

Menu

Fresh oyster 5 € 1 pcs

Snacks to send off the year

Tiger prawns with avocado mayo

Duck meat truffle with Kolotsi farm cheese and Peipus onion

Beef cheek terrine with juniper bread and wild garlic mayo

FIRST STARTER

Grilled squid legs

campfire potato/shiitake mushroom/radish/saffron/oyster sabayon

FLAVOUR FRESHNER

Champagne sorbet

MAIN COURSE

Moose sirloin with fresh truffle

pumpkin gratin/onion confit/colours of vegetables/truffle-red wine sauce

DESSERT

Valrhona cake

Namelaka/caramel/"soil"/"gold"

Snacks plater

White cheese from Kolotsi farm and cloudberry jam

Crispy perch fillet with caper mayo and french fries

Smoked bream cream with fish roe, saffron and bread

Venison tartar

Long cooked pork terrine with wild mushroom glaze

Head chef Marko Lumera