



MODERN ESTONIAN CUISINE

## MEKK'S CHRISTMAS SPECIAL

## STARTERS

## MEKK's Christmas fish dish

Lightly salted herring | salt crusted baked potatoes | marinated beetroot | horseradish cream | roasted lampreys with golden potato cake and blackened leek | poached salmon with dill-mustard sauce with marinated cucumber salad | marinated Baltic herring and roasted caraway bread

or

## MEKK's Christmas meat dish

Baked duck pate with marinated wild apple | Pork speck with horseradish cream and galic sprouts | cold smoked duck fillet with red kale salad, coriander and marinated pumpkins | salted wild mushrooms salad

## MAIN COURSES

## Braised Pork belly

sauerkraut with pork crisps | Põltsamaa Kuldne wine mouse | parsnip puree

or

## Baked duck confit

| cep | caramilized pear | potato puree with Kolotsi truffle cheese | sea-buckthorn sauce

or

## Crisp pike-peach

pork crisps | spicy tomato-lentils casserole | duck fat fried rosemary poataos

## DESSERTS

## Gingerbread and almond cake

warm cherry compote | vanilla ice-cream

or

## Chocolate-cranberry cake

Skyr-cream | roasted almonds

*3-courses menu price: 35,00 €*

*If the menu is pre-ordered then the starters can be served from platters,*

*3-courses menu price: 40,00€*

