

### **WICCA BREAD**

Black bread with seeds, cricket and hemp seed crispbread, horn of plenty barley bread, whipped butter and wild herb pesto

### **CUCUMBER**

Cucumber croquette, horseradish mayo, horseradish snow, dill oil and watercress

### **WHITEFISH**

Lightly cured Whitefish, poached quail's egg, flash-marinated cucumber, pickled pearl onion, seaweed mayo, crispy whitefish skin, crispy bladder wrack seaweed, dill oil

### **MUSHROOM**

Mushroom broth, creamy false morel mushrooms, crispy oyster mushrooms, mustard shoots and spring onion

### **COURGETTE**

Courgette roll, herby pearl barley, semi-dried cherry tomatoes, tomato infused white wine sauce, fermented garlic, oregano oil

### **JÄRVEOTSA QUAIL**

Roasted quail, smoky cauliflower cream, fermented cauliflower, crispy cauliflower, sparkling rhubarb-wine sauce, sorrel

### **SEMOLINA & CURRANTS**

Semolina cream, currant salad, currant leaf ice cream, vanilla dusted crumble

### **ARTISANAL ESTONIAN CHEESEBOARD**

Selection of Cheeses, beach-rose jam, thyme & spelt biscuits

Eight course tasting menu 85€

Paired drinks 65€



RESTORAN  
**WICCA**

Eight Course Tasting Menu