIULI DOC 2017, ITALY 16 CL 8 €

WARM ASPIC AND POTATO 10 €

Oxtail broth, veal shank aspic, baby potatoes, horseradish mousse

SOMMELIER RECOMMENDS: MARLBOROUGH ESTATE RESERVE PINOT NOIR 2016, NEW ZEALAND 16 CL 9,50 €

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



WICCA

MAIN COURSES

CELERY AND SPELT 12 €

Celery and potato balls, celeriac fried in butter, pearly spelt, white wine sauce

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

WHITE FISH AND BLACK SALSIFY 16 €

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

SOMMELIER RECOMMENDS: SOAVE BERTANI VINTAGE DOC 2015, ITALY 16 CL 10,50 €

JÄRVEOTSA QUAIL AND YELLOW BEETROOT 18 €

Roast quail, fried quail hearts, yellow beetroot gratin, roast onion cream, smoky cherry tomato, apple cider sauce

SOMMELIER RECOMMENDS: SECCO BERTANI VINTAGE VERONA IGT 2015, ITALY 16 CL 11 €

LAMB AND MASHED POTATOES WITH BARLEY 18 €

Lamb tenderloin, mashed potatoes, pearl barley, crispy pork lard, hearty lamb broth

SOMMELIER RECOMMENDS: VIDAL-FLEURY CROZES-HERMITAGE AOP 2015, FRANCE 16 CL 12 €

ESTONIAN HOTPOT 16 €

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

SOMMELIER RECOMMENDS: D'ARENBERG THE DRY DAM RIESLING 2018, AUSTRALIA 16 CL 12 €

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



WICCA

DESSERTS

CURD, BLUEBERRIES AND LAVENDER 8 €

Curd cream, blueberry biscuit, lavender ice cream

SOMMELIER RECOMMENDS: BLACKCURRANT LIQUEUR 4 €

MILK SOUP AND TIPSY LINGONBERRIES 8 €

Lamb milk soup, honey biscuit

SOMMELIER RECOMMENDS: MULLEIN FLOWER TEA 3 €

BLACKCURRANT CAKE 8 €

Blackcurrant cake on buckwheat base, vanilla ice cream

SOMMELIER RECOMMENDS:

ABAFADO MOLECULAR ROSE DESSERT LUIS PATO BAIRRADA, PORTUGAL 8 CL 6 €

LITTLE BEER 8 €

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

SOMMELIER RECOMMENDS: PRINCE DE SAINT AUBAIN SAUTERNES, FRANCE 8 CL 8 €

CHEESE 12 €

Alutaguse and Kolotsi cheeses, Laulasmaa handmade biscuits

SOMMELIER RECOMMENDS: MONTES LATE HARVEST GEWÜRZTRAMINER, CHILE 8 CL 6 €

ICE CREAM 8 €

Three scoops of ice cream, birch syrup, currant schnapps and berries

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



WICCA