

STARTERS AND SOUPS

CUCUMBER AND SEEWEED 8 €

Cucumber strips, slightly salted cucumber, seaweed pesto,
whey ice cream, mustard seeds

SOMMELIER`S RECOMMENDATION: ROCCA DI MONTEMASSI CALASOLE VERMENTINO MAREMMA DOC
2018, ITALY 16 CL 7 €

WHITEFISH 12 €

Slightly salted whitefish, marinated kohlrabi, quince mayo,
spring onion pesto, bladder wrack crisps

SOMMELIER`S RECOMMENDATION: VERUS FURMINT 2018, SLOVENIA 16 CL 7 €

VENDACE 12 €

Vendace marinated in gin, baby potatoe, smoked sour cream, watercress, spring onion, dill oil

SOMMELIER`S RECOMMENDATION: ALLRAM STRASSERTALER GRÜNER VELTLINER DAC 2019, AUSTRIA 16CL 8€

TROUT ROE 12 €

Trout roe, raw buckwheat blinis, sour cream foam, buckwheat crisps,
quail egg, dill oil, spring onion

SOMMELIER`S RECOMMENDATION: KLOSTER EBERBACH RIESLING SEKT TROCKEN 2016, GERMANY 12 CL 7 €

BEEF 12 €

Beef carpaccio, brambles, birch syrup, Kolotsi farm´ s Merle cheese, quince oil

SOMMELIER`S RECOMMENDATION: EDOARDO MIRGLIO SPARKELING ROSE, BULGARIA 12CL 8€

LAMB TONGUE 10 €

Boiled tongue, marinated radish, fermented chanterelles,
horseradish mayo, oregano oil, black bread crumbs

SOMMELIER`S RECOMMENDATION: ARS COLLETA CODORNIU, BLANC DE BLANC,
GRAN RESERVA 2015, SPAIN 16 CL 11 €

TOMATO 8 €

Tomato puree soup, half dried tomatos, tomato vinigar, straciatella

SOMMELIER`S RECOMMENDATION: PRINCIPI DI BUTERA GRILLO DOC 2018, ITALY 16 CL 7,50 €

MUSHROOM AND RED DEER 10 €

Mushroom broth, red deer or muchroom pelmenis

SOMMELIER`S RECOMMENDATION: CH.STE MICHELLE CHARDONNAY 2016, USA 16 CL 10 €



WICCA

MAIN COURSES

CABBAGE ROLL 12 €

Cabbage roll with potato-spelt barley mash, celery cream, snap pea, spring onion, mustard broth

SOMMELIER`S RECOMMENDATION:
KLOSTER EBERBACH RIESLING CLASSIC 2017, GERMANY 16 CL 8,75 €

WHITE FISH 16 €

Roasted fennel cream, black salsify, black currants, whey sauce

SOMMELIER`S RECOMMENDATION:
BERTANI VINTAGE SOAVE DOC 2016, ITALY 16 CL 10,50 €

QUAIL 17 €

Butter braised cauliflower, roasted onion cream, watercress, cider sauce

SOMMELIER`S RECOMMENDATION:
TAVEL, DELAS FRERES, RHONE 2018, FRANCE 16 CL 7 €

LAMB 17 €

Fillet of lamb, fried lamb`s liver, green beans, parsnip cream, butter braised onions, beer sauce

SOMMELIER`S RECOMMENDATION:
TAVEL, DELAS FRERES, RHONE 2018, FRANCE 16 CL 7 €

PORK 16 €

Slow roasted pork belly, chanterelle sauce, onion cream, mini potato wedges, greaves

SOMMELIER`S RECOMMENDATION:
TRIMBACH RIESLING 2015, ALSACE, FRANCE 16 CL 11 €



WICCA

DESSERTS

BLUEBERRIES AND LAVENDER 7 €

Wild blueberry soup, lavender ice cream, blueberry-raw buckwheat laced biscuit

SOMMELIER`S RECOMMENDATION: BLUEBERRY LIQUEUR 4 €

RASPBERRIES AND JUNIPER 7 €

Juniper ice cream, juniper balsamico, raspberries

SOMMELIER`S RECOMMENDATION: MARTINI ASTI, ITALY 12 CL 4,50 €

„VANA TALLINN“ 7 €

Vana Tallinn ice cream, vanilla crisp, custard, summer berries

SOMMELIER`S RECOMMENDATION: MONTES LATE HARVEST GEVÜRZTRAMINER 2015, CHILI 6 €

ICE CREAM 7 €

Wicca handmade ice cream, elk hemp syrup, summer berries

SOMMELIER`S RECOMMENDATION: BLACK CURRANT LIQUEUR 4 CL 4 €

ESTONIAN CHEESE 10 €

Local small producers cheeses, Wicca biscuits, cloudberry jam

SOMMELIER`S RECOMMENDATION: JAANIHANZO ICE CIDER 2016, ESTONIA 8 CL 8 €



WICCA