

A la carte restaurant menu

APPETISERS

KOHLRABI

Kohlrabi cream soup,
rosemary crisp

WHITEFISH AND ALGAE

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

BALTIC HERRING AND JUNIPER

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

ELK AND APPLE

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

MAIN COURSES

CELERY AND SPELT

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

WHITE FISH AND BLACK SALSIFY

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

JÄRVEOTSA QUAIL AND YELLOW BEETROOT

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

ESTONIAN HOTPOT

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

DESSERTS

CURD, BLUEBERRIES AND LAVENDER

Curd cream, blueberry biscuit,
lavender ice cream

MILK SOUP AND TIPSY LINGONBERRIES

Lamb milk soup, honey biscuit

BLACKCURRANT CAKE

Blackcurrant cake on buckwheat
base, vanilla ice cream

ICE CREAM

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



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