



RESTAURANT MEKK MENUS FOR SPECIAL EVENTS 2019

2-course menu a` 32 EUR

3-course menu a` 38 EUR

4-course menu a` 42 EUR

Minimum 12 guests

Preordering time 72 h

Groups are expected to make the same choice!

MENU

STARTERS

Pickled beetroot and kohlrabi

With goat cheese mousse, apple cider sauce, hazelnuts and crispy nut bun (vegetarian)

Smoked pork and grilled leek

With red cabbage salad, coriander pesto, garlic flakes and leek

Fried liver of grass-fed beef

With parsnip puree, red onion jam and caramelised pear

Mildly baked mutton on roasted nut bun

With garlic mayonnaise, cocktail cucumbers, crispy potato chips and roasted onion

MEKK fish selection

Poached salmon with quail egg, cod liver salad with onion and chives on a roasted buttered bun, Baltic herring in onion marinade with crispy black bread, cold-smoked salmon with mustard sauce, egg mayonnaise

SMALL DISHES

Salted herring in browned butter with capers

With potato creme, rye bread bits, sour cream with red onion and chives, egg

Braised lamb shin in celery broth

With roasted pine nuts, fried cabbage salad and cilantro

Cold-smoked salmon with creamy horseradish mousse

With crispy bread with aniseed, leek and roasted potatoes

MEKK – Estonian modern flavours!

www.mekk.ee, tel. +372 680 6688

Hinnad kehtivad aastal 2019 ja sisaldavad käibemaksu 20%. Ettevõtte jätab endale õiguse hindu muuta.

Rates are valid 2019. Rates include VAT tax of 20%. Please note that rates are subject to change.



MAIN COURSES

Plants-vegetables

Slow cooked tomato with lentil salad, roasted Jerusalem artichoke, celery broth, crispy kale, truffle cheese from Kolotsi farm and coriander pesto

Crispy pike perch with greaves

With lentil salad, mashed potatoes with spiced sprats and apple cider sauce with chives

Smoked salmon from MEKK's smoke oven

With egg mayonnaise, cucumber and radish salad, roasted cauliflower, potato creme and dill oil

Mildly baked duck breast and fried duck liver

With roasted parsley root, parsnip puree, greaves and sea buckthorn sauce

Braised pork belly

With stewed carrots with spices, potato and parsnip puree, lentil salad and pork greaves

Beef Stroganoff from grass-fed beef tenderloin

With potatoes fried in butter, roasted onions, pickled tomatoes, mildly salted cucumbers and sour cream

DESSERTS

Rhubarb and apple pie with yoghurt ice cream

Roasted almonds, caramelised apples and caramel sauce

MEKK's selection of craft ice creams and sorbets

Baked cream cheese cake with MEKK's craft ice cream

Currant parfait with black currant compote

chokeberry cordial and roasted oat flakes

MEKK's sweets

bird milk sweets, craft cookies, white chocolate truffle, bitter chocolate truffle

The menu includes:

MEKK's bread assortment

Ice water

Coffee / tea

Wine suggestion:

White wine:

Roeno Riesling Praecipuus, Italy 16 cl 7,00 € | 75 cl 32,00 €

Marlborough Springs Sauvignon Blanc 16 cl 7,50 € | 75 cl 35,00 €

Red wine:

Roeno Valpolicella, Italy 16 cl 7,00 € | 75 cl 32,00 €

EL ESCOCES VOLANTE La Multa Old Vine Garnacha DO 16cl 7,50 € | 75 cl 35,00 €

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