



MODERN ESTONIAN CUISINE

MEKK'S CHRISTMAS SPECIAL 2018

Appetisers

MEKK's holiday meat bits:

Quail terrine and duck liver | MEKK's meat jelly | vegetables marinated in mustard |
horseradish cream | pickled pumpkin | medium baked grass-fed beef |
salted mushroom salad | pickled chanterelles

or

MEKK's holiday fish bits:

Cured salmon with juniper berries | dill and mustard sauce | potato cake |
egg salad with spiced sprats | crispy nut bread | salted herring | pickled beetroot |
horseradish | egg | herring roe | roasted Baltic herring in tomato marinade

or

MEKK's holiday bits for vegetarians:

Golden potato cake | salted mushroom salad | goat cheese cream with pickled beetroot |
vegetables marinated in mustard (cauliflower, pearl onion, cucumber) |
pickled pumpkin | crispy cheese flakes (KolotsiKõva)

Main courses

Slow baked salmon with browned butter

Butter sauce with trout roe and chives | baked cod liver with egg and dill |
lentil salad | sooty Jerusalem artichoke

or

Crispy smoked pork belly

Sauerkraut | pork rind | mushrooms baked in butter | parsnip puree | mustard mousse

or

Braised mutton

Vegetables roasted in rosemary oil | broad beans baked with smoked ham |
crispy kale | roasted garlic flakes

or

Vegetarian food

Parsnip and potato cream | truffle cheese | salad from fried cabbage |
boletus broth | crispy root celery | roasted pine nuts

Desserts

White chocolate brioche pudding

Cranberry ice cream | roasted almonds

or

Black currant skyr cream

Caramelised black bread | nuts/ | cranberry syrup | oatmeal cookie

3-courses menu price: 38,00 €

If the menu is pre-ordered then the starters can be served from platters, 3-courses menu price: 42,00€

DRINK SUGGESTIONS

Welcome drink: Charles Heidsieck, Brut Reserva, France 10cl 10,00€ 75 cl 70,00€
White wine: El Coto 875m Finca Carbonara Chardonnay, Spain 16cl 9,00€ 75 cl 40,00€
Red wine: Museum Vinea Crianza 16 cl 9,00€ 75 cl 40,00€
Dessert wine: B.P.de Rothschild Sauternes Reserve, Bordeaux, France 8cl 9,00