

NEW YEAR'S EVE BALL

DECEMBER 31, 2026

CAFÉ PIZZICATO MENU

7.00–9.15 p.m. Welcome drink and cold buffet

OYSTER ROCKEFELLER – oyster No. 3 / herbs / parmesan LF

ROE – trout roe / potato rösti / quail egg / sour cream LF

TUNA – seared tuna / unagi sauce / baby romaine / ginger / wasabi cream LF, GF

DUCK – duck pâté / mango chutney / brioche LF

ROULADE – beef / Iberico pork / herbs / mustard cream DF, GF

ONION TARTLET – glazed shallot / plant-based cheese / plant cream / pastry VT, DF

PEPPER – sweet pepper / rice / hummus VT, DF, GF

SALADS

ASPARAGUS SALAD – asparagus / kale / bulgur / sugar snap peas / vinaigrette V, DF, GF

GERMAN POTATO SALAD – potato / bacon / leek / capers / cream dressing LF, GF

MUSHROOM SALAD – wild mushrooms / onion / plant-based dressing V, DF, GF

10:40 PM–1:00 AM Served desserts

STRUDEL – apple / marzipan / crispy pastry V, DF

CHOCOLATE – dark chocolate / cocoa nibs / lavender Vt, LF, GF

Welcome drink, two glasses of wine, flavoured water, and coffee or tea

Alo Stamm, Executive Chef at the Estonian National Opera

Allergen Legend

LF – lactose-free

GF – gluten-free ingredients

DF – dairy-free

Vt – vegetarian

V – vegan