

Raimond

RESTORAN



Raimond

R E S T O R A N

*"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!**



EXCLUSIVE CAVIAR & OYSTER MENU

Fresh OSTRA REGAL oysters
2 pcs / 6 pcs / 12 pcs – 12 € / 34€ / 66 €

Sides:
lemon/melon/onion/horseradish

CAVIAR

NÖVA

20 g / 50 g
70 € / 145 €

LEMBERG

10 g / 50 g
35 € / 145 €

KAWIARE

10 g / 50 g
35 € / 145 €

CAVIAR TASTING JOURNEY

NÖVA / LEMBERG / KAWIARE

40 g
125 €

Sides:
potato chips/sour cream/chives/onion/blini

Head Chef
Marko Lumera

A black ink signature of Marko Lumera, written in a cursive style.



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RAIMOND GOURMET JOURNEY

Chef's Greeting

king oyster mushroom/pumpkin XO/tomato
trout/golden beetroot/lemon
macaroon/ lime/Kihnu seal pâté
Veski farm escargot/chanterelle/wild garlic

Chef's recommendation: Escargot vodka with saffron 2 cl 5 €

Chef's recommendation:

Oysters 2 pcs 12 €

lemon/melon/onion/horseradish

Fresh bread and baked goods for two

Mätiku dairy butter/beef toffee
breakfast porridge bread/black bread/*brioche*

FIRST STARTER

Radish

cassava/lotus root/sesame seeds/miso

SECOND STARTER

Duck

foie gras/sea buckthorn kosho/pumpkin/bread

Chef's recommendation:

Wagyu 35 €

potato/ marinated chanterelle/pearl onion/*demi-glace*

Flavour freshener

MAIN COURSE SELECTION

NÕVA sturgeon

cabbage/almond/oyster/fennel

Chef's recommendation: NÕVA caviar 20 g 70 €

or

Rabbit

orzo/chanterelle/pumpkin/parmesan

Chef's recommendation: Fresh truffle 10 g 29 €

Pre-dessert

Kolotsi farm cheeses

garlic/coffee pear

DESSERT

Valrhona

cherry/matcha/Baileys/hazelnut

Petit fours

macaroon/marmalade/*canelè*/truffle

Raimond's gourmet journey 99 €

Head Chef

Marko Lumera

Paired wine selection 42 €

Exclusive wine selection 98 €

Mocktail pairing 39 €

The Gourmet Journey is a creative expression by Head Chef Marko Lumera, presented in its entirety and served as intended, preserving the original balance, harmony and essence of each course.



AMUSE BOUCHE

King oyster mushroom 6 €
pumpkin XO/tomato

Trout 6 €
golden beetroot/lemon

Macaroon 6 €
lime/Kihnu seal pâté

Veski farm escargot 6 €
chanterelle/wild garlic

Chef's recommendation: Escargot vodka with saffron 2 cl 5 €

RAIMOND'S FAVOURITES

Fresh bread and baked goods for two 9 €
Mätiku dairy butter/beef toffee
breakfast porridge bread/
black bread/brioche

Kolotsi farm cheeses 29 €
black garlic/kumquat/
meadowsweet/coffeepear

STARTERS

Pähkla trout 22 €
parsnip/artichoke/radish/beurre blanc

Radish 19 €
cassava/lotus root/sesame seeds/miso

Scallop 24 €
cauliflower/peas/king oyster mushroom/
chorizo

Duck 23 €
foie gras/sea buckthorn kosho/
pumpkin/bread

Wagyu 35 €
potato/marinated chanterelle/
pearl onion/demi-glace

MAIN COURSES

NÖVA sturgeon 36 €
cabbage/almond/oyster/fennel
Chef's recommendation: NÖVA caviar 20 g 70€

Rabbit 35 €
orzo/chanterelle/pumpkin/parmesan
Chef's recommendation: Fresh truffle 10 g 29 €

Lamb 36 €
onion/beetroot/carrot/black garlic

Beef tenderloin 39 €
black salsify/bean/rosehip ketchup/kampot pepper

Eggplant steak 29 €
hazelnut/golden beetroot/XO/„angels hair“/carrot

DESSERTS

Marko's childhood memory 14 €
cinnamon/caramel/condensed milk/kumquat

Pumpkin 13 €
Tori Ritika/corn/coconut/plum
Chef's recommendation: Tori Ritika liqueur 4 cl 9 €

Valrhona 15 €
cherry/matcha/Baileys/hazelnut

Crane's Nest 13 €
quince/pear/thyme/blue cheese

Head Chef
Marko Lumera