

RESTORAN



MOODNE EESTI KÖÖK

ESTONIA ONE HUNDRED MENU

5 course menu a`100 eur
Food 60€
Drinks 40€

WELCOMING SNACK

Spiced sprat tartar and black bread
Quail egg | Jerusalem artichoke mousse | pickled red onion
Vodka: Viru Valge Cornflower Fine Vodka 4 cl 4,50€

APPETIZER 1

Whitefish tartar and dill cucumber
Fried ham from Mooska farm | roasted buttery bread |
sour cream with dill
Cocktail: MEKK Gin –Dill | Cucumber 7,00€

LIGHT DISH

Burnt cod and horse-radish spiced fish broth
Roasted cauliflower | trout roe and butter sauce |
spicy kohlrabi vinaigrette
Wine: Von Blumen Pinot Bianco Alto Aldige –Südirol 16cl 9,50€

MAIN COURSE

Slightly baked grass fed beef fillet and braised beef cheek
Baked chicory | Jerusalem artichoke and truffle cheese cream |
blackcurrant wine sauce
Wine: Chateau Franc Laporte, Saint-Emilion, France 16cl 9,00€

CHEESE

Kolotsi blackcurrant wine-goat cheese
Thyme marmalade | Crisp black bread | Roasted kale
Wine: Põltsamaa Tõmmu 8cl 5,00€

DESSERT

Blueberry – thyme ice-cream
Caramelized sea buckthorn cake | meringue | blackcurrant-skyr cream |
roasted cornflakes

Drink: Surprise 5,00€

We are happy to serve this festive jubilee menu for companies starting from eight guests and we assume preorder of three working days.

For reservations, please call +372 680 6688 or send an email to info@mekk.ee