



# Raimond

RESTORAN

*"Soon I will come back to you  
May the winds bring my greetings to you  
Tell you what my heart feels  
Back to you I will come."*

## *Raimond Valgre*

Restaurant Raimond received its name after the amazing Estonian composer and musician Raimond Valgre. A place for a romantic meeting point awaits for you in Raimond, where time stops and a little story in the music and food experience begin.

Fine-dining restaurant Raimond is a place where authentic Estonian flavours and modern culinary trends from around the world meet. We value local farmers and a sustainable lifestyle, in addition to offering exceptional tastes.

WE HAVE CREATED A SELECTION OF  
**EXQUISITE CULINARY EXPERIENCES  
AND GOURMET JOURNEY FOR YOU,**  
TO SLOW DOWN AND TRULY ENJOY!

The most important goal for us is to offer you experiences that exceed your expectations! We do our best every day to guarantee **100% guest satisfaction.**

**GOURMET EXPERIENCES  
ARE A PERFECT ENDING FOR A DAY!**

*Raimond*  
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## EXCLUSIVE CAVIAR & OYSTER MENU

### OYSTERS

Fresh OSTRAL REGAL oysters 2 pcs / 6 pcs / 12 pcs – 12 € / 34 € / 66 €  
melon/onion vinaigrette/lemon/horseradish

### CAVIAR

NÖVA

20 g / 50 g 65 / 135 €

LEMBERG

10 g / 50 g 35 / 135 €

STURIA

10 g / 50 g 35 / 135 €

### CAVIAR TASTING JOURNEY

NÖVA / LEMBERG / STURIA

40 g 125 €

Sides:

buckwheat blini/sour cream/chives/lemon/potato

Head Chef  
Marko Lumera



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## RAIMOND GOURMET JOURNEY

### Chef's Greeting

zucchini/mushroom  
scallop/rice paper  
beef/lotus root  
duck tongue/cassava

### FRESH BREAD AND BAKED GOODS

Mätiku dairy butter – whipped/caramelized  
morning porridge bread/barley bread/black bread

### FIRST STARTER

#### Tomato from Võiste aiand

asparagus/olive/oat/avocado/coffee

### SECOND STARTER

#### NÖVA sturgeon

„penne“/zucchini/oyster/lime caviar/parsley

#### Flavour freshener

### MAIN COURSE SELECTION

#### Trout from Pähkla farm

asparagus/Jerusalem artichoke/bimi/venus clam/*beurre monté*

or

#### Beef tenderloin from Liivimaa

potato/leek/king oyster mushroom/blackcurrant/kampot pepper

### Pre-dessert

Estonian farmhouse cheeses

### DESSERT

#### Raspberry

hibiscus/honey/blackberry/yogurt

### *Petite fours*

canelés/macaron/lips/matcha

*Raimond's gourmet journey 95 €*

Head Chef  
Marko Lumera

*Paired wine selection 42 €*

*Exclusive wine selection 92 €*

*Mocktail pairing 39 €*

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## AMUSE-BOUCHE

zucchini/mushroom 6 €

beef/lotus root 6 €

scallop/rice paper 6 €

duck tongue/cassava 6 €

Selection of 4 - 22 €

## STARTERS

**NÖVA sturgeon 23 €**

„penne“/zucchini/oyster/lime caviar/parsley

**Scallop 22 €**

pea/kohlrabi/shiitake/seaweed/whey

**Quail from Järveotsa 21 €**

cabbage/wheat/saffron/tomato/bread

**Wagyu 32 €**

Luunja/Kolotsi/sulphur shelf/potato/  
black garlic

**Venison from Saaremaa 22 €**

apple/grated egg/sesame seeds/  
lotus root/gochujang

**Tomato from Võiste aiand 19 €**

asparagus/olive/oat/avocado/coffee

## MAIN COURSES

**Trout from Pähkla farm 34 €**

asparagus/Jerusalem artichoke/bimi/  
venus clam/beurre monté

**Organic Chicken from Äntu Manor 32 €**

turnip/carrot/corn/Mahlametsa/parmesan

**Lamb rump 36 €**

beetroot/onion/Raita/cucumber/demi-glace

**Beef tenderloin from Liivimaa 38 €**

potato/leek/king oyster mushroom/  
blackcurrant/kampot pepper

**„Sea pearl“ 28 €**

watermelon/turnip/kale/beetroot/  
white miso

## DESSERTS

**Valrhona 17 €**

Bahibé/vanilla/rowan buds/muscovado

**Garden after rain 15 €**

rhubarb/strawberry/mint/ginger

**Raspberry 16 €**

hibiscus/honey/blackberry/yogurt

**Golden Thai 16 €**

mango/rice/coconut/passion fruit

## RAIMOND'S FAVOURITES

**Estonian farmhouse cheeses 28 €**

apricot/black garlic/berries/  
morning porridge bread

**Fresh bread and baked  
goods for two 9 €**

Mätiku dairy butter – whipped/  
caramelized breakfast porridge bread/  
barley bread/black bread

## PETIT FOURS

canelés 6 €

lips 6 €

macaron 6 €

matcha 6 €

Selection of 4 - 22 €

Head Chef  
Marko Lumera